

RESTAURANT
BOTANIC

THE SOMMELIER'S RESERVE

2020 Marchetti Maaria Luisa 'Solaris'

2012 Dom Perignon

2017 Vollenweider 'Wolfer Goldgrube' Kabinett Riesling

2016 Trimbach Reserve Pinot Gris

2018 Bekkers Grenache

2011 Sordo Barolo Riserva Perno

2012 Disznoko Tokaji Aszu 5 puttonyos

Fumey-Chatelain Macvin du Jura

Garden Liquor

THE GARDEN TRAIL

Sydney rock oyster, desert lime, wasabi
Rosa Bianca eggplant, caviar and yogurt
tomato, scallop, and jasmine
Jerusalem artichoke and chive
chive and Pyengana cheddar cornbread with 30-day cultured butter and clam jam
Marron, corn, lemon myrtle, fermented chili
corn cob with marron butter, coral, and lime
marron claw and perilla
quail egg with fermented truffle and tarragon
abalone, boab and sea urchin hot sauce
dry aged coral trout steamed in cabbage with garden flowers and garum butter
davidson plum and mountain pepper
kangaroo, fermented capsicum, warrigal greens
White Rock veal sweetbread, kelp, and fermented plum
wagyu, local peaches, Native XO
mango, green ants and rosella
fallen bunya-bunya branches with native thyme
paperbark parsnip pie
shiitake fudge
sour beets with marigold and wild strawberries
sunrise lime, lemon verbena, yogurt