

*“Quintessential Modern Australian Dining”*

**Louis Roederer | 39**

*Brut Reserve, Champagne, NV*

**Usher Tinkler | 17**

*‘La Volpe’, Prosecco, Hunter Valley*

restaurant  
**botanica**

**Sabi Wabi | 18**

*Pétillant-Naturel, Hunter Valley*

**snacks & smalls**

house marinated adina olives (ve) | 12

homemade ciabatta, whipped ricotta, honey & green olives (g) | 2 for 12

southern fried chicken, honey, chilli, pecan | 16

crispy pickled oyster mushrooms, gochujang (ve) | 14

buñuelos, guava, whipped feta | 14

tempura prawns, wasabi, peas, tare | 16

charred ōra king salmon, dill, cucumber, yoghurt | 26

beef cheek, edamame, shiro dashi, enoki | 26

porcini parfait, shiitake, potato, smoked soy (ve) | 24

baby octopus, hummus, chilli oil | 24

**large plates**

oven baked gnocchi, sage, beetroot, sesame (ve) | 34

market fish, celeriac, spinach, botarga, roe | 44

confit chicken, butternut, ras el hanout, crème fraiche | 44

berkshire pork roulade, miso, cabbage, soy | 46

braised little joe short rib, bois boudran, greens, pomme purée | 52

**something on the side**

swede, chive & yuzu (ve) | 14

brussel sprouts, speck, ricotta | 14

twice cooked potatoes, soy & gochugaru (ve) | 14

parmesan truffle fries | 14

**sweets | 16**

smoked smore, miso caramel, marshmallow

crema catalana, orange, ganache

chai poached pear, almond, streusel (ve)

whipped feta, guava, cassava cracker | 16

selection of cheese, fig jam, walnuts, crackers | 27

Please inform us if you have any allergies or dietary requirements. (ve) vegan | (g) contains gluten

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