

To Share | Minimum of 2 people | \$99pp

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)

Matching Wines (4) \$51pp

NV 42 Degrees Sparkling Rosé, Coal River, TAS

21 Ara Pinot Gris, Marlborough, NZ

22 The Somm and the Winemaker Mourvèdre, Central Ranges, NSW

20 Château Lapinesse, Sauternes, Bordeaux, France

(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%.