

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

Matching Wines

22 Hesketh Sauvignon Blanc, Adelaide Hills, SA

23 Chain of Ponds 'Novello' 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

(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

LUNCH

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

Sashimi kingfish, finger lime,
miso & sesame oil dressing

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

Shared Mains

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, 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%.