

The
BOTANICA
VAUCLUSE

À LA CARTE
MENU



ABOUT US

Welcome to The Botanica Vaucluse

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 Vaucluse.

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

OUR PRODUCE

Newcastle Greens is a small producer collaborating with chefs and specialising in a variety of herbs, leafy greens, edible flowers, and vegetables grown to their specifications.

Urban Green Sydney is the first commercial indoor farm located in Barangaroo. Specialising in micro and baby greens, they deliver fresh produce with minimal environmental impact – from compostable packaging to bicycle deliveries – supporting a more sustainable food system.

Cummins Seafood, led by Jan Cummins, focuses on sustainable, ethically farmed Australian seafood, with a deep commitment to supporting small local businesses.

Appellation Oysters selects the finest oysters from premium oystereries ranging from the far north Tweed River to the southern border, ensuring exceptional quality and freshness.

Kinross Lamb, from the renowned sheep station on the banks of Billabong Creek, has a rare ability to produce beautifully marbled lamb. Naturally pasture-fed and hormone-free, it offers exceptional quality with a clean, rich flavour.

Wholegreen Bakery, born from Cherie Lyden's passion and backed by her role as a proud Coeliac Australia ambassador, creates award-winning, coeliac-accredited products that do not compromise on taste or texture.

WINTER 2025

APPELLATION OYSTER

Natural	7 40 80
Buttermilk, burnt leek, smoked roe.....	9.5 50 90

SNACKS

Wholegreen bakery charcoal sourdough, whipped cultured butter	8 ea
Yellowfin tuna, blue corn, yuzu DF NF	7
Kangaroo tartare, blueberry, macadamia DF	7.5
Mooloolaba prawn, fermented chilli, sesame DF	8
Field pea, whipped tofu, seaweed DF VE NF	7
Charcoal toast, smoked sour cream, oscietra.....	9.5

ENTRÉE

Roasted eggplant, caramalised miso, hummus VE	23
Charred beetroot, kohlrabi, black rice VE NF	24 34
Scallop, smoked eel, jerusalem artichoke, genmai NF	32
Southern calamari, wakame, sunflower, irigoma DF NF	28

BOTTOMLESS SUNDAY’S AT THE BOTANICA

Indulge in a set menu designed to share.

Please ask our team for more details. Prices are per person and include 2 hours of your chosen drinks package. Starting at \$84 per person.

MAIN

Glazed spatchcock, french lentils, jus gras DF NF	42
Aquna murray cod, parsley root, cime di rapa DF NF	49
Kinross station lamb, buttermilk, kombu, pea blossom NF	51
Wagyu, popped corn, celeriac, muscatel jus DF	50
Purple potato gnocchi, charred alliums, parmesan custard NF	40

Vegan options available (contains nuts)

SIDE

Fries, rosemary salt, confit garlic aioli VEG NF	15
Brussel sprouts, mustard cultured cream NF	16
Bitter leaves, PX dressing, pecorino NF	16

THE BOTTOMLESS BOTANICA DRINKS PACKAGE

Add a little luxury to your dining experience with two hours of free-flowing Prosecco, selected wines, craft beer and signature cocktails.

Available with any à la carte or set menu, starting at \$59 per person.
Ask our friendly team for more details.

