

Monday 26 August 2019

BOTANICAL HOTEL

On arrival

Tete de Cochon, sauce gribiche
Smoked ox tongue, house ketchup, sun pickles,
milk bun

Start

Petuna Ocean Trout tartare, caviar, crispy skin,
buckwheat

Entree

Goldband Snapper, mussels, young garlic,
asparagus

Main

250g 36° South, pasture fed Scotch fillet,
horseradish

Sides

Roast cabbage, seaweed butter
Yukon Gold potatoes, beef fat
Radicchio, Roquefort, Corella pear, candied
walnuts

Dessert

Fuji apple tart, sweet milk, bourbon ice cream

Beverages

NV Pommery Brut Royal, Reims
2018 Katnook Estate Riesling, Coonawarra
2017 Katnook Founder's Block Shiraz, Coonawarra
Asahi Super Dry / Asahi Soukai
Coca Cola Classic / Coke No Sugar
Bisleri Sparkling Water
Sipsmith Sloe Spritzer
Lavazza Coffee

This menu has been created by
Rabih Yanni and Head Chef Sam Hopkinson

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