



# BOTANIC LODGE

ADELAIDE BOTANIC  
GARDEN

## Illuminate Set Menu

### SHARED ENTREE

Sourdough, cultured butter, smoked salt (gfo.v)

Pickled vegetables, Koreonkei olive oil (gf.vg)

Soft Jersey curds, salt baked beetroot, hazelnut (gf.v)

Kingfish crudo, lemon verbena dressing, curry leaf emulsion, sorrel (df.gf)

### SHARED MAIN

Beef Sirloin, “cafe de botanic” butter (gf)

Smoked garlic potatoes (vg)

Mixed leaf and garden herb salad, marigold vinaigrette (gf.vg)

### DESSERT TO GO

Grandma’s apple and rhubarb crumble, cultured cream (gfo.v)



\*sample menu only