

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)

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

Dumplings Basket (3 pieces) \$18

Crab and Scallop dumplings

Duck and Pumpkin dumplings

Wild Mushroom dumplings (v, vg)

DRINKS

House Cocktail

(Choose one)

Aperol Spritz

Aperol, Bandini Prosecco, soda

Botanic Spritz

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

Wine

22 Totara Sauvignon Blanc, Marlborough NZ

21 Ara Pinot Gris, Marlborough, NZ

19 Karman Garnacha, Rioja, Spain

21 Tatachilla 'White Admiral' Rose, McLaren Vale, SA

Beer

James Boag's Premium Light, Launceston

Sydney Beer Co. Lager, NSW

James Squire 150 Lashes Pale Ale, Sydney

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)