




BOTANIC

wine garden

- To Share -



MARINATED OLIVES	7
UGB SOURDOUGH seaweed butter	4
SMOKED CHICKEN PARFAIT profiteroles, pickled strawberries	8
STRACCIATELLA green olive, pumpkin seed	16
CHICKEN WINGS garlic, herbs	13
BEEF TARTARE oyster dressing, wild herbs, croutes	14

Cured meats 25

any 2 cured meats accompanied by marinated olives, bread, cheddar and EVO

SAINT – Spain, cured, fennel, garlic

SALCHI-BOSQUE – Spain, wild mushroom

N'DUJA – Spain, soft, fiery

PRESA DE CERDO – Italy, cured pork shoulder

CHICKEN LIVER PARFAIT – House smoked chicken pate

LONGANIZA OSCURA – Spain, cured pork sausage and squid ink

SALT COD BRANDADE – House salted blue eye

Cheese 9 ea/26 for 4

served with house made fig and ginger paste, pickled plums, croutes, warm bread

SOFT – Nimbin Valley, white cow

FIRM

COMTE – 12 month, cows milk, Swiss Alps

QUESO MAHON – cows milk, Menorca

MANCHEGO – 6 month sheep milk, Spain

BLUE – Berrys Creek, Tarwin River, cows milk VIC

please note our cheese is highly seasonal and we choose only the ripest and most flavoursome each week so some variations may occur

