

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

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 (basket of 3) \$18

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

Matching Wines (5) \$50pp

NV 42 Degrees Sparkling Rosé, Coal River, TAS
20 Staffelter Hoff 'Troocken' Rielsing, 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

(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%.