

BRUNCH

BY LUKE NGUYEN

Sweet

Exotic fruit salad, kaffir lime, vanilla cinnamon yoghurt (v)	\$11
Bircher Muesli, chia, coconut yoghurt, micro lemon balm, almond, berries (v)	\$15

Dumplings (basket of 3)

King prawn har gaus	\$14
Mud crab & scallop dumplings	\$14
Pork & mushroom shumais	\$14
Wild mushroom dumplings (v, vg)	\$14

Savoury

Eggs your way, toasted sourdough, Pepe saya butter (v, gfo)	\$14
Master stock pork belly & ginger rice congee, fried shallots, coriander, soy sauce	\$14
Vietnamese noodle bowl, grilled lemongrass chicken, rice noodles, pickled vegetables, mixed herbs, sweet fish sauce	\$18
Vietnamese vegetarian noodle bowl, pickled vegetables, rice noodles, spring roll, mixed herbs, pineapple sauce (v)	\$16
Egg & mushroom fried rice (vg, gf)	\$16
Tempura eggplant, goji berries, sesame seeds, coriander, plum sauce (v)	\$14

Add on

Crushed avocado (v)	\$6
Tomato (v)	\$4
Braised mushrooms (v)	\$5
Smoked bacon	\$6
Lamb & rosemary sausage	\$6
Tomato relish (v)	\$4

Bottomless Brunch - 2 hours

Viticoltori Ponte Prosecco	\$50pp
Petit Cordon	\$65pp
G.H Mumm Grand Cordon	\$130pp
Mimosas!!!	\$55pp



LUNCH

BY LUKE NGUYEN

Our menu is designed to be shared

Dumplings (basket of 3)

King prawn har gaus	\$14
Mud crab & scallop dumplings	\$14
Pork & mushroom shumais	\$14
Wild mushroom dumplings (v, vg)	\$14

Small

Tiger prawn rice paper rolls, avocado, perilla leaves, hoisin sauce	\$14
Mushroom & tofu rice paper rolls, seaweed, Vietnamese mint, tamari lime sauce (v, vg, gfo)	\$12
Salt & pepper squid, native pepper, Vietnamese lemon sauce	\$18
Seared Hokkaido scallops, betel leaves, toasted coconut, finger limes (gf)	\$22
Crackling pork belly charcoal bao, pickled vegetable, sriracha mayonnaise	\$16
Mushroom & tofu spring rolls, cabbage, mushroom, tofu, mung beans (v)	\$14
Tempura eggplant, goji berries, sesame seeds, coriander, plum sauce (v)	\$14

Roll Your Own

Pork san choy bao, shiitake, lettuce, vermicelli, Asian herbs, Nha Trang chilli sauce (gf)	\$22
Crispy turmeric rice crêpe, tiger prawns, chorizo sausage, fresh herbs	\$26
Vegetarian turmeric rice crêpe, mung beans, tofu, mushroom, bean sprouts (v, vg)	\$22

Salad

Grilled salmon, pickled vegetables, palm heart, cherry tomato, watercress (gf)	\$24
Chicken & red cabbage salad, Vietnamese herbs, carrot (vgo)	\$22

Large

Vietnamese red curry, mushrooms, root vegetables, kipfler potatoes, coconut	\$28
Grilled king prawns, house-made XO sauce, tempura saltbush	\$36
Seared mullock fillets, lemon myrtle infused coconut milk, samphire, saw tooth coriander (gf)	\$34
Crispy skin corn fed chicken, master stock, ginger, chilli satay sauce	\$32
Sweet & sour Berkshire pork, capsicum, pineapple, sesame	\$34
Wok tossed 100 day grain-fed black angus, native pepper, garlic, oyster sauce, green papaya (gf)	\$44
Lap cheong fried rice	\$14
Egg & mushroom fried rice (v, vg, gf)	\$16
Jasmine rice	\$2

Sides

Wok tossed broccolini, garlic, sesame oil, oyster sauce, lotus chips	\$16
Wok tossed warrigal greens, water spinach, garlic, ginger, preserved bean curd, sesame (v, vg)	\$16

Dessert

Fresh seasonal fruit, mango pudding, coconut sticky rice (v, gf)	\$16
Vietnamese coffee tres leches, miso caramel, Chinese almond cookie, soy sauce ice cream	\$16
Assortment of sorbet & ice cream flavours (gf)	\$6 ea

TASTING MENU

BY LUKE NGUYEN

To Share

Minimum of 2 people

\$59 pp

Mushroom & tofu rice paper rolls,
seaweed, Vietnamese mint, tamari lime sauce (v, vg, gfo)

Tempura eggplant, goji berries, sesame seeds,
coriander, plum sauce (v)

Salt & pepper squid, native pepper, tom yum aioli

Seared Hokkaido scallops, betel leaves,
toasted coconut (gf)

Chicken & red cabbage salad,
Vietnamese herbs, carrot (vgo)

Market fish,
lemon myrtle infused coconut milk, samphire,
saw tooth coriander (gf)

Crispy skin corn fed chicken,
master stock, ginger, spicy massaman gravy

Jasmine rice

Fresh seasonal fruit, mango pudding,
coconut sticky rice (v, gf)

Vietnamese coffee tres leches,
miso caramel, Chinese almond cookie, soy sauce ice cream





DRINKS

WINE

Sparkling & Champagne

	125ml	B
NV First Creek Botanica Cuvée Orange, NSW - ORGANIC	\$10	\$45
NV Petit Cordon by Maison Mumm Marlborough, NZ	\$14	\$65
NV Viticoltori Ponte Prosecco Veneto, Italy	\$12	\$55
NV 42 Degrees South Sparkling Rosé Coal River Valley, TAS		\$75
NV G.H Mumm Grand Cordon Brut Cuvée Montagne de Reims, France	\$27	\$140
NV Pierre Gimonet Cuvée Cuis 1er Cru Côte des Blancs, France		\$190
NV G.H Mumm RSRV 4.5 Grand Cru Montagne de Reims, France		\$200

White

	150ml	B
17 Astrolabe Farm Riesling Marlborough, NZ	\$14	\$65
19 MCW 480 Pinot Grigio Tumbarumba, NSW		\$50
18 Mt Difficulty 'Roaring Meg' Pinot Gris Central Otago, NZ	\$14	\$65
17 Nobody's Hero Sauvignon Blanc Marlborough, NZ	\$12	\$55
18 First Creek 'Botanica' SSB Hunter Valley, NSW - ORGANIC	\$10	\$45
17 Spy Valley Gewürztraminer Marlborough, NZ	\$15	\$70
18 Le Monde Pinot Bianco Friuli, Italy		\$85
17 J. Moreau Petit Chablis Burgundy, France		\$90
17 Saltram 1859 Chardonnay Eden Valley, SA	\$13	\$60

Orange & Rosé

	150ml	B
18 Delatite Estate 'Hell's Window' (Orange) Mansfield, VIC - VEGAN	\$14	\$65
18 Parlez Vous Rosé Riverina, NSW	\$10	\$45
19 Hay Shed Hill Vineyard Series Pinot Noir Margaret River, WA	\$12	\$55
17 Les Trois Grenache Blend Côtes de Provence, France		\$65

Red

18 First Creek 'Botanica' Pinot Noir Tumbarumba, NSW - ORGANIC	\$10	\$45
18 Riposte 'The Dagger' Pinot Noir Adelaide Hills, SA		\$65
16 Antinori 'Santa Cristina' Toscana Sangiovese Tuscany, Italy	\$12	\$55
17 Lunar Apogee Côtes du Rhone Grenache blend Rhône Valley, France - BIODYNAMIC		\$85
18 Woods Crampton 'Preservative Free' Shiraz Barossa Valley, SA - ORGANIC	\$13	\$60
16 Collector Wines 'Marked Tree Red' Shiraz Canberra District, ACT		\$70
16 Bois de Rolland Bordeaux Superior Cabernet Merlot Bordeaux, France	\$14	\$65
17 MCW 660 Reserve Cabernet Sauvignon Tumbarumba, NSW		\$60
17 Wynns 'The Gables' Cabernet Sauvignon Coonawarra, SA	\$14	\$65

Dessert & Port

	75ml
18 Frogmore Creek Iced Riesling Coal River Valley, TAS	\$14
18 Borgo Maragliano 'La Caliera' Moscato d'Asti Piedmont, Italy	\$12
NV Chambers Rosewood 'Old Vine' Muscat Rutherfordglen, VIC	\$13
NV Saltram 'Mr Pickwick' Tawny Barossa Valley, SA	\$17
NV Valdespino 'El Candado' Pedro Ximenez Jerez, Spain	\$12

COCKTAILS

Aperol Spritz Aperol Aperitivo, prosecco & sparkling water finished with fresh orange	\$16
Pimms Cup Pimms, lemonade, ginger ale, mixed fruits, cucumber & mint	\$17
Breakfast Martini Beefeater London Dry, Cointreau, lemon & orange marmalade	\$17
Espresso Martini Tried & True Vodka, Kahlua, Espresso & 3 coffee beans	\$18
Negroni Beefeater 24, Antica Formula, Campari & orange	\$17
Whiskey Sour Buffalo Trace Kentucky, lemon, Angostura Bitters & egg white	\$18
Botanica Spritz <small>Botanic House Signature</small> Beefeater London Dry, St Germain Elderflower, Green Grocer, sparkling wine & tonic	\$17
Mr Little Love <small>Botanic House Signature</small> Noble Cut Gin, Aperol Aperitivo, citrus, orgeat & orange bitters	\$18
Pan's Cavalry <small>Botanic House Signature</small> Espolon Blanco Tequila, Suze, pink grapefruit, lime & a salty rim	\$18
Dirty Paws <small>Botanic House Signature</small> Chivas Regal 12 YO, Regal Rogue Bold Red Vermouth, Montenegro Amaro, lemon, mint & tonic	\$18

BEER

James Boag's Premium Light, Launceston	\$8
Furphy Refreshing Ale, Geelong	\$9.5
James Squire 150 Lashes Pale Ale, Sydney	\$10
Stone & Wood Pacific Ale, Byron Bay	\$12
Peroni, Italy	\$10
Moo Brew Dark, Hobart	\$11

Cider

The Hills Apple Cider, Adelaide Hills	\$10
---------------------------------------	------

COLD

Botanic House Iced Teas

Rooibos Vanilla, raspberry, mint & cloudy apple	\$7
NYC Breakfast, rhubarb, grapefruit & lemongrass	\$7

Cold Pressed Juice

Orange	\$8
Cloudy apple	\$8
Watermelon, apple, strawberry, pomegranate & lime	\$8
Celery, apple, pear, spinach, lemon & ginger	\$8
Soft drinks	\$4.5
Ginger beer	\$6
Purezza sparkling water 1L	\$4

HOT

Coffee

Espresso, long black	\$4
Macchiato, piccolo, flat white, latte, cappuccino, mocha, hot chocolate	\$4.5
Add soy, lactose free, almond, decafe, extra shot	+\$+.5

Loose leaf Tea

Black - Aussie Breakfast, NYC Breakfast, Earl Grey Reserve, Indian Mint	\$4
Green - Lemon Green, Jasmine Dream	\$4
Oolong - Peachy Oolong	\$4
Herbal - Royal Chamomile, Rooibos Vanilla	\$4
Kama Chai Sutra - brewed with milk & honey (allow 5 minutes for proper infusion)	\$5