

DELUXE  
DINNER

\$175PP

# DRINKS

## House Cocktail

(Choose One)

Aperol Spritz

Aperol, Bandini Prosecco, soda

Botanic Spritz

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

## Matching Wines

NV Mumm Marlborough Brut Prestige, NZ  
2022 Corryton Burge Riesling, Eden Valley, SA  
2021 Abellio Albariño, Rias Baixas, Spain  
2021 XO Grenache, McLaren Vale, SA  
NV Chambers Topaque, Rutherglen, VIC

## 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)

# MENU

BY LUKE NGUYEN

## Dinner Tasting Menu

### Shared Snacks

Amuse-Bouche

Edamame and avocado salsa with sesame crackers,  
finger lime and lemon olive oil (v, vg, gf)

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

### Shared Entrée

Organic chicken skewers marinated in  
bean curd and lemon myrtle powder served  
with Botanic House chilli jam (gf)

Salt and native pepper calamari  
with Vietnamese lemon sauce

Kingfish sashimi with kaffir lime leaves,  
lemongrass and sour coconut dressing (gf)

Grilled salmon and pickled vegetable salad,  
palm heart, cherry tomato and watercress (gf)

### Shared Main

Barramundi fillets, Bok choy, karkalla, mushrooms  
with ginger and shallot sauce (gf)

Twice cooked master stock chicken  
served with chilli satay sauce (gf)

Jasmine Rice

### Dessert

Vietnamese caramel pudding,  
coconut sponge cake, black sticky rice,  
egg custard, soy sauce ice cream (gf)

### Add-ons \$18

(basket of 3)

Crab and scallop dumplings  
Duck and pumpkin dumplings  
Wild mushroom dumplings (v, vg)