

A Taste of Botanica

Tasting Menu

Garden pot, fire bread, herbs & spices, charcoal butter

CRUDITES

Botanica's seasonal vegetables, avocado, wattle crumb

HAMACHI

Dill cured kingfish, pickled daikon radish, black bean, yuzu

TIGER PRAWN

Lime, fermented pepper, garden basil, puffed rice

SALTBUSH LAMB

Slow cooked rump, chimichurri, charred onion

or

BUTTERMILK CHICKEN

Coal roasted breast, celeriac, barbecue oil, kombu

or

NEBRASKAN BEEF

Charred tenderloin, mustard, Bentley butter, dill pickle

PARFAIT

Macerated strawberry & sorbet, milk ice cream, shortbread

165 PER PERSON

Entrees

CRUDITES

Botanica's seasonal vegetables, avocado, wattle seed

V N 31

HAMACHI

Dill cured kingfish, pickled daikon radish, black bean, yuzu

41

TIGER PRAWNS

Lime, fermented pepper, garden basil, puffed rice

41

OCTOPUS

Chargrilled tentacles, smoked almond skordalia, raw fennel

N 37

BEEF TARTARE

Sher wagyu, ground forest mushroom, crisp potato, egg yolk

N 42

Mains

SALTBUSH LAMB

Slow cooked rump, chimichurri, charred onion

69

WILD TUNA

Flame grilled, golden beets, curry leaf, koji butter

56

MALDIVIAN LOBSTER

Preserved wakame, shellfish sauce, sea succulents

99

BLACK RICE

Roasted baby sweet corn, smoked cream, nori

V 56

BUTTERMILK CHICKEN

Coal roasted breast, celeriac, barbecue oil, kombu

58

NEBRASKAN BEEF

Charred tenderloin, mustard, Bentley butter, dill pickle

N 72

Sides

PUMPKIN

Whole roasted, yoghurt, pepitas

V N 12

ZUCCHINI

Stracciatella, mint, pistachio

V N 12

LEAVES

Green salad, tarragon dressing

V 12

Desserts

PARFAIT

Macerated strawberry & sorbet, milk ice cream, shortbread

21

CHOCOLATE MOUSSE

Organic Valrhona, honeycomb oats, raspberry olive oil

N 21

PINEAPPLE

Spice roasted, coconut sorbet, ginger bread crumbs

A N 21

CHEESECAKE

Vanilla, candied kumquat, coffee, pumpkin ice cream

21

V - VEGETARIAN N - NUTS P - PORK A - ALCOHOL

All prices are in US Dollars and are subject to 10% service charge and applicable GST