



ABOUT DANIEL SOLANDER

Botanist Daniel Solander (1733-1782) was a naturalist who was integral to the early documentation and collection of Australian plants.

Solander's work and social activities led him to meet Joseph Banks who in 1768 invited him on the Endeavour. Engaged at £400 a year, Solander assisted Banks to make a large collection of natural history specimens, including many from the east coast of Australia.

Daniel Solander was a rather short, plump man of some thirteen stone. He was jovial, fond of company and much in demand in London society. A confirmed bachelor, he was a popular conversationalist and 'a philosophical gossip'; with a weakness for elaborate waistcoats. Though accomplished in Swedish, Dutch, English and Latin languages, he published little for his full programmes at Soho Square and the museum were intensified by social obligations.

Joseph Banks proposed to publish an ambitious botanical work and Solander contributed the Latin descriptions of the plants depicted, and these ultimately appeared in *Illustrations of Australian Plants Collected in 1770 During Captain Cook's Voyage Round the World in H.M.S. Endeavour*, edited by James Britten (London, 1905).



SERVED FROM 6:00PM UNTIL 10:00PM

DINNER MENU

ENTRÉE

Sydney rock oysters (minimum half a dozen) 4.50ea
With a choice of mignonette, Kilpatrick or finger limes

Double-boiled chicken tea with goji berries, ginseng & ginger 12

Bleeding heart radish ravioli
with cashew nut cheese and yellow tomato salsa 15

Serrano ham with cured watermelon, feta and black olives 19

Hazelnut-crusted scallops with oven-roasted Dutch carrots,
blood orange and crispy purple potato 23/31

Charred green prawns with chilli butter 21/29

MAIN

Homemade fettuccini with heirloom cherry tomato ragout
and shaved parmesan 22

Wild mushroom risotto with confit tomato and rocket 27

Seared salmon with fresh garden peas,
fondant potato and lemon myrtle yoghurt 30

Pan-fried chicken breast with charred asparagus,
crushed potato and wild mushroom ragout 28

Mandagery Creek venison with baby beets,
goat's cheese risotto and port wine reduction 38

Grilled Brooklyn valley beef fillet with mustard cake,
pommes Anna and Grenache 36