

DELUXE
DINNER

\$175PP

DRINKS

House Cocktail

(Choose One)

Aperol Spritz

Aperol, Bandini Prosecco, soda

Botanic Spritz

Tanqueray Gin, house pineapple syrup,
Bandini Prosecco, Fever Tree Elderflower tonic

Matching Wines

NV 42 Degrees Sparkling Rosé, Coal River, TAS
20 Staffelter Hof 'Trocken' Riesling, Mosel, Germany
20 Rameau 'Le Petit Amour', Méditerranée IGP, France
19 Kármán Tempranillo/Garnacha, Rioja, Spain
21 Frogmore Creek 'Iced' Riesling,
Coal River Valley, TAS

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

Shared Snacks

Amuse-Bouche

Roasted red pepper, Vietnamese sesame crackers,
wonton chips (v)

Shared Entrée

Chef's selection dumplings (2 pieces/pp)

Seared Hokkaido scallops, cashew nut, fried onion,
finger lime, tamari dressing (gf)

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

Honey grilled Berkshire pork neck, rice noodles,
Asian herbs, sweet fish sauce dressing (gf)

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

Shared Main

Pan fried Humpty Doo barramundi fillets,
snap peas, karkalla, pineapple, tamarind sauce (gf)

Twice cooked master stock chicken,
chilli satay sauce (gf)

Jasmine rice

Dessert

Vietnamese coconut cake, mango pudding,
almond cookies, seasonal fruits,
kaffir lime and olive oil ice cream

Add-ons \$18

(basket of 3)

Crab and scallop dumplings

Duck and pumpkin dumplings

Wild mushroom dumplings (v, vg)