

RESTAURANT

BOTANIC

THE CORE - WINTER 2026

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

golden kelp, crocodile tongue and white anchovy

sweet corn, sea lettuce, hiramasa and lemon gum

Silver Lake eel, sunrise lime, Gros Grain caviar

14-day dry aged duck, muntari and pepperberry

Paroo kangaroo, morel, sweet breads and saltbushkangaroo tail scroll

scented emu bush milk bun

fermented yeast butter

chocolate, rainforest cherry and cacao nib

rosella marshmallow

apple and kunzea

croc choc