

**snacks**

- house marinated adina olives (ve) (g) | 12
- southern fried chicken, honey, chilli, pecan | 16
- crispy pickled oyster mushrooms, lemongrass (ve) | 14
- buñuelos, guava, whipped feta (v) | 14
- tempura prawns, wasabi, tare | 16

**entrée**

- charred ōra king salmon, dill, cucumber, yoghurt
- beef cheek, edamame, shiro dashi, enoki
- porcini mushroom parfait, shiitake, potato, smoked soy (ve)
- baby octopus, hummus, chilli oil

**main**

- oven baked gnocchi, sage, beetroot, sesame (ve) (g)
- market fish, celeriac, spinach, botarga, roe
- confit chicken, butternut, ras el hanout, crème fraiche
- berkshire pork roulade, miso, cabbage, soy
- braised little joe short rib, bois boudran, greens, pomme purée

**sides**

- swede, chive & yuzu (ve) | 14
- brussel sprouts, speck, ricotta | 14
- twice cooked potatoes, soy & gochugaru (ve) | 14
- parmesan truffle fries (v) | 14

**dessert**

- smoked smore, miso caramel, marshmallow
- crema catalana, orange, ganache (v)
- chai poached pear, almond, streusel (ve)
- whipped feta, guava, cassava cracker (v)
- selection of cheese, fig jam, walnuts, crackers (v)

**two courses | 95**

**three courses | 110**

*per person, to be enjoyed by the whole table*

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

(ve) vegan | (v) vegetarian | (g) contains gluten

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