

DRINKS

House Cocktail

Botanic Spritz

Archie Rose Straight Gin, rhubarb liqueur, vinegar
chardonnay reserve, seasonal fruits

Quan Thoai Spritz

Black tea syrup, strawberry, vinegar chardonnay reserve,
seasonal fruits

Matching Wines

If you prefer beer or a bottle of wine,
please let our friendly staff know!

25 Gustavshof 'Trocken', Rielsing, Dittelsheim,
Rheinhessen, GER

23 L&C Poitout Chardonnay, Petit Chablis,
Burgundy, FRA

24 Holm Oak 'Estate' Pinot Noir,
Coal River Valley, TAS

NV Equipo Navazos Pedro Ximenez,
Jerez, ESP

Matching NO-LO

Zeitgeist Non Alc Riesling, Rudesheim, GER

NON 3 - Yuzu & Citrus, VIC

Botanic Iced Tea - green rose tea,
raspberry, mint and cloudy apple

Coconut, cafe bobba pearls, murray river pink salt

Coffee

'The Cat's Pyjamas' by 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 and ginger

SIGNATURE

BY LUKE NGUYEN

Snacks

Gỏi Cuốn Gà.Nướng

Roll Your Own - turmeric, lemongrass
chicken rice paper rolls, vermicelli, herbs GF

Entrees

Mực Rang Muối

Salt & pepper squid, lemon myrtle,
lemon pepper dipping sauce

Gỏi Cá Cam Hiramasa

Hiramasa kingfish crudo
with sweet & sour sauce GF

Mains

Cá Kho Hanoi

Caramelised salmon, choy sum,
cauliflower blossom, tomato, chilli, lime

Bò Kho

Slow braised beef short rib, star anise,
lemongrass, zucchini, warrigal greens

Dessert

Bánh Flan Trân Châu

Vietnamese coffee creme caramel,
boba pearls, vanilla ice cream GF

Add-ons

Há Cảo

(4 handmade dumplings per serve) +\$22

Bun Bo Hue Soup Dumpling - beef

Pho Soup Dumpling - chicken

Mushroom Dumpling v, GF

Tom Yum Dumpling - prawn GF

v: vegetarian | vg: vegan | GF: gluten free | DF: dairy free

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex).
8 pax or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.