

Restaurant Botanica

Tasting with good company..

Homemade ciabatta, olive oil

Starters

Crispy oyster mushrooms, lemon myrtle

Entree

Fried eggplant, miso orange glaze, quinoa, tenkasu

Main

Oven baked gnocchi, smoked sugo, basil, sesame

Palate Cleanser

Oakvale peach bellini granita, strawberry

Dessert

Coconut semifreddo, pineapple, mango, saffron

5 Courses | 135pp

*Please inform us if you have any allergies dietary requirements.
1.1% surcharge applies to mastercard and visa, 3.3% for Amex*

Botanica Pairings

Enjoy our cellars finest..

Starters

2024 Thomas 'Braemore' Semillon

2013 Keith Tulloch 'Field of Mars' Semillon

Lychee & Rose

Entree

2023 Tyrrell's Estate Chardonnay

2022 Lakes Folly Chardonnay

Ginger & Spiced Chai

Main

2023 Oakvale Cabernet Shiraz

2022 Joshua Cooper 'Old Vine' Cabernet Sauvignon

Cranberry & Spice

Dessert

2016 Elbourne 'The Silkie' Verdelho

Old Redemption Exceptionally Old Tawny

Strawberry & Peach

Hunter Valley 75

Cellar Reserve 155

Refined Botanicals 45*

**Refined Botanicals is a zero alcohol pairing*

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