

Sol Spa x The Botanica Vaocluse

\$60 - 2 course set menu

Please choose either entrée & main or main & dessert

Entrée

Vanella Burratina

hand pulled in the traditional style from Puglia, Italy, with basil emulsion, cucumber, dill and green tomato

or

Beetroot Salad

red, yellow and candy beetroots slightly pickled, Meredith Dairy sheep's milk labneh, drizzled with Malfroy's wild honey

Main

Spring Gnocchi

daily housemade vegan gnocchi with spring pea "cream," asparagus, broad beans, peas and Ramarro Farm organic fresh herbs

or

Woodfired Chermoula Chicken

succulent Moroccan marinated chicken breast, cherry tomato, eggplant, chickpea, red pepper chimichurri and garlic toum

Dessert

Chocolate and Espresso Dome

a decadent fusion of rich espresso and premium Callebaut Belgian dark chocolate whipped into a velvety mousse, topped with a coffee chocolate crumb

or

Limoncello Tiramisu

our fresh twist on the classic, layers of housemade ladyfingers soaked in vibrant limoncello, mascarpone cream and zesty organic lemon curd

Friday Lunch | Saturday Lunch & Dinner | Sunday Lunch

Bookings essential, call 9191 8989 or book direct online quoting 'Spa Menu' in the notes