

Botanic Gardens Restaurant



7 Course 120pp | 7 Course Wine flight 90pp

5 Course 95pp* | 5 Course Wine flight 60pp

Sides 10 each

Snacks *

Salanova lettuce, pear, pecorino, walnut

Baharat scallop, taramasalata, smoked roe, violet leaf

Gazander oyster, saltbush, bonito bacon

Baby cucumber, gribiche, caper berries

Smoked hiramasa kingfish, sheep's milk yoghurt, peas, nigella seed, curry leaf *

Grilled asparagus, miso puree, endive, hazelnuts, garden leaves, fennel powder

Humpty Doo baby barramundi, crab & prawn, preserved orange, black garlic, buttermilk*

Pepperberry rubbed wagyu, roasted mushroom & turnip, garlic & kelp, jus*

Whole lemon parfait, lemon verbena, toasted coconut, garden flowers

Chestnut cake, apple, rosemary, apple ice cream, candied chestnut, crème fraîche *

Sides

Broccolini, smoked buttermilk, fermented chilli oil, pangrattato

Bone marrow roasted potatoes, gentleman's relish, parsley salt

Mixed salad leaves, tarragon vinegar, shallot, watermelon radish