

RESTAURANT
BOTANIC

CURRENTLY HARVESTING

wattle seed — bush tomato — warrigal— geraldton wax
bronze fennel — bunya — pine — green almond— horseradish
dried leaves — fennel — finger lime — eucalyptus — tea tree
juniper — karkalla — makrut lime leaves — saltbush — sorrel
lemon aspen leaf — lemon myrtle — lemon verbena — rosehip— shiso
marigolds — nasturtium — native ginger — paperbark — thyme
rock samphire — native lemongrass — birch

THE WINTER MENU

nasturtium flower
portabello and bunya pine consomme
Tasmanian sea urchin, bush tomato, iceplant salsa, wattle seed
Fingal Island turban shell, coastal greens and tree ants
red kangaroo, celeriac, Kristal caviar
juniper smoked kangaroo, horseradish, rosemary blossom
davidson plum jelly and sherbert
Southern calamari, native lemongrass, Geraldton wax
crocodile fat tortilla, Atherton almond, tentacles and saltbush
Darwin mudcrab chawanmushi, sea celery, lemon aspen leaf and finger lime
Donnybrook marron, sea lettuce, sunrise lime, smoked eel and lemon myrtle
scented emu bush scroll
mountain pepper spiced emu flat fillet cooked in paperbark, fermented onion
warrigle green, emu liver, fennel pollen
karkalla, brown butter and radish flowers
rainforest cherry with cinnamon myrtle
Flinders Rangers quandong, smoked birch cream, pineapple sage and blood lime
smoked paperbark mousse, strawberry gum and macadamia
grilled riberry, muntari and last seasons elderflower
hazelnut and davidson plum chou au craquelin
macadamia, chocolate and praline