

# DRINKS

## House Cocktail

(Choose one)

Aperol Spritz

Aperol, Bandini Prosecco, soda

Botanic Spritz

Archie Rose 'Straight Dry' Gin, orange bitters

Bandini Prosecco, Fever Tree raspberry tonic, rosemary

## Wine

Maison 'Mumm Marlborough' NZ

Abellio Albariño, Rías Baixas, ESP

Joseph Cattin Pinot Blanc, Alsace, FRA

The Somm and the Winemaker Mourvèdre,  
Central Ranges, NSW

Amaro Averna, Sicily, ITA

## Beer

James Boag's Premium Light, TAS

Sydney Beer Co. Lager, NSW

James Squire 150 Lashes Pale Ale, NSW

## Coffee

Espresso, long black, Macchiato, piccolo,  
flat white, latte, cappuccino, mocha, hot chocolate

## Loose Leaf Tea

Black

French Earl Grey, English Breakfast

Green

Green Sencha, Green Rose

Herbal

Chamomile, Peppermint, Lemon Grass Ginger, Chai  
(allow 5 minutes for proper infusion)

# MENU

BY LUKE NGUYEN

Amuse-Bouche

## Shared Snacks

Seared Canadian scallops with Sichuan pepper, cashew nut crumble, crispy mint, and finger lime (gf)

Tempura eggplant sticks, sesame seeds, cranberries, and plum sauce (v, vg)

## Shared Entrée

Asian tuna tartare with roasted rice, cucumber, lettuce, and sawtooth coriander (gf)

Green papaya salad with master stock pork belly, tiger prawn, tempura saltbush, and Vietnamese herbs (gf)

## Shared Main

Fried fish fillet served with Vietnamese caramel sauce, karkalla, cauliflower, tomatoes, and local sesame rice crackers (gf)

Free range Peppe's BBQ Roasted duck  
with ginger orange sauce (gf)

Jasmine Rice

## Dessert

Organic banana fritter, palm sugar caramel, tapioca sauce and Vietnamese coffee cake, grass jelly served with black sesame ice cream

## Add-ons

Seared Canadian scallop with Sichuan pepper, cashew nut crumble, crispy mint, and finger lime (gf) \$10

Dumplings (3 pieces) \$19

Crab & Scallop dumplings

Duck and Pumpkin dumplings

Wild Mushroom dumplings (v, vg)