

MENU

BY LUKE NGUYEN

Amuse-Bouche

Shared Snacks

Seared yellow fin tuna, finger lime, sesame seed, betel leaf with Botanic House chilli jam and sriracha mayo (gf)

Roasted red pepper with Vietnamese sesame crackers and wonton chips (v)

Chef's selection steamed dumplings

Shared Entrée

Vietnamese lemongrass and lemon myrtle pork patty with sweet fish sauce (gf)

Grilled chicken thigh, tempura saltbush, cabbage, pickled vegetables, and Vietnamese herb salad (gf)

Shared Main

"Humpty Doo" barramundi fillets, okra, tomatoes, and beansprouts with sour tamarind broth (gf)

Five spice, slow cooked beef short ribs served with wok tossed broccolini and Saigon chimichurri (gf)

Jasmine rice

Dessert

Vietnamese coffee cake, lychee pudding, coconut tapioca, fresh seasonal fruit, and soy sauce ice cream

Add-ons

Seared Hokkaido scallops with cashew nuts, shallot oil, Asian herbs, and tamari dressing (gf) \$9ea

DRINKS

Matching Wines

- NV 42 Degrees Sparkling Rosé, Coal River, TAS
- 20 Staffelter Hoff 'Trocken' Riesling, Mosel, Germany
- 21 Ara Pinot Gris, Marlborough, NZ
- 22 The Somm and the Winemaker Mourvèdre,
Central Ranges, NSW
- 20 Château Lapinesse, Sauternes, Bordeaux, France

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)