



BOTANICA

BY BRENT SAVAGE

Taste of Botanica

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

GREEN PEAS

Asparagus, stracciatella, tendrils, basil flowers, black quinoa

HAMACHI

Dill cured kingfish, pickled daikon radish, black beans, 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, pickled morel

PANNA COTTA

Vanilla yogurt, macerated strawberry salad

165 PER PERSON

Entrees

CRUDITES

Botanica's seasonal vegetables, avocado, wattle seed

V N 31

HAMACHI

Dill cured kingfish, pickled daikon radish, black beans, 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

GREEN PEAS

Asparagus, stracciatella, tendrils, basil flowers, black quinoa

V 37

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

115

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, Bentley butter, pickled morel

72

ABALONE MUSHROOM

Seaweed salt, thyme oil, watermelon radish, mustard

V 56

Sides

PUMPKIN

Whole roasted, yoghurt, pepitas

V N 12

CAULIFLOWER

Hazelnut, sherry vinegar, mint

V N 12

LEAVES

Cos & radicchio, tarragon dressing

V 12

Desserts

PANNA COTTA

Vanilla yogurt, macerated strawberry salad

21

CHOCOLATE MOUSSE

Organic Valhrona, honeycomb oats, raspberry olive oil

N 21

PINEAPPLE

Spice roasted, coconut sorbet, ginger bread crumbs

A N 21

ORGANIC HONEY CREAM

Olive oil sponge, saffron poached pear, buckwheat

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

Please notify our service colleagues if you have any known allergies or intolerance.
Our food is prepared in an environment where peanuts/nuts and other allergies are handled.
Currently there is no separate concerned allergen-free preparation area.