

# DELUXE PACKAGE

## Lunch

\$125PP

### House Cocktail

(Choose one)

Aperol Spritz  
Aperol, Bandini Prosecco, soda

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

### Wine

Totara Sauvignon Blanc, Marlborough NZ  
First Creek 'Botanica' Semillon Sauvignon Blanc  
Hunter Valley, NSW - ORGANIC  
Motley Cru Shiraz, Central Vic  
Stoneleigh 'Wild Valley' Rosé, Marlborough NZ

### Beer

James Boag's Premium Light, Launceston  
Sydney Beer Co. Lager, NSW  
James Squire 150 Lashes Pale Ale, Sydney

### 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)

### Tasting Menu To Share

Amuse-Bouche

### Entrée

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)