

'chef's snacks'

crispy pickled oyster mushroom, lemongrass

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

butternut squash, chickpea, chilli oil

2023, *Sémillon, Château Pato* | Hunter Valley, NSW

porcini parfait, shiitake, potato, smoked soy

2023, *Tyrrell's 'Estate' Chardonnay* | Hunter Valley, NSW

oven baked gnocchi, sage, beetroot, sesame

2023, *Wild Wren, Sangiovese* | Gundagai, NSW

chai poached pear, almond, streusel

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

five courses | 120

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