

Botanic Gardens Restaurant



7 Course 115pp | 7 Course Wine flight 90pp

5 Course 90pp* | 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, preserved orange, black garlic, buttermilk *

Pepperberry grilled short rib, saltbush sarladaise, mushroom, roasted turnip, garlic & kelp *

Whole lemon parfait, lemon verbena, toasted coconut, baby mint

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

Please Note: menu is subject to seasonal changes

CURRENTLY HARVESTING

Bay leaves	Native ginger
Borage	Native mint
Bower spinach	Native violets
Carrot leaves	Nettles
Capers & Berries	Parsley
Celery	Perilla
Centella	Pineapple sage
Chickweed	Rhubarb
Chicory Flowers	Rocket
Cumquats	Rock samphire
Curry leaves	Rosemary & flowers
Fig Leaves	Roses
Fennel	Sage
Finger lime	Salad Burnett
Garlic	Saltbush
Garlic flowers	Shallots
Horseradish root	Sorrel
Horseradish shoots	Sugar cane
Karkalla	Szechuan pepper
Kaffir lime leaves	Tangier peas
Lemon myrtle	Tarragon
Lemon verbena	Thyme- Lemon
Lemon Balm	Thyme- Caraway
Liquorice root	Thyme-English
Lovage	Thyme-Orange
Marigolds	Violet Leaves
Mint	Valencia Oranges
Mizuna	Warrigal greens
Mustard leaves	
Natal plums	

