

*The*  
BOTANICA  
VAUCLUSE

SPRING/SUMMER 2025

## SET MENU

2 COURSE - \$110 per head

3 COURSE - \$129 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**

Roasted eggplant, caramelised miso, hummus **VE**

### M A I N

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

Aquna Murray Cod, parsley root, cime di rapa **DF NF**

Charred beetroot, kohlrabi, black rice **VE NF**

### S I D E

(To be shared)

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

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

## 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

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

|                                          |               |
|------------------------------------------|---------------|
| Natural .....                            | 7   40   80   |
| Grapefruit granita, purpletanaalla ..... | 9.5   50   90 |

## S N A C K S

|                                                            |        |
|------------------------------------------------------------|--------|
| Woodfired focaccia <b>NF</b> .....                         | 8 ea   |
| Warm marinated toolunka olives <b>DF NF</b> .....          | 12     |
| Whipped tarama, potato, trout roe <b>DF NF</b> .....       | 7 ea   |
| Kangaroo tartare, blueberry, macadamia <b>DF</b> .....     | 7.5 ea |
| Mooloolaba prawn, fermented chilli, sesame <b>DF</b> ..... | 8 ea   |
| Field pea, whipped tofu, seaweed <b>DF VE NF</b> .....     | 7 ea   |
| Chicken Parfait, port, lapsang tea .....                   | 7.5 ea |

## E N T R É E

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Stracciatella, charred greens, leek oil <b>NF</b> .....             | 18 |
| Beef tartare, cured yolk, russet potato <b>NF DF</b> .....          | 29 |
| Koshihikari risotto, green garlic, soubise sauce .....              | 25 |
| Kingfish, sunrise lime, shiso .....                                 | 28 |
| Skull Island tiger prawns, creoja, shishito peppers <b>NF</b> ..... | 29 |
| Southern calamari, wakame, sunflower, irigoma <b>NF DF</b> .....    | 28 |

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**M A I N**

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| Glazed spatchcock, french lentils, jus gras <b>DF NF</b> .....           | 42 |
| Aquna murray cod, parsley root, cime di rapa <b>DF NF</b> .....          | 49 |
| Kinross station lamb, buttermilk, kombu, pea blossom <b>NF</b> .....     | 51 |
| Wagyu, popped corn, celeriac, muscatel jus <b>DF</b> .....               | 50 |
| Purple potato gnocchi, charred alliums, parmesan custard <b>NF</b> ..... | 40 |
| Vegan options available (contains nuts)                                  |    |

**S I D E**

|                                                               |    |
|---------------------------------------------------------------|----|
| Fries, rosemary salt, confit garlic aioli <b>VEG NF</b> ..... | 15 |
| Brussel sprouts, mustard cultured cream <b>NF</b> .....       | 16 |
| Wild rocket, white balsamic, aged parmesan <b>NF</b> .....    | 16 |

**2 HOUR BOTTOMLESS PACKAGES**

**C L A S S I C**

|                                                           |    |
|-----------------------------------------------------------|----|
| A selection of our house Prosecco, Wine Beer & Cider..... | 59 |
|-----------------------------------------------------------|----|

**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 <b>VE NF</b> ..... | 20 |
| Chocolate crèmeux, chestnut, wattleseed, prune .....                      | 22 |

**C H E E S E**

|                                                                             |       |
|-----------------------------------------------------------------------------|-------|
| Australian and European cheeses, crackers, muscatel, quince <b>VE</b> ..... | 12/35 |
|-----------------------------------------------------------------------------|-------|

**W I N E**

|                                                                   |       |
|-------------------------------------------------------------------|-------|
| 2021 Frogmore Creek, Iced Riesling, Coral Valley <b>TAS</b> ..... | 13/16 |
|-------------------------------------------------------------------|-------|

**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 |

## 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 Vacluse.

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.