



BOTANIC
wine
garden

Dinner

LOCAL OYSTERS 3.5 / 18 / 30

MARINATED OLIVES 7

URBAN GRAIN SOURDOUGH house butter 4.5

DUCK PROFITEROLE smoked duck liver parfait | pickled strawberries 3

HIBACHI ROASTED LAMB SKEWER lemon yoghurt 4

SMOKED OCEAN TROUT GOUGERE red pepper 14

SPANNER CRAB SALAD napa cabbage | roast sesame | mint 15

SALT BAKED SWEET POTATO snow pea | whipped feta 19

DAILY FISH and more 28

16 HOUR PORK BELLY cider braised radicchio | apple 28

BEEF SHORT RIB tarragon goddess | bbq corn 29

HAND ROLLED GNOCCHI spinach | manchego | burnt leek 28

LAMB SHOULDER (serves 2) seasonal garnish 54

POTATOES DAUPHINOISE sauce vin jaune 13

ZUCCHINI RIBBONS mint | goats cheese | seeds 12

ROASTED CAULIFLOWER walnut | currants 12

SUGAR SNAPS preserved lemon | sumac yoghurt 13

BOTANIC SALAD seasonal | toasted seeds 10

To Finish

BOTANIC BOMBE lemon myrtle meringue | passionfruit curd 13

CHOC SANDWICH barley caramel | choc cremeaux | creme fraiche 14

PEACH SEMI-FREDDO poached peach | house honeycomb 13

HOUSE RICOTTA summer fruits | honey | berries 13