

Sol Spa x The Botanica Vacluse

\$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 mushroom XO, pickled green papaya, bay leaf oil, served with sourdough

or

Slow Cooked WA Octopus

labne, fermented hot sauce, sliced green olive, pickled and fresh shallot

Main

Butter Braised Fresh White Market Fish

caramelised cream sauce, green tomato, pickled asparagus, avocado puree, bay leaf oil, Ramarro Farm organic herbs

or

Japanese Style Karokke

street food inspired croquette filled with cabbage, corn and potato. Okonomi sauce, yuzu kosho mayonaise, fried shallot

Dessert

Dark Chocolate Delice

made from mascarpone mousse and rich dark chocolate mousse, gingerbread crisp, candied nashi pear

NF

or

Sous-Vide Spiced Organic Apple

Cinnamon maple cream, brown sugar tuile, almond crumble

Friday Lunch | Saturday Lunch & Dinner | Sunday Lunch

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