



SOLANDER

DINING AND BAR

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, 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, 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*.



About The Menu

When Solander arrived in 1770 he extensively explored and researched the region's flora and fauna. Like him, we have researched the region's best available produce and have chosen to work closely with a number of small, local suppliers. They have helped us to find fresh and local ingredients, as well as some niche native plants and animals.

You will notice that the menu includes ingredients like acacia seeds, banksia nectar (both used in our house made bread), kangaroo, wallaby, bush tomato, paperbark, Illawarra plums, macadamia and more. We use these native ingredients sparingly and where they make sense, so that they complement and enhance our dishes and your experience.

These native ingredients come to the fore most clearly in our main courses, which have been listed under "flora" and "fauna". We strongly believe in eating healthier and greener whenever possible, and our "flora" dishes are one way we support this belief. Each dish can be consumed independently, and we've thought creatively to ensure each dish is elevated to the level of a traditional protein-based main course. It also works well to choose a few dishes from each list and share.

Our fauna dishes hero a protein complete with its sauce, and we've used a variety of methods including pickling, smoking and braising. We do have some favourite flora and fauna pairings; please ask your waiter which dishes work particularly well together.

And please feel free to "Ask Daniel" for the daily specials. We wish you a wonderful experience.

Executive Chef David Vandenabeele,
and the kitchen team.



Explorer Menu 110 (min two people)

Let us take the work out of choosing.

Here we've put our favourites together for you to enjoy.

Kangaroo tail rillette | bush tomato and fig chutney

Double-boiled chicken tea | goji berries |
ginseng | ginger

Gin cured salmon | cucumber | karkalla leaves | lime
aioli

Snowy river trout | garden peas | fennel pollen |
sea grapes | lemon myrtle

Slow-cooked Wagyu beef cheeks | creamed black
garlic potato | charred asparagus | Warrigal greens |
Hunter Valley Shiraz

Textures of lemon tart



Sharing

Freshly baked Banksia and Acacia pot bread |
black garlic butter *12*

Chicken parfait | desert raisin and fig chutney |
pickled veg *19*

Sydney rock oysters (min. half a dozen)
Choice of Mountain pepper mignonette | Kilpatrick
| Native finger lime *4.5 ea*

Starters

Classic ceasar salad | bacon | egg | parmesan cheese
18

Macadamia nut cheese |
roasted baby beets | balsamic *20*

Gin cured salmon | cucumber | karkalla leaves | lime
aioli *19*

Double-boiled chicken tea | goji berries |
ginseng | ginger *14*

Moreton bay bugs | heirloom tomato carpaccio |
crushed avocado *28*

Charred green prawns | chilli butter |
bush tomato *24 (e) / 32 (m)*



Flora mains

Beetroot risotto | roasted baby beets |
goat cheese | balsamic 26

Garden peas | confit potato |
lemon myrtle yoghurt 22

Ginger-spiced heirloom carrots | blood orange |
purple potato 23

Braised globe artichokes | asparagus |
black barley | hickory smoked corn 23

Potato gnocchi | wild mushrooms |
charred radicchio | salt bush 26



Fauna mains

Salt-baked chicken breast | Madeira sauce 21

Slow-cooked Wagyu beef cheeks |
Illawarra plum 46

Young Henry-braised wallaby shanks |
wattle seed | Quandong berry 32

Mountain pepper-spiced venison rack |
Davidson plum 43

Charred beef fillet | Hunter Valley Shiraz Jus 35

Locally caught fish of the day |
salt bush | lemon myrtle hollandaise (ask Daniel) 33

Snowy mountain river trout | fennel pollen | sea grapes 30

Sides

Chunky chips | garlic aioli 9

Seasonal garden salad | tomato | onion | radish |
cucumber 8

Roasted kipfler potatoes 10

Wok-fried sprouting broccoli | piquillo peppers |
pomegranate 10

Warrigal greens | black garlic 9

Side of the day (ask Daniel) 11



Dessert

Chocolate mousse | cinnamon & nutmeg crumble 16

Texture of lemon tart 17

Chocolate acacia fondant | black berry sorbet 19

Popcorn panna cotta | salted caramel mousse |
macadamia brittle 16

Selection of NSW finest cheeses |
crusty bread | fruit chutney (ask Daniel) 21

Home-made ice cream by the scoop (ask Daniel) 3

Assortment of Oh Boo chocolates 16

Dessert Wine

2017 Glenguin, The Sticky Botrytised Semillon, Hunter
Valley, New South Wales 13 / 58

Fortified

Galway Pipe Fine Old Tawny 12

Penfolds Grandfather Aged Tawny Port 19

Cognac

Martell VSOP 11

Martell Cordon Bleu 40.5

Hennessy VS 12

Pierre Ferrand 1840 12.5

Hennessy XO 32

