

RESTAURANT

# BOTANIC

AUTUMN 2025

wattle seed — bush tomato — warrigal— geraldton wax

sunrise lime — bunya — illawarra plum — gooseberry— horseradish

scented emu bush — finger lime — eucalyptus — tea tree

juniper — karkalla — quandong— saltbush — sorrel

lemon aspen leaf — tree marigold — davidson plum — rosehip— strawberry gum

lemon myrtle — gulbanyi — native ginger — paperbark — thyme

rock samphire — native lemongrass — mountain pepper leaf

sunrise lime kombucha

saltbush seed, wattle seed and school shrimp

pearl meat, macadamia, silky pear, cobia and green tree ants

Kangaroo Island abalini, coastal greens, native thyme and gros grain caviar

crystal crab, sea urchin, native basil, golden kelp and crab head hot sauce

emu flat fillet, desert quandong, emu liver and warrigal leaf

cured emu, egg yolk emulsion and smoked eel

crocodile fat tortilla, Atherton almond, croc rib and saltbush

croc tongue and davidson plum

Marron tartlette, bush tomato, ikura

Donnybrook marron, saltbush buds, bunya nut and green macadamia

scented emu bush scroll

fermented yeast butter

juniper smoked kangaroo, horseradish, mole

Paroo kangaroo, its tail, rosella, roo morcilla and rainforest cherry

kakadu plum, gulbanyi and black tyrant ants

atherton raspberry, lemon gum and Geraldton wax

bees wax and pollen, wattlesseed, muntrie and pepperleaf

eucalyptus leaf

lemon scented eucalyptus tart, emu plum and cinnamon myrtle sugar

peppermint gum pavlova, lemon verbena, passionfruit and mango

white kunzea, illawarra plum and pepperberry jelly