

RESTAURANT
BOTANIC

AUTUMN '26

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

sea lettuce and Kristal caviar

manjimup truffle abelskiver, macadamia and stingless bee honey

golden kelp tartlet with crocodile tongue and silverlake smoked eel

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murray cod, sea urchin, warrigal greens, Gros Grain caviar

14-day dry aged duck, muntari and pepperberry

duck liver and sunrise lime

Paroo kangaroo, hen of the woods, manjimup truffle and davidson plum

kangaroo tail scroll

scented emu bush milk bun

fermented yeast butter

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wattleseed, vanilla and passionberry

rosella marshmallow

apple and kunzea

croc choc