

# DRINKS

## Matching Wines

20 Gustavshof Riesling, Dittelsheim, Rheinhessen, GER

21 Schlumberger 'Les Princes Abbes'  
Pinot Blanc, Alsace, FRA

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

## Dessert

21 Borgo Maragliano 'La Caliera' Moscato d'Asti,  
Piedmont, ITA

## Coffee

(Seven Miles)

Espresso, Long Black, Macchiato, Piccolo,  
Flat White, Latte, Cappuccino, Mocha, Hot Chocolate

## Loose Leaf Tea

(Remy & Max)

Red Silk, Green Jasmine, English Breakfast, Earl Grey,  
Green Sencha, Masala Chai, Just Peppermint,  
Lemongrass & Ginger

# DINNER

BY LUKE NGUYEN

Amuse-Bouche

## Shared Snacks

Seared white scallop, Sichuan pepper,  
cashew nut crumble, crispy mint & finger lime GF

Lemongrass & turmeric chicken skewer, Banh Hoi  
noodles, onion & bush cucumber dipping sauce GF

## Shared Entrées

Chef's selection steamed dumplings with  
Luke's dipping sauce

Sashimi kingfish, finger lime, miso  
& sesame oil dressing

Papaya salad, fish cake, betel leaf, tiger prawn,  
green apple, tempura saltbush & Vietnamese herbs GF

## Shared Main

Grilled swordfish, Saigon chimichurri, ice plant,  
lemon myrtle, & sour sauce GF

Pepe's free-range BBQ roasted duck, kale,  
beansprouts, spiced plum sauce GF

Jasmine rice

## Dessert

Spiced poached bananas, kaffir lime pudding,  
palm seeds in syrup, mango sorbet &  
seasonal fruit V, VG, GF, DF

## Add-ons

Seared Canadian scallops with Sichuan pepper,  
cashew nut crumble, crispy mint, & finger lime V, VG \$10

### Steamed Dumplings

with Luke's dipping sauce (3 pieces) \$19

Singapore chilli spanner crab & prawn GF

Sambal chicken & leek siu mai

Wild mushroom V, VG, GF

V: vegetarian | VG: vegan | GF: gluten free | DF: dairy free

Credit card surcharge 1.5%, 10 or more people 10% gratuity,  
Sunday surcharge 10% and public holiday surcharge 15%.