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# DRINKS

## House Cocktail

(Choose One)

Aperol Spritz  
Aperol, Bandini Prosecco, soda

Botanica Spritz  
Poor Tom's Strawberry Gin Elderflower,  
Bandini Prosecco, Fever-Tree Tonic

## Matching Wines

NV Bandini Prosecco, Veneto, Italy  
Totara Sauvignon Blanc, Marlborough, NZ  
Holm Oak 'Protégé' Pinot Noir, Tamar Valley, TAS  
Valdespino El Candado PX Sherry, Jerez, Spain

## Coffee

Espresso, long black  
Macchiato, piccolo, flat white, latte, cappuccino,  
mocha, hot chocolate

## Loose leaf Tea

Black  
NYC Breakfast, French Earl Grey, English Breakfast  
Green  
Green Sencha, Green Rose, Lemon Green  
Herbal  
Chamomile, Peppermint, Lemon Grass Ginger, Chai  
(allow 5 minutes for proper infusion)

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# MENU

BY LUKE NGUYEN

## Dinner Tasting Menu To Share

Amuse-Bouche

### Entrée

Chef's selection of dumplings (2 pieces/pp)

Young jackfruit, chili paste,  
fried shallot & sesame cracker (gf)

Seared Hokkaido scallops  
with edamame salsa & pineapple dressing (gf)

Salt & native pepper calamari  
with Vietnamese lemon sauce

### Main

Sashimi kingfish, finger lime  
with miso & sesame oil dressing

Slow cooked spiced wagyu beef brisket,  
cabbage salad

Caramelized market fish fillets, tempura saltbush  
with seasonal vegetables & green peas (gf)

Twice cooked master stock chicken  
with authentic turmeric curry (gf)

Jasmine Rice

### Dessert

Lychee pudding, fresh seasonal fruit,  
coconut sponge, tapioca (vg, gf)

Vietnamese coconut cake, almond cookies,  
raspberry ice cream

### Add-ons \$18

(basket of 3)

Crab & scallop dumplings

Duck & pumpkin dumplings

Wild mushroom dumplings (v, vg)