

**snacks**

house marinated adina olives | 12

crispy pickled oyster mushrooms, lemongrass | 14

**entrée**

porcini mushroom parfait, shiitake, potato, smoked soy

butternut squash, chickpea, ras el hanout

**main**

oven baked gnocchi, sage, beetroot, sesame

shimeji steak, charred greens, confit onion, bois boudran

**sides**

swede, chive & yuzu | 14

crispy brussel sprouts, truffle oil | 12

twice cooked potatoes, soy & gochugaru | 14

fries | 12

**dessert**

chai poached pear, almond, streusel

**three courses | 105**

**two courses | 90**

*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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