

MENU



Con châu châu

Vietnamese Mint infused Archie Rose Signature Gin,
cacao blanc liqueur, peppermint tea, coconut water, yuzu mist

Arrival Sparkling

NV A by Arras Sparkling Rosé, Tasmania



Botanic Garden

Rice paper roll (v)

Lemongrass Pork Delight

Vietnamese Lemongrass pork, pickled vegetables, lettuce,
yellow curry sauce (gf)

2025 Grosset 'Springvale' Riesling, Clare Valley, SA

Luxe Truffle Prawn Banh Cuon

Prawn, mushroom truffle, tempura saltbush, pork floss,
fresh soft rice noodles

Banh Khot Royale with Spanner Crab

Mini turmeric Pikelets with Fraser Isle spanner crab meat,
finger lime (gf)

*2021 La Croix St Laurent Sauvignon Blanc
'Les Caillottes' Sancerre, Loire, FRA*



Crying Tiger Beef Bo Kho

Smoky char-grilled beef short ribs with rich & aromatic
Vietnamese Bo Kho sauce, mountain pepper (gf)

2023 The Somm and the Winemaker 'Skinny' Orange, NSW

Oceanic Fire Tom Yum

Premium seafood cooked in an aromatic Tom Yum Broth
with lemongrass, galangal, lemon myrtle & warrigal greens

2022 Philip Shaw No.89 Shiraz Viognier, Orange, NSW

Served with Jasmine Rice

Exotic Tamarind Date Pudding

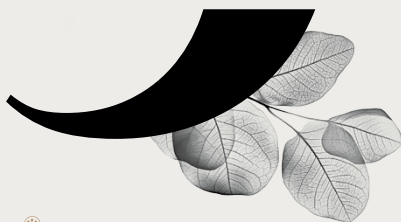
Tamarind date pudding, pandan sticky rice,
miso butterscotch, vanilla ice cream

NV Valdespino "El Candado Pedri Ximenez", Jerez, Spain





BOTANIC HOUSE



Tag us @botanichousesydney