

RESTAURANT  
BOTANIC

SUMMER '24

CURRENTLY HARVESTING

wattle seed — bush tomato — warrigal— geraldton wax  
kumquat — 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— shiso  
lemon myrtle — nasturtium — native ginger — paperbark — thyme  
rock samphire — native lemongrass — mountain pepper leaf

saltbush seed and school shrimp  
Passion berry, golden wattle, wallaby and iceplant  
lilly pilly fizz  
crystal crab, finger lime, lemon aspen leaf, oscietre Gros Grains caviar  
Fingal Island turban shell, coastal greens and tree ants  
crocodile fat tortilla, Atherton almond, croc rib and saltbush  
croc tongue and davidson plum  
pearl, macadamia, lemon myrtle and native basil  
Marron soup  
Donnybrook marron, sunrise lime, saltbush buds, pearl barley and sea urchin  
scented emu bush scroll  
fermented yeast butter with red gum oil  
mountain pepper spiced emu flat fillet cooked in paperbark, bush tomato  
quandong, fennel pollen, amaranth and emu liver  
juniper smoked kangaroo, horseradish, mole  
roo, its tail and bunya nut cream  
rainforest cherry with cinnamon myrtle  
desert lime and strawberry with lemon geranium and blossom snow  
roasted paperbark, fermented leatherwood honey, strawberry gum  
chocolate wattleseed, caramel and blood lime  
peppermint gum pavlova, lemon verbena, passionfruit and mango  
garden bug with lemon aspen and leatherwood honey  
white kunzea, illawarra plum and pepperberry jelly