



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

Select 1 from each section

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Gazander oysters, charred cucumber, bonito (4)

Mozzarella, eggplant, black garlic, pickled pumpkin, chilli oil

Cold smoked hiramasa kingfish, daikon, avocado, yuzu puree

Blue swimmer crab, bourgogne sausage, nasturtium emulsion, finger lime

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

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

Pork head terrine, agrodolce raddichio, horseradish, smoked apple

Hazelnut polenta, mushrooms, red cabbage, wild watercress

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40 hour short-rib, potato and saltbush sarladaise, green peppercorn, wild garlic

Market fish, jerusalem artichoke, cavolo nero, pickled garlic, jus gras

Lamb shoulder, freekah, onion caramel, parsley cream, pear, barilla

Barramundi, fermented cumquat, charred broccoli, cos lettuce

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70% chocolate pave, burnt meringue, praline, matcha, native mint

Cheddar custard, salt baked pear, soy walnut, rosemary, sherry vinegar

Poached rhubarb, white chocolate, gingerbread, marigolds

Orange blossom parfait, yoghurt, dates, pistachios

## Sides

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

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

Ngeringa biodynamic salad leaves, tarragon vinegar dressing

Cucumber, fresh mint, ricotta salata, dill seed dressing



## 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