



3 selections 65pp | 4 selections 75pp | Sides 10ea

Select 1 from each section

Coffin bay oysters, charred cucumber, bonito (4)

Buffalo curd, lovage verde, quinoa cracker, flowers

Cold smoked kingfish, daikon, salted perilla, yuzu puree

Black pudding, mahon, blood brioche, quail egg, mustard leaf

Tommy ruff escabeche, mussel custard, fennel, squid ink cracker

Lamb leg tartare, harissa, labne, sprouted legumes, karkalla, mint oil

Pork head, ginger plums, blackberry, cured egg yolk

Chestnut polenta, mushrooms, red cabbage, wild watercress

ShuAm pork belly, abalone, warrigal greens, crispy saltbush

Whiting, caramelised octopus, white beans, fish emulsion, centella

Lamb neck, freekah, onion caramel, parsley cream, quince, barilla

Wild caught mullet, fermented cumquat, broccoli, pickled lettuce

70% bitter chocolate, plums, toasted malt, puffed rice

Quince, whipped coconut, honeycomb, lemon verbena

Orange blossom parfait, yoghurt, dates, pistachios

Hindmarsh valley bo peep, glace adriatic figs, rosemary lavosh

Sides

Ngeringa biodynamic salad leaves, tarragon vinegar dressing

Bone marrow roasted brussel sprouts, saba, dijon mustard, fried onions

Cucumber, fresh mint, ricotta salata, dill seed dressing

Dutch cream potatoes roasted in sage butter & olsson's macrobiotic sea salt



Harvested from the Botanic Gardens

Anise Hyssop	Marigolds
Bay leaves	Mint
Borage	Mizuna
Beetroots	Mustard leaves
Carrot leaves	Natal Plums
Cape gooseberries	Native ginger
Celery	Native violets
Celeriac	Native mint
Celeriac leaves	Perilla leaves
Centella leaves	Parsley
Chickweed	Rainbow chard
Chicory	Rhubarb
Cumquats	Rocket
Curry leaves	Rosemary & flowers
Damson plums	Sage
Fennel	Salad burnett
Garlic	Saltbush
Garlic chives	Shallots
Garlic flowers	Sorrel
Heirloom radish	Society Garlic
Horseradish	Spanish onions
Johnny jump ups	Sugar cane
Kaffir lime leaves	Satsuma plums
Lovage	Tomatoes
Lemon verbena	Tarragon
Lemon myrtle	Tangier peas
Limes	Thyme
Liquorice root	Vietnamese mint
Mulberries	Warrigal greens
Macadamia nuts	

Botanic Gardens Restaurant supports
ethically farmed local produce
from South Australian suppliers