



## Botanic Garden Restaurant

Tasting Menu 95pp / Wine Flight 65pp

### Snacks

Salanova lettuce, pear, pecorino, walnut  
Quinoa, caramelised yogurt, mint oil, flowers  
Smoked mussel remoulade, squid ink cracker, mussel custard  
Crackling, illawarra plum ketchup, chickweed

Mozzarella, eggplant, black garlic, pickled pumpkin, fermented chilli oil

Pork head terrine, agrodolce radicchio, horseradish, smoked apple

Barramundi, fermented cumquat, charred broccoli, cos lettuce

40 hour short-rib, potato and saltbush sarladaise, green peppercorn, wild garlic

### Pre dessert

70% chocolate pave, burnt meringue, praline, matcha, native mint