

To Share | Minimum of 2 people | \$111pp

## Shared Snacks

Amuse-Bouche

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

Chef's selection of 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, 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 and soy sauce ice cream (gf)

## Add-ons (basket of 3) \$18

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

## Matching Wines (5) \$50pp

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

(v) - vegetarian, (vg) - vegan, (gf) - gluten-free

Credit card surcharge 1.5%, 10 or more people 10% gratuity,  
Sunday surcharge 10% and public holiday surcharge 15%.