

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 \$15

Alaskan crab & scallop dumplings \$15

Duck & pumpkin dumplings \$15

Wild mushroom dumplings (v, vg) \$15

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 | 9.30 - 11.30am)

First Creek Botanica Cuvée \$45pp

Twelve Signs Rosé \$45pp

Bandini Prosecco \$65pp

G.H Mumm Grand Cordon \$130pp

Mimosas!!! \$55pp



Artist - Jack Devereux

(v) vegetarian (gf) gluten free (vg) vegan
(gfo) gluten free option available (vgo) vegan option available

10% surcharge applies on a party of 8 or more. 1.5% surcharge applies on all credit cards.
A 15% surcharge applies on public holidays.

LUNCH

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Our menu is designed to be shared

Dumplings (basket of 3)

King prawn har gaus	\$15
Alaskan crab & scallop dumplings	\$15
Duck & pumpkin dumplings	\$15
Wild mushroom dumplings (v, vg)	\$15

Small

Edamame & avocado salsa, sesame rice crackers, lemon olive oil (v, vg, gf)	\$15
Tempura eggplant, sesame seeds, goji berries, plum sauce (v)	\$16
Salt & pepper squid, native pepper, Vietnamese lemon sauce	\$23
Seared Hokkaido scallops, betel leaves, toasted coconut, finger limes (gf)	\$24

Roll Your Own

Pork san choi bao, shiitake, lettuce, Asian herbs, Nha Trang chilli sauce (gf)	\$24
Mushroom, cabbage, corn spring rolls, red oak lettuce, Asian herbs	\$24
Seafood spring rolls, red oak lettuce, Asian herbs	\$26

Salad

Chicken & red cabbage salad, Vietnamese mint, bush cucumber (gf)	\$24
Roast duck salad, pickled vegetables, bean sprouts, cherry tomato, chili jam	\$26

Large

Vietnamese yellow curry, coconut cream, seasonal vegetables, kipfler potatoes (gf)	\$32
Wok tossed king pawns, tomato, tempura saltbush, turmeric & black pepper sauce (gf)	\$40
Flash fried market fish, beer sauce, lemon myrtle, young jackfruit & samphire	\$37
Crispy skin corn fed chicken, master stock, chilli satay sauce (gf)	\$36
Sweet & sour Berkshire pork, capsicum, pineapple, sesame (gf)	\$34
Slow braised beef brisket, Saigonese spices, warrigal greens, Asian basil	\$36

Sides

Wok tossed broccolini, fried garlic, sesame oil, oyster sauce, lotus chips (gf)	\$16
Egg & mushroom fried rice (v, vg, gf)	\$17
Jasmine rice	\$3

Dessert

Fresh seasonal fruit, coconut pandan panna cotta, palm sugar, sticky rice (v, gf)	\$16
Vietnamese coffee tres leches, miso caramel, Chinese almond cookie, soy sauce ice cream	\$16

TASTING MENU

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To Share

Minimum of 2 people

\$59 pp

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

Edamame & avocado salsa, sesame rice crackers,
lemon olive oil (v, vg, gf)

Salt & pepper squid, native pepper,
Vietnamese lemon sauce

Roast duck salad, pickled vegetables,
bean sprouts, cherry tomato, chili jam

Market fish, beer sauce, lemon myrtle,
young jackfruit & samphire

Crispy skin corn fed chicken,
master stock, chilli satay sauce (gf)

Steamed Jasmine rice

Fresh seasonal fruit, coconut pandan panna cotta,
palm sugar, sticky rice (v, gf)

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



WINE

Sparkling & Champagne

125ml B

NV	First Creek Botanica Cuvée Hunter Valley NSW - ORGANIC	\$10	\$45
NV	Petit Cordon by Maison Mumm Marlborough, NZ	\$13	\$65
NV	Bandini Prosecco Veneto, ITA	\$13	\$65
NV	42 Degrees South Sparkling Rosé Coal River Valley, TAS		\$75
NV	G.H Mumm Grand Cordon Brut Cuvée Montagne de Reims, FRA	\$27	\$140
NV	Pierre Gimmonnet Cuvée Cuis 1er Cru Côte des Blancs, FRA		\$190
NV	G.H Mumm RSRV 4.5 Grand Cru Montagne de Reims, FRA		\$200

White

150ml B

17	Astrolabe Farm Riesling Marlborough, NZ	\$14	\$65
18	Norkfolk Rise Pinot Grigio Mount Benson, SA		\$50
18	Mt Difficulty 'Roaring Meg' Pinot Gris Central Otago, NZ	\$14	\$65
18	Scorpius Sauvignon Blanc Marlborough, NZ	\$12	\$55
19	First Creek 'Botanica' SSB Hunter Valley, NSW - ORGANIC	\$10	\$45
18	Rymill GT Gewurztraminer Coonawarra, SA	\$12	\$55
18	Le Monde Pinot Bianco Friuli, ITA		\$85
17	J. Moreau Petit Chablis Burgundy, FRA		\$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	Twelve Signs Field Blend Hilltops, NSW	\$10	\$45
18	Stoneleigh Wild Valley Pinot Noir Marlborough, NZ	\$13	\$62
18	Mirabeau Classic Provence, FRA		\$65

Red

19	Te Mata Gamay Noir Hawkes Bay, NZ		\$68
18	First Creek 'Botanica' Pinot Noir Central Ranges NSW - ORGANIC	\$10	\$45
18	Riposte 'The Dagger' Pinot Noir Adelaide Hills, SA		\$65
17	Antinori 'Santa Cristina' Toscana Sangiovese Tuscany, ITA	\$12	\$55
17	Lunar Apogee Côtes du Rhone Grenache Blend Rhône Valley, FRA - 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, FRA		\$65
17	Wynns 'The Gables' Cabernet Sauvignon Coonawarra, SA	\$14	\$65

WINE

Dessert & Port

18	Frogmore Creek Iced Riesling Coal River Valley, TAS	\$14
NV	Fiore Moscato (200ml) Multi Regional NSW	\$13
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

Umeshu (served on ice)

Umeshu is a traditional Japanese liqueur made from infused Ume fruit. A perfect balance between Ume extract and alcohol is achieved by aging the whole fruit with the stone still inside.

	60ml	B
Hombo Shuzo Kokuto (Brown Sugar)	\$12	\$135
Hombo Shuzo Joto Chiran-Cha (Green Tea)	\$12	\$130

Saké

	60ml	300ml
Dewazakura Dewasansan Junmai Ginjo <small>Off - Dry</small> <i>Soft and deep in flavour, with a zingy acidity and clean fresh finish</i>	\$15	\$75
Yoshinogawa Ginjo Gokujo <small>Dry</small> <i>Crisp, smooth and fragrant with a soft acidity</i>	\$15	\$75
		720ml
Houraisen Gin Junmai Daiginjo <small>Medium Sweet</small> <i>Premium sake, with a white peach creaminess and silky rich long finish</i>	\$30	\$345

COCKTAILS

Aperol Spritz Aperol Aperitivo, prosecco & sparkling water finished with fresh orange	\$17
Pimms Cup Pimms, lemonade, ginger ale, mixed fruits, cucumber & mint	\$17
Breakfast Martini Tanqueray, triple sec, lemon & orange marmalade	\$17
Espresso Martini Ketel One, coffee liqueur, Espresso & 3 coffee beans	\$18
Negroni Tanqueray, Cinzano 1757 Rosso, Campari & orange	\$18
Whiskey Sour Buffalo Trace Kentucky, lemon, Angostura Bitters & egg white	\$18
Botanica Spritz <small>Botanic House Signature</small> Tanqueray, Elderflower, Green Grocer, sparkling wine & tonic	\$18
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> Johnnie Walker Black, 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	\$11
Stone & Wood Pacific Ale, Byron Bay	\$12
Sydney Beer Co. Lager, Sydney	\$10
Peroni, Italy	\$10
Cider	
The Hills Apple Cider, Adelaide Hills	\$10

COLD

Botanic House Iced Teas

Rooibos Vanilla, raspberry, mint & cloudy apple	\$9
NYC Breakfast, rhubarb, grapefruit & lemongrass	\$9

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
Iced coffee, Iced Chocolate	\$6
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

