

DELUXE LUNCH

\$155PP

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

22 Hesketh Sauvignon Blanc, Adelaide Hills, SA

21 Chain of Ponds 'Novello' Rosé, Adelaide Hills, SA

21 First Creek 'Botanica' Pinot Noir, Central Ranges, NSW

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)