

Botanic Gardens RESTAURANT

House Made Bread Slices

ENTRÉE

Caramelised Baby Beetroot, Goats Cheese Tarte Tatin

Cured Ocean Trout, Pickled Carrot, Anise and Carrot Jam, Radish Salad

Pork Belly, Onion and Coriander Puree, Glazed Baby Red Delicious

Ox Tongue, Parsley, Pickled Onion and Gherkin Salsa, Roast Garlic and Potato

Chicken and Mushroom Ravioli, Sautéed Mushrooms, Asparagus, Truffled Asparagus Sauce

Rabbit and Nut Terrine, Spiced Apple Chutney

MAIN COURSE

Braised Duck Leg, Seared Duck Breast, Brandy Soaked Prunes, Potato Puree

Beef Fillet, Calconnon Potatoes, Beans, Paris Butter

Confit Chicken Maryland, Pearl Barley and Black Lentil, Spinach, Pine Nuts, Ricotta

Seared Baby Barramundi, Creamed Leeks, Fennel, Smoked Eggplant, Lemons, Blood Orange

Potato Gnocchi, Grilled Artichoke, Asparagus, Roasted Tomato Sauce

Pan Roasted Lamb Rack, Chickpea and Burqhal, Brocolini, Herb and Capers Dressing

SIDE DISHES - serves 2 persons

Mesculin Salad, Cherry Tomatoes, Sea Salt, EVOO 7.

Broccoli and Green Beans 7.

Crunchy Rosemary New Potatoes 7.

2 course 49. / 3 course 65.

No separate accounts / Diners & Amex attract a 3% surcharge

In consideration of other diners we request that mobile phones are either switched to silent or off

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DESSERTS

Lavender Brulee, Honey Shortbread, Persian Fairyfloss

Flourless Chocolate Cake, Chocolate Anglaise, Chocolate Toffee Chard

Lemon Roulade, with Fresh Cream and Mixed Berries

Cheese Plate, Pear Jelly, Lavosh

TEA, COFFEE & PETIT FOUR

Organic fair trade Ethiopian coffee:

Cappuccino, Flat White, Latte, Long Black, Espresso, Macchiato, Hot Chocolate 3.5

Assorted loose leaf organic teas:

English Breakfast, Earl Grey, Lady Grey, Peppermint, Chamomile, Green 3.5

Assorted liqueur coffees 8.5

STICKYS & OTHER TEMPTATIONS

		glass	bottle
2008 Dutschke Ivy Blondina Moscato	Barossa Valley	7.5	34.
2006 Kabminye VLH Muscat Blanc a petit grains	Barossa Valley	6.5	32.
2005 Mitchell Noble Semillon	Clare Valley		34.
2004 Ralph Fowler Botrytis Viognier Sauvignon Blanc	Mt Benson		36.
2004 Dutschke Ivy Blondina White Muscat	Barossa Valley		36.
Pedro Ximenez 'El Candado' Valdespino	Jerez, Spain		8.
Penfolds Grandfather Port	Barossa Valley	10.	
Directors Special Port	Barossa Valley	6.	
Galway Pipe	Barossa Valley	7.	
Seppelt Fino Sherry	Barossa Valley	7.	
Seppelt Solero Sherry - medium dry	Barossa Valley	7.	
Dutschke 'The Tokay'	Barossa Valley	6.	
Dutschke 'The Muscat'	Barossa Valley	6.	
Dutschke 'The Sundried' Shiraz	Barossa Valley	8.	