

'chef's snacks'

buñuelos, ora king salmon, garlic, chive

2022, Usher Tinkler 'La Volpe' Prosecco | Hunter Valley, NSW

baby octopus, chickpea, chilli oil

2023, Sémillon, Château Pato | Hunter Valley, NSW

beef cheek, edamame, shiro dashi, enoki

2022, Utzinger, Pinot Noir | Tamar Valley, TAS

confit chicken, butternut, ras el hanout, crème fraîche

2023, Wild Wren, Sangiovese | Central Ranges, NSW

smoked smore, miso caramel, marshmallow

2016, Elbourne, 'The Silkie' Verdelho | Hunter Valley, NSW

whipped feta, guava, cassava cracker | 10

~ enjoyed as an optional extra course 10 € wine pairing 12

five courses | 130

per person, to be enjoyed by the whole table

curated wine pairing | 70

per person, pouring at 100ml per course € 60ml for dessert

Please inform us if you have any allergies or dietary requirements.

@restaurantbotanica | @spicers.vineyards.estate