

# Lightscape Menu

To Share

## Starter

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

## Entrée

Vietnamese lemongrass and lemon myrtle  
pork patty with sweet fish sauce (gf)  
Yuba, palm heart, tempura saltbush, cabbage,  
pickled vegetable, and Vietnamese herb salad (v)

## Main course

“Humpty Doo” Barramundi fillets, okra, tomatoes,  
and beansprouts with sour tamarind broth (gf)  
Twice cooked master stock chicken with ginger,  
shallot, oyster, sesame sauce (gf)  
Jasmine Rice

## Dessert

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

BOTANIC HOUSE

ROYAL BOTANIC GARDEN  
SYDNEY