

Botanic Gardens Restaurant

7 Course 150pp | 7 Course Wine flight 120pp

5 Course 110pp* | 5 Course Wine flight 80pp



Scallop & oyster with lemon aspen & watercress*

Asparagus, miso, nasturtium, hazelnut*

Chicken fat & chive biscuits with cultured butter

Marron, corn, fermented chilli, lemon myrtle

Kingfish, prawn, buttermilk, finger lime*

Grilled wagyu rib eye, wattleseed, muntari & desert lime*

Beetroot, chocolate, marigold*

Whole lemon parfait, rose granita, macadamia crumble

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	

