

The
BOTANICA
VAUCLUSE

SPRING/SUMMER 2025

The
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VAUCLUSE

SET MENU

2 COURSE - \$99 per head

3 COURSE - \$119 per head

T O S T A R T

Wholegreen Bakery sourdough, whipped cultured butter **NF**

E N T R É E (Alternate drop)

Southern calamari, wakame, sunflower, irigoma **DF NF**

Beef tartare, cured yolk, russet potato **DF NF**

M A I N

Wagyu, popped corn, celeriac, muscatel jus **DF**

Blue Eye Cod, buttermilk, smoked hock **NF**

Potato gnocchi, roast zucchini, fioretti, dukkah **VE**

S I D E (To be shared)

Fries, rosemary salt, confit garlic aioli **NF VE**

Wild rocket, white balsamic, aged parmesan **NF**

D E S S E R T (Choice of one)

Strawberry clafoutis, smoked white chocolate, sheep milk yoghurt

Chocolate crèmeux, chestnut, wattleseed, prune

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BOTTOMLESS

Cost based on your chosen drinks package (below)

TO START

Woodfired focaccia **NF**
Stracciatella, charred greens, leek oil **NF**
Warm marinated toolunka olives **DF NF**

MAIN

Bannockburn chicken, cannellini bean, red chimichurri **DF NF**
Fries, rosemary salt, confit garlic aioli **DF NF**
Wild rocket, white balsamic, aged parmesan **NF**

DESSERT (Optional +8pp)

Chocolate crèmeux, chestnut, wattleseed, prune

2 HOUR BOTTOMLESS PACKAGES

NON - ALCOHOLIC

Mocktails, Soft Drinks, Tea & Coffee.....84

STANDARD

Wine, Beer & Cider A Rotating Selection of Our House.....95

Please ask our lovely team for today's selection

COCKTAIL

Classic Cocktail, Spritz and Signatures.....129

PREMIUM

Champagne and Cocktails.....145

Keep it classy, drink responsibly. NSW RSA rules apply.

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A P P E L L A T I O N O Y S T E R

Natural	7 40 80
Grapefruit granita, purple tenella	9.5 50 90

S N A C K S

Woodfired focaccia DF NF	6.5 ea add butter 2.5
Warm marinated toolunka olives DF NF	12
Whipped tarama, potato, trout roe NF	7 ea
Mooloolaba prawn toast, fermented chilli, sesame DF NF	8 ea
Mushroom skewer, miso, nori NF VE	7 ea
Chicken Parfait, port, lapsang tea NF	7.5 ea

E N T R É E

Stracciatella, charred greens, leek oil NF	18
Beef tartare, cured yolk, russet potato DF NF	29
Koshihikari risotto, green garlic emulsion, soubise NF VE	25
Kingfish, sunrise lime, shiso DF NF	28
Skull Island tiger prawns, creoja, shishito peppers NF	29
Southern calamari, wakame, sunflower, irigoma DF NF	28

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M A I N

Glacier 51 toothfish, buttermilk, smoked hock NF.....	65
Kinross station lamb, buttermilk, kombu, pea blossom NF.....	51
Wagyu, popped corn, celeriac, muscatel jus DF.....	50
Potato gnocchi, roast zucchini, fioretti, dukkah VE.....	40

S I D E

Fries, rosemary salt, confit garlic aioli NF VE	15
Broccolini, mojo verde, capsicum, smoked almond VE	18
Wild rocket, white balsamic, aged parmesan NF	16

2 HOUR BOTTOMLESS PACKAGES

C L A S S I C

A selection of our house Prosecco, Wine Beer & Cider.....	59
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P R E M I U M

Cocktails, Champagne, Wine, Beer & Cider.....	89
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D E S S E R T

Strawberry clafoutis, smoked white chocolate, sheep milk yoghurt	20
Koshihikari rice pudding, coconut, kaffir lime, pandan VE NF	20
Chocolate crèmeux, chestnut, wattleseed, prune	22

C H E E S E

Australian and European cheeses, lavosh, muscatel, quince VE NF	12/35
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W I N E

2021 Frogmore Creek, Iced Riesling, Coral Valley TAS	13/16
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C O C K T A I L S

Lemon Meringue Martini Tito's v\Vodka, limoncello, meringu	24
Macadamia Espresso Martini Coffee liqueur, macadamia liqueur, macadamia foam	24

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A B O U T U S

We are a relaxed fine dining restaurant committed to using the best produce from local and regional growers and farmers creating wholesome, organic, and seriously good food.

Our kitchen garden provides seasonal herbs, vegetables and fruit. Between drinks or courses please take the time to meander and enjoy the sensory garden with it's fragrant herbs, the flowers, the citrus trees, strawberry and blueberry bushes and many other hidden and edible delights.

Relax and enjoy your experience, we aim to tempt and tantalise, celebrate the moment and the food that is
The Botanica Vaucuse.

We are proudly a 100% gluten-free, coeliac-friendly kitchen.

- Head Chefs, Abby James and Thai Sams
- Restaurant Manager, Sara Paganelli
- Design and Conceptualisation, Evette Moran

Not all changes to the menu can be accommodated, please advise your server of any allergies.

A 10% service charge is applicable on bookings of 6 guests or more.

