

To Share | Minimum of 2 people | \$119pp

Amuse-Bouche

Shared Snacks

Seared yellow fin tuna, finger lime, sesame seed,
betel leaf with Botanic House chilli jam and
sriracha mayo (gf)

Roasted red pepper with Vietnamese
sesame crackers and wonton chips (v)

Chef's selection steamed dumplings

Shared Entrée

Vietnamese lemongrass and lemon myrtle
pork patty with sweet fish sauce (gf)

Grilled chicken thigh, tempura saltbush, cabbage,
pickled vegetables, and Vietnamese herb salad (gf)

Shared Main

“Humpty Doo” barramundi fillets, okra, tomatoes,
and bean sprouts with sour tamarind broth (gf)

Five spice, slow cooked beef short ribs served
with wok tossed broccolini and Saigon chimichurri (gf)

Jasmine rice

Dessert

Vietnamese coffee cake, lychee pudding,
coconut tapioca, fresh seasonal fruit, and
soy sauce ice cream

Add-ons

Seared Hokkaido scallops with cashew nuts,
shallot oil, Asian herbs, and tamari dressing (gf) \$9ea

Matching Wines (5) \$60pp

NV 42 Degrees Sparkling Rosé, Coal River, TAS
20 Staffelter Hoff 'Trocken' Riesling, Mosel, Germany
21 Ara Pinot Gris, Marlborough, NZ
22 The Somm and the Winemaker Mourvèdre,
Central Ranges, NSW
20 Château Lapinesse, Sauternes, Bordeaux, France

(v) - vegetarian, (vg) - vegan, (gf) - gluten-free

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