

## Chef Justin's Philosophy

We search for truly exceptional ingredients. Every ingredient used must be as close to perfect as it can be. This is challenging to achieve but this endless pursuit is what drives us every day to find the next exceptional product and to continue cooking. You can feel exceptional produce on all the senses especially taste and aroma. When you find these products, they sing.

Exceptional ingredients tend to be the ones less travelled. They are products not mass produced and they will typically be found where you least expect them. They are ingredients that have been looked after from every point of its life.

We question everything. This will allow us to find new flavours. Cooking over fire and steam, fermentation, curing, drying, and raw preparations will be the focus on how all ingredients will be prepared. Innovation and creativity are important to us, which can be difficult to make delicious food. At the end of the day the food must be delicious. If it is not, what is the point?

## Currently Harvesting

Bay leaves, Bower spinach, Carrot flower, Chickweed, Cumquats, Curry leaves, Fig Leaves, Fennel, Finger lime, Garlic, Garlic flowers, Horseradish root, Horseradish shoots, Karkalla, Kaffir lime leaves, Lemon myrtle, Lemon verbena, Lemon Balm, Licorice root, Lovage, Marigolds, Mint, Mizuna, Mustard leaves, Natal plums, Native ginger, Native mint, Native violets, Nettles, Parsley, Perilla, Pineapple sage, Rhubarb, Rocket, Rock samphire, Rosemary, Rose, Sage, Saltbush, Shallots Sorrel, Sugar cane, Szechuan pepper, Tangier pea flowers, Tarragon, Thyme- Lemon, Thyme- Caraway, Thyme-English, Thyme-Orange, Warrigal greens



**BOTANIC GARDENS  
RESTAURANT**

## 5 COURSE

### 5 Course 110 | Wine Match 80

Scallop, kohlrabi, and smoked cultured buttermilk

Coffin Bay oyster with apple cucumber, lemon aspen

Vine ripe tomatoes with strawberries, pickled mussels, and native basil

Chicken fat & chive biscuits with 14-day cultured butter

Line caught and dry aged coral trout, koji, wasabi leaf, finger lime

Davidson plum & mountain pepper

Grilled wagyu, rosa bianca eggplant, desert limes, yoghurt whey

Yellow peach sorbet with rose granita, pickled quandongs, lavender crumble

Shiitake mushroom fudge

## 7 COURSE

### 7 Course 150 | Wine Match 120

Scallop, kohlrabi, and smoked cultured buttermilk

Coffin Bay oyster with apple cucumber, lemon aspen

Vine ripe tomatoes with strawberries, pickled mussels, and native basil

Chicken fat & chive biscuits with 14-day cultured butter

Marron tail, corn, fermented chilli, and lemon myrtle

Marron head coral, charred pickle corn, rock samphire

Line caught and dry aged coral trout, koji, wasabi leaf, finger lime

Davidson plum & mountain pepper

Grilled wagyu, rosa bianca eggplant, desert limes, yoghurt whey

Valrhona 70% dark chocolate, macadamia, parsnip

Yellow peach sorbet with rose granita, pickled quandongs, lavender crumble

Shiitake mushroom fudge