

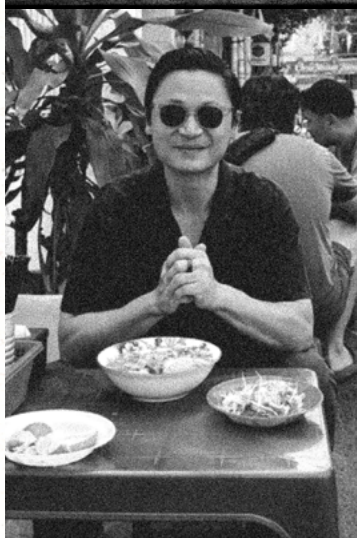
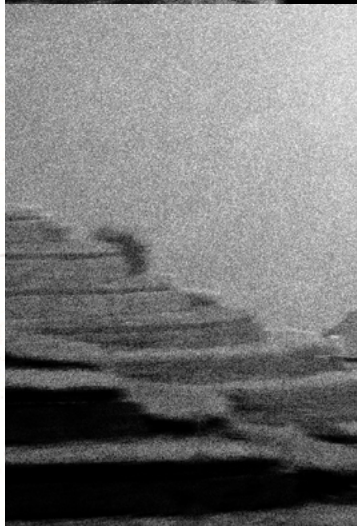
Chef Luke Nguyen has created this menu from his time in Northern Vietnam.

Comitting to sustainability, Luke's approach to cooking is eco-conscious and respectful of the environment.

“I've been travelling extensively through Northern Vietnam recently, captivated by the subtle flavour nuances this remarkable region offers. Shaped by its cooler climate, diverse landscapes and the traditions of the many ethnic minority communities living in the northern mountains, the cuisine differs greatly from the rest of the country. Its flavours are more restrained and balanced, with an emphasis on fresh ingredients, wild herbs, gentle seasoning and time-honoured cooking techniques.”

Luke Nguyen

AMBASSADOR CHEF,
BOTANIC HOUSE



tasting menu

109pp

Designed to share, minimum 2 guests. Signature menu required for groups of 6+

first

Bánh Khọt

scallop, mini turmeric pancake, avruga caviar,
truffle mushroom paste, finger lime, green shallots oil GF, DF

Bánh Tôm

prawn, sweet potato fritter, karkalla, pickled vegetable,
herbs GF, DF

second

Gỏi Cuốn Gà Nướng *roll your own*

turmeric lemongrass chicken, rice paper, vermicelli
GF, DF

Phở Bò Sườn

mini short rib pho, rice noodle, rice paddy herb,
red onion, chilli GF, DF

third

Cà Ri Cừu

braised lamb, yellow curry, wood ear mushroom,
rice paddy herbs, red onion GF

Rau Xào

chinese cabbage, green beans, shallots,
lemon tamari dressing GF, DF

Add on :

Tôm Xào XO

skull island tiger prawns, XO sauce, chilli, ginger, saltbush
GF, DF *20pp

dessert

Bánh Cam

sesame rice flour dumpling, soursop, black sesame ice
cream, vanilla anglaise

matching beverages

Our carefully curated beverage list is designed to perfectly complement Luke's signature menu.

around Australia *65pp

2025 Henschke 'Peggy's Hill' Riesling, Eden Valley, SA

2025 Dormilona Chenin Blanc, Margaret River, WA

2023 The Somm & The Winemaker Mourvèdre, Central Ranges, NSW

NV Chambers Topaque, Rutherglen, VIC

around France *90pp

2023 Jean-Luc Mader Riesling, Alsace

2023 L&C Poitout Chardonnay, Petit Chablis, Burgundy

2023 Château du Coullaine Cabernet Franc, Chinon, Loire Valley

Liqueur de Poire William, Alsace, FRA

No-lo *45pp

Wine

Zeitgeist Non Alc Riesling, Rudesheim, GER

NON 3

Yuzu, Valencia orange & toasted cinnamon, VIC

NON 1

Whole raspberries, chamomile, Murray River salt, VIC

Tea Craft Osmanthus Infusion

Flower petals, ripened peaches, jasmine & lychee





à la carte

Pick and choose individual dishes from our seasonal menu.

small

Bánh Tôm 12
prawn, sweet potato fritter, karkalla, pickled vegetable, herbs GF, DF

Bánh Khọt 14
scallop, mini turmeric pancake, avruga caviar, truffle mushroom paste, finger lime, green shallot GF, DF

Cà Tím Chiên Giòn 18
tempura eggplant, plum sauce v, DF

Há Cảo Tôm Thịt (3) 18
prawn, pork, chestnut, warrigal green dumpling DF

Bún Chả Hà Nội 34
honey glazed pork neck patties, vermicelli, herbs, pickled papaya, carrot, nước chấm GF, DF

Bún Thịt Nướng 32
grilled pork jowl, vermicelli, shallot, ginger, chilli, tamarind dressing GF

Gỏi Gà Hội An 28
chicken salad, toasted rice powder, cabbage, green papaya, herbs, carrot, banana blossom GF, DF

v vegetarian | vg vegan | DF dairy free | GF gluten free | NF nut free |
o option available

ALL OF THE SEAFOOD ON OUR MENU IS PROUDLY AUSTRALIAN.

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%.

to wrap – shareable amongst 2-4 guests

Gỏi Cuốn Gà Nướng *roll your own* 28
lemongrass chicken, turmeric, rice paper, vermicelli GF, DF

Chả Giò Chay 30
Mushroom, cabbage & corn, lettuce spring rolls

Bánh Xèo Chay 30
tofu, mushroom, tomato, bean sprouts, lettuce, turmeric crepe,
pineapple V, VG, DF

Bánh Xèo 34
prawn, master stock pork belly, bean sprouts, lettuce,
turmeric crepe, nước chấm DF

large share plates

Cà Ri Cừu 50
braised lamb, yellow curry, wood ear mushroom, rice paddy herbs,
red onion GF

Chả Cá Lã Vọng 57
grilled murray cod, banana leaf, turmeric, dill, spring onion,
wombok GF, DF

Tôm Xào XO 59
skull island tiger prawns, XO sauce, chilli, ginger, saltbush GF, DF

side dishes

Cơm Chiên 25
mushroom fried rice V, GF, DF

Rau Xào 21
chinese cabbage, green beans, shallots, lemon tamari dressing V, GF, GF

dessert

Bánh Cam 22
sesame rice flour dumpling, soursop, black sesame ice cream,
vanilla anglaise V, GF

Bánh Cà Phê Việt Nam 22
vietnamese coffee tres leches, miso caramel, almond cookie,
soy sauce ice cream V

kids

Smaller bites of our favourite dishes.

Bún Gà Nướng 18
grilled turmeric chicken, rice vermicelli,
pickled vegetables, nước chấm
GF, DF

Bún Chả Giò Chay (2) 18
vegetable spring rolls, rice vermicelli,
pickled vegetables, herbs, nước chấm
VG, DF

Cơm Thịt Heo Mật Ong 18
honey glazed pork neck, jasmine rice,
cucumber, pickled vegetables, nước chấm
GF, DF

dessert

Ice cream 9
vanilla | sorbet of the day
GF

Brownie 10
chocolate brownie, vanilla ice cream
GF

V vegetarian | VG vegan | DF dairy free | GF gluten free
NF nut free | O option available

ALL OF THE SEAFOOD ON OUR MENU IS PROUDLY AUSTRALIAN.

signature cocktails

Tía Tô *spritz* 23

- Archie Rose 'Straight Dry' Gin ·
- tía tô · St-Germain · Prosecco ·

Bún Chả Negroni *scaffa* 26

- Archie Rose 'Straight Dry' Gin ·
- tía tô · St-Germain · Prosecco ·

Hot in Ho Chi Minh *sour* 25

- Buffalo Trace Bourbon Whiskey ·
- pineapple · lemon · Broome chili ·
- Tasmanian mountain pepper ·
- Beechworth honey · aquafab ·

Yuzu Margarita *daisy* 27

- Patron 'Silver' Tequila · orange ·
- yuzu · lime ·

Après Cà Phê *punch* 26

- Grey Goose Vodka ·
- cold brew coffee · verjus ·
- condensed milk washed ·
- white chocolate ·

Gold Feather *cup* 26

- Archie Rose 'Straight Dry' Gin ·
- tía tô · St-Germain · Prosecco ·

Guava Mojito *swizzle* 25

- Bacardi 'Carta Blanca' Rum ·
- guava · mint · lime · bitters ·

Gin-Gin Tuk-Tuk *buck* 25

- Archie Rose 'Straight Dry' Gin ·
- passionfruit · mint · lime ·
- ginger beer ·

Banana Old Fashioned 25

- Bacardi 8-year-old 'Ocho' rum ·
- banana · salted caramel ·
- chocolate mole bitters ·

Bánh Bò Sauternes 25 Custard *flip*

- Bacardi 'Carta Blanca' Rum ·
- Sauternes · chocolate · pandan ·
- egg · coconut · cinnamon ·

Classic cocktails available on request.

Ask us!



no-lo

mocktails

Quan Thoai Spritz 17

Black tea, strawberry, Chardonnay verjus, seasonal fruit

Phoney Colada 17

Lyre's 'Classico' Sparkling, vanilla, lime, passionfruit, pineapple

Dragon Fly 17

Lyre's 'Pink London Spirit', mint, palm sugar, apple, lime

non-alc wine

Zeitgeist Riesling, Rudesheim, GER 150ml 18

NON

A leading non-alc innovator, creating meticulous blend of florals, fruit, tannin, salinity, & acidity. Halal Friendly.

NON 1 Whole raspberries, chamomile, Murray River salt, VIC 21

NON 3 Yuzu and Toasted Cinnamon, VIC 125ml 21
served over ice

bespoke

Botanic House Iced Tea 13

Green tea, rose, raspberry, mint, apple

Vietnamese Coffee 10

'*cà phê sua nóng*'

Iced or hot. Strong drip coffee, sweetened condensed milk.

non-alc beer

Heaps Normal 'Quiet XPA', VIC, 375 ml 12



wine list

Selected by our Sommelier

Louella Mathews



Curated by leading sommelier Louella Mathews, this wine selection focuses exclusively on Australia and France, bringing together iconic producers alongside exceptional family-owned estates.

The list is a gentle nod to the French influence woven through Vietnamese cuisine, paired with Luke's thoughtful use of native Australian ingredients and the evolution of Australian wine to complement our rich multicultural food landscape.

The selection is proud to shine a spotlight on female winemakers [fw] and industry leaders, reinforcing the wine program's commitment to diversity, representation, and innovation within the wine program.

Cheers

[fw] female winemaker

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%.



champagne / sparkling

sparkling

		125ml	330ml
NV	A by Arras ' <i>Premium Cuvée</i> ' Rosé Tasmania	20	85
NV	House of Arras ' <i>Blanc de Blancs</i> ' Tasmania	26	120
2019	Pooles Rock ' <i>Premiere Blanc de Blancs</i> ' Orange, NSW [F&W]		140
NV	Dalzotto ' <i>Pucino</i> ' Prosecco, King Valley, VIC		70

champagne

NV	Pommery ' <i>Brut Royal</i> ', Reims, Champagne, FRA [F&W]	32	165
NV	Pommery ' <i>Brut Royal</i> ' Rosé, Reims, Champagne, FRA [F&W]	33	170
NV	Lanson ' <i>Le Blanc de Blancs</i> ' Cotes de Blancs, Champagne, FRA		240
NV	Marguerite Guyot ' <i>Cuvée Désir Blanc de Noirs – Brut</i> ', Damery, Champagne, FRA [F&W]		195
2014	Taittinger ' <i>Brut Millésimé</i> ', Reims, Champagne, FRA [F&W]		320

white wines

aromatic + crisp

	(50ml)	250ml	600ml
25 Henschke 'Peggy's Hill' Riesling Eden Valley, SA [FV]	18	28	75
24 Grosset 'Springvale' Riesling Clare Valley, SA			140
23 Jean-Luc Mader Riesling Alsace, FRA	26	43	110
19 Domaine de l'Envol Riesling Florimont Grand Cru, Alsace, FRA [FV]			195
25 Krinklewood Sémillon Hunter Valley, NSW [FV]			110
25 Annais 'Organic' Sauvignon Blanc Mudgee, NSW [FV]			75
22 La Croix St Laurent 'Les Caillottes' Sauvignon Blanc Sancerre, Loire, FRA			150

textural - no oak

	(50ml)	250ml	600ml
25 Dormilona Chenin Blanc Margaret River, WA [FV]	23	37	100
24 Arnaud Lambert 'Les Parcelles' Chenin Blanc Saumur, Loire Valley, FRA			135
25 Schlumberger 'Les Princes Abbes', Pinot Blanc Alsace, FRA	19	29	80
23 Oakridge Pinot Gris, Yarra Valley, VIC			95
23 Domaine Kientzler Gewürztraminer Alsace, FRA			110
23 Entropy Savagnin Gippsland, VIC			145

white wines

chardonnay

	(50ml)	250ml	600ml
23 L&C Poitout Chardonnay Petit Chablis, Burgundy, FRA [FV]	27	44	120
22 Gerard Duplessis 'Montmains' Chardonnay Chablis 1er Cru, Burgundy, FRA [FV]			295
24 Nick O'Leary Chardonnay Tumbarumba, NSW	22	35	95
22 Tolpuddle Chardonnay Coal River Valley, TAS			220
21 Jean-Louis Chavy 'Les Folatières' Chardonnay Puligny Montrachet 1er cru, Burgundy, FRA			410

fresh + floral rosés

	(50ml)	250ml	600ml
25 Tar & Roses 'Mediterraneo' Rosé Heathcote, VIC [FV]			70
24 The Somm and The Winemaker 'Skinny' Orange, NSW [FV]			85
23 Château La Gordonne 'Vérité du Terroir' Côtes de Provence, FRA	23	36	100

red wines

light + bright

		150ml	250ml	841L
23	Holm Oak 'Protogée' Pinot Noir Tamar Valley, TAS [FV]			/ 80
24	Red Claw Pinot Noir Mornington Peninsula, VIC	24	/ 39	/ 10
23	Giant Steps 'Sexton Vineyard' Pinot Noir Yarra Valley, VIC [FV]			/ 180
23	Domaine Huguenot Pinot Noir Bourgogne Côte D'Or, Burgundy, FRA			/ 160
20	Charles Pere et Fils Pinot Noir Volnay 1er Cru, Burgundy, FRA			/ 395
21	Anne-Sophie Dubois 'L'Alchimiste' Gamay Fleurie, Beaujolais, FRA [FV]			/ 150
22	Domaine du Pelican 'Trois Cepages' Pinot Noir/Poulsard/Trousseau Arbois, Jura, FRA			/ 260

medium spice

		150ml	250ml	841L
24	Willunga 100 Grenache McLaren Vale, SA [FV]			100
23	The Somm & The Winemaker Mourvèdre Central Ranges, NSW [FV]	19	/ 29	/ 80
22	Saint Damien 'Vieilles Vignes' Grenache/Syrah Gigondas, Rhône Valley, FRA			160
22	Roche Paradis 'Rozier' Syrah/Viognier Côte-Rôtie, Rhône Valley, FRA			295
23	Château du Coulaire Cabernet Franc Chinon, Loire Valley, FRA	24	/ 39	/ 105

red wines

structured + bold

		150ml	250ml	841L
23	Audrey Wilkinson Shiraz Hunter Valley, NSW [FV]	18	/ 23	/ 75
24	Elderton 'Estate' Shiraz Barossa Valley, SA [FV]			/ 100
20	Kilikanoon 'Covenant' Shiraz Clare Valley, SA	28	/ 45	/ 135
21	Amelia Park Cabernet Merlot Margaret River, WA			/ 90
17	Bellwether Cabernet Sauvignon Coonawarra, SA [FV]			/ 160
23	Château Angelus 'Clos de Milieu' Merlot Blend Castillon-Côtes-de-Bordeaux, FRA			/ 215

dessert/fortified

		125ml	750ml
22	Jaillance 'Les Hauts De Desse' Ancestrale Clairette De Die, Rhone Valley, FRA	20	/ 100
22	Château Lapinesse Sauternes Bordeaux, FRA		375ml
			120
NV	Chambers Topaque Rutherglen, VIC	75ml	750ml
		10	/ 85

beer

Great Northern Light, QLD	13
4 Pines ' <i>Pacific</i> ' Mid-Strength Ale, NSW	13
Asahi ' <i>Super Dry</i> ' lager, JAP	14
Ha Noi Lager, VNM	14
Hawke's ' <i>Patio</i> ' Pale Ale, NSW	15
Balter ' <i>XPA</i> ' Pale Ale, QLD	15
Young Henry's ' <i>Cloudy</i> ' Cider, NSW	14

spirits

Archie Rose ' <i>True Cut</i> ' Vodka, Sydney, NSW	15
Archie Rose ' <i>Native Botanical</i> ' Vodka, Sydney, NSW	16
Grey Goose Vodka, FRA	17
Archie Rose ' <i>Straight Dry</i> ' Gin, Sydney, NSW	15
Archie Rose ' <i>Signature Dry</i> ' Gin, Sydney, NSW	16
Bombay ' <i>Sapphire</i> ' Gin, ENG	15
Hendrick's Gin, SCO	17
St Agnes ' <i>Bartender's Cut</i> ' Brandy, Renmark, SA	15
Corazon ' <i>Blanco</i> ' Tequila, MEX	16
Patron ' <i>Silver</i> ' Tequila, MEX	17
Patron ' <i>El Alto</i> ' Tequila, MEX	27
Archie Rose ' <i>White Cane</i> ', Sydney, NSW	15
Bacardi ' <i>Carta Blanca</i> ' Rum, PRI	14
Bacardi 8-year-old ' <i>Ocho</i> ' Rum, PRI	15
Bacardi Spiced Rum, PRI	15
Archie Rose ' <i>Rye Malt</i> ' Whisky, Sydney, NSW	17
Buffalo Trace Bourbon Whiskey, USA	16
Maker's Mark Bourbon Whiskey, USA	17
Archie Rose ' <i>Double Malt</i> ' Blended Whisky, Sydney, NSW	15
Archie Rose ' <i>Single Malt</i> ' Whisky, Sydney, NSW	18
Dewar's 12-year-old Blended Whisky, SCO	15