

edulis

restaurant

at VENTNOR BOTANIC GARDEN

Glass of welcome fizz in The Plantation Room Café upon arrival

First Course

Peru – Prawn Ceviche Tostada

Second Course

El Salvador – Coffee Braised Sirloin Pupusa, Pickled Red Cabbage Slaw, Oregano & Tomato Dressing

Third Course

Argentina - Duck Skewers in Chimichurri, Black Beans with Green Barn Goats Cheese

Fourth Course

Mexico – VBG Ale Braised Pork Carnitas in Sopas, Pico de Gallo Salsa

Dessert

Honey Roasted Apple & Fig Empanadas, Crab Pear Custard, Jalapeno Hot Chocolate



Edulis means edible in Latin

We use our own produce wherever possible – the ultimate in local food:
No food miles, no refrigeration, garden to plate in minutes.

