



Botanic Garden Restaurant  
Tasting Menu \$95 / Wine Flight \$65

Snacks

Salanova lettuce, pear, pecorino, walnut  
Quinoa, caramelised yogurt, mint oil, flowers  
Smoked mussel remoulade, squid ink cracker, mussel custard  
Paroo kangaroo, illawarra plum ketchup, salt bush, cocoa

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

Pork head terrine, agrodolce raddichio, horseradish, smoked apple.

Coorong Mullet, jerusalem artichoke, cavolo nero, pickled garlic, jus gras

40 hour Short-rib, turnip sarladaise, green peppercorn, wild garlic

Pre dessert

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