

RESTAURANT
BOTANIC

CURRENTLY HARVESTING

fruity sage — angelica — bay leaves — warrigal— geraldton wax
bronze fennel — bunya — pine — cardamom— spring flowers
dried leaves — fennel — finger lime — eucalyptus — tea tree
juniper — karkalla — makrut lime leaves — saltbush — sorrel
lemon aspen — lemon myrtle — lemon verbena — lilly pilly— shiso
marigolds — nasturtium — native ginger — paperbark — thyme
pineapple sage — rock samphire — rose — rosemary— oak

THE GARDEN TRAIL

garden flower and green ants
abalone, botanic curry, myrtle buds
peas, garden roses, rainforest cherry, mountain pepper granita
Kangaroo Island scallop, kakadu plum, desert lime
oyster in crocodile gelee with globe artichoke and jasmine dashi
roasted crocodile tail and daikon broth with toasted oak
marron cooked in botanic leaves with brown butter, lemon myrtle, and chilli
pearl and maitake mushroom
saltbush and mountain pepper flatbread
clam butter and clam jam
kangaroo, camel hump, geraldton wax, shiso
warrigal green, kangaroo caramel, roasted kelp
emu egg chawanmushi with wallaby tea, caviar, and native lemon grass
tempura asparagus, emu-cured egg yolk, and nasturtium
smoked murray cod head with sugar loaf cabbage
murray cod, bush tomato, and koji
sea urchin, murray cod, emu liver, sunrise lime
davidson plum and lemon verbena
"lick the rock"
wagyu on a pine branch with illawarra plum and eucalyptus
emu, muntari, lilly pilly, bee pollen, and roasted rabbit dressing
fruity sage and tea tree
fallen bunya branches with native thyme and wattle seed
chocolate covered sorrel stem with botanic seeds
shiitake fudge
kangaroo tendon with salted koji
quandong brûlée
duck egg and blood lime
the whole finger lime