

B O T A N I C

2 COURSE SET MENU

MAINS

Wakanui Ribeye served medium rare with duck fat potatoes, broccolini & port wine jus
dfa, gf

Ora King Salmon with green pea & roasted red peppers, parsnip puree & horseradish Crème
gf, dfa

Sweet Potato Gnocchi with roasted cherry tomatoes, balsamic red onions, spinach & sage &
pumpkin puree
va, gfa, dfa

DESSERT

Coconut & Honey Panna Cotta, Raspberry anise gel, thyme meringue
gf

Rhubarb & Custard 'w' pistachio crackle & cinnamon crumble
va, gf, dfa

Mango & Passionfruit Entremet 'w' chocolate pearls & passionfruit gel
gf

Please let us know of any allergies or dietary requirements

v - vegan, va - vegan available, vg - vegetarian, vga- vegetarian available, df - dairy free
dfa - dairy free available, gf - gluten free, gfa - gluten free available