

A little about us

Welcome to The Botanica Vaocluse

We are a relaxed dining restaurant that is committed to using produce from local growers and farmers to create wholesome, organic, seriously good food.

Our kitchen garden flourishes with some of the deliciously fresh ingredients you'll find on your plate. Glance outside and you will discover the likes of fragrant herbs, flowers, citrus trees, strawberry and blueberry bushes. .

Our food and drinks celebrate all that is fresh, produce driven and seasonal.

Relax and enjoy your experience at The Botanica Vaocluse.

- Head Chef, David Spanner

To Start

Hudson's Walnut Seed Bread GF 5.5
or Sonoma Sourdough
served with olive oil and dukkah

Oysters each 5 | half dozen 28 | dozen 52
shallot confit, wakame

Caviar N25 Kaluga bump 35 | 30g 180 | 50g 350

Not all changes to the menu can be accommodated, please advise your server of any allergies
A 10% service charge is applicable on Sundays & Public Holidays

Entrée

Yellow Fin Tuna	26
niçoise style salad, seared tuna, quail egg, artichoke, green bean	
DF, NF	
Handcrafted Burrata	24
vibrant salad of mixed heirloom tomato, grape, basil	
NF	
Chicken Liver Parfait	24
passionfruit jelly, walnut seed toasted soldiers, house made piccalilli	
Royal Beetroot and Feta Salad	24
roasted and pickled beets, compressed watermelon, shaved feta	
NF, CBV	
Seared Scallops	26
corn purée, pickled cucumber, tempura fennel	
NF	

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Main

Truffled Free Range Chicken	38
oven baked porcini and black truffle chicken breast, carrot and ginger purée NF	
Za'atar Roasted Lamb Rump	44
confit chickpeas, tahini labneh, garden herbs	
Cape Grim Tenderloin	48
potato galette, broccoli purée, red wine jus NF, DF	
Sustainable Caught Murray Cod	42
pan fried miso marinated fillet, pickled ginger, cucumber, fresh chopped chili DF	
Japanese Karokke	36
panko crumbed edamame and haloumi croquette, Japanese mayo, herb salad NF	

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Sides

Crispy Polenta Chips	15
shaved parmesan, rocket salad NE, CBV	
Pumpkin Salad	15
tossed with goat's labneh CBV	
Triple Cooked Chips	15
aioli NE, CBV	
Green Bean Salad	15
salmoriglio dressing, toasted seeds, crumbled feta CBV	

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