

The
BOTANICA
VAUCLUSE

- Sample Menu -

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Sample Menu for Group Bookings

From 12 People – Lunch and Dinner

2 Course Meal – \$80 per person

Entrée and main or main and dessert
(share plate option available)

3 Course Meal – \$100 per person

Entrée, main and dessert (share plate option available)
including bread

Choose 3 of the dishes from the below sample menu
for either your 2 or 3 course function.

Brasserie Bread Sourdough
or Botanica Teff & Quinoa Bread with
Extra Virgin Olive Oil, Dukkah or Pepe Saya
Butter

Small

John Dory, Fish Finger on Toast
DF, NF

Pickled Globe Artichoke, Chickpea Fritter
Vegan

Rock Oyster, Champagne Vinegar, Eschallot,
Lemon
NF, DF

Prawn Arancini, Saffron Mayonnaise
NF, DF

Entrée

Buffalo Mozzarella, Snow Pea, Capers,
Lemon, Dried Olive
NF, V, CBV

Grilled Calamari, Macadamia Aioli, Celery,
Tapioca Cracker

Yellowfin Tuna & Octopus Ceviche, Zucchini
Flower, Black Garlic
NF, DF

Crisp Fried Eugowra Farm Quail, Peach,
Basil, Pomegranate

Roast Heirloom Carrots, Hummus,
Blood Lime, Macadamia Nuts, Feta
V, CBV

Warm Spanner Crab Salad, Grapefruit,
Lemon Olive Oil, Plantain Chips
DF, NF

Asparagus Salad, Romesco Dressing,
Yarrowa Sheep's Cheese
NF, V

Main

Rangers Valley Corned Beef, Cauliflower &
Hazelnut Puree, Kalette, Pear Pickle

Maremma Duck Breast, Orange,
Rainbow Chard, Lentils
NF, DF

Sweet Potato Gnocchi, Soft Goats Cheese,
Basil, Grilled Leeks
NF, V, CBV

Please note:

Menus are subject to seasonal change. Items noted on this menu may vary from the items available at your event.

At least 48 hours' notice is required for menu changes and special dietary requirements. Final guest numbers are also to be confirmed at least 48 hours prior to the function.

Set menus are required for bookings of over 11 guests. All prices are inclusive of GST. Beverages are not included. Prices are subject to change during peak periods. Lunch bookings must be vacated by 4 pm and Dinner bookings vacated by 12 am.

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Main

Pan Fried Snapper, Baby Beets and their Leaves,
Green Goddess Dressing

NF

Mount Cook Alpine Salmon, Asparagus,
Cherry Tomatoes, Mint, Green Olives

NF, DF

Roast Half Free Range Chicken, Farm Greens,
Lemon, Capers

NF

Grilled O Connor Pasture Fed Beef Fillet,
Eggplant, Kale, Smoked Garlic Butter,
Crisp Salt Bush

NF

For share functions

Slow Roast Whole Lamb Shoulder, Mint Salsa
Verde, Toasted Chickpeas, Zucchini Salad

NF, DF

Grilled 500g Torello Rose Veal T bone, Dutch
Cream Potato, Portobello Mushrooms

NF

Sides

Hand Cut Chips, Herb Aioli

DF, NF

Just Picked Green Leaf Salad,
Lemon Dressing

DF, NF, Vegan

Garden Greens &
Heirloom Baby Carrots

DF, NF, Vegan

Dessert

Berry, Hazelnut & Chocolate Tart,
Vanilla Gelato

Toasted Soft Meringue, Mango,
Pineapple, Passionfruit & Lime

Dark Chocolate & Date Cake,
Orange Crème fraiche

NF

Pear & Praline Parfait, Chocolate,
Macadamia Biscuit

Strawberry & Mint Gelato, Watermelon,
Prosecco Jelly

NF, DF, CBV

Cheese Selection

A Choice of Either a Soft, Hard or
a Blue Cheese with Pear,
Quince paste, Crackers

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