



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

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| 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