



SOLANDER

D I N I N G A N D B A R

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 here 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 wallaby broth | quail egg | enoki mushroom | goji berries

Gin cured salmon | cucumber | karkalla leaves | lemon-myrtle aioli

Seared king fish | Sydney rock oysters | asparagus | pickled lemon butter sauce

Young Henry's braised pork cheeks | potato fondant | shiitake mushrooms | Kakadu plum

Strawberry plate | Earl grey tea | puffed barley | chickpeas meringue



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*

Fermented macadamia nut cheese |
roasted baby beets | balsamic *20*

Slow roasted tomato and capsicum terrine | aged goat cheese |
black olive jam *19*

Gin cured salmon | pickled cucumber | karkalla leaves |
lemon-myrtle aioli *19*

Double-boiled wallaby broth | quail egg | enoki mushroom |
goji berries *18*

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

Australian mussels | sauvignon blanc |
salt bush *20 (e) / 35 (m)*



Flora mains

Green pea risotto | charred asparagus | baby leeks | courgette blossom 26

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

Banksia glazed root vegetables | carrot top pesto 26



Fauna mains

Salt-baked chicken breast | Madeira sauce 21

Young Henry-braised pork cheeks | shiitake
Kakadu plum 40

Slow cooked wallaby shanks |
macadamia cream | Quandong berry 32

Mountain pepper-spiced venison rack | butternut squash |
Davidson plum 43

Charred beef fillet | Hunter Valley Shiraz Jus 35

Seared king fish | Sydney rock oysters
asparagus | pickled lemon butter sauce 33

Crispy skin salmon | fennel pollen | lemon myrtle hollandaise
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

Roasted butternut squash | vintage goat cheese | pomegranate
9

Side of the day (ask Daniel) 11



Dessert

Chocolate mousse | cinnamon & nutmeg crumble 16

Strawberry plate | Earl grey tea | puffed barley | chickpea meringue 17

Chocolate acacia fondant | black berry sorbet 19

Milo panna cotta | salted coconut mousse | Oreo 17

Watermelon drop cake | sloe gin pearls | pepper charcoal coral | micro basil 20

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

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

Dessert Wine

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

Fortified

Galway Pipe Fine Old Tawny 14

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

