
DRINKS

House Cocktail

(Choose One)

Aperol Spritz
Aperol Aperitivo, Prosecco & sparkling water
finished with fresh orange

Botanica Spritz
Gin, Elderflower, Green Grocer,
sparkling wine & tonic

Wine

Totara Sauvignon Blanc
Marlborough NZ

First Creek 'Botanic' Semillon Sauvignon Blanc
Hunter Valley, NSW - ORGANIC

Paxton MV Shiraz, McLaren Vale, SA - BIODYNAMIC

Twelve Signs Field Blend Rosé
Hilltops, NSW

Beer

James Boag's Premium Light, Launceston
Sydney Beer Co Lager, NSW
James Squire 150 Lashes Pale Ale, Sydney

Coffee

Espresso, long black
Macchiato, piccolo, flat white, latte, cappuccino,
mocha, hot chocolate

Loose leaf Tea

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

MENU

BY LUKE NGUYEN

Dinner Tasting Menu To Share

Chef's selection of dumplings,
Botanic House dressing (2pcs per person)
Edamame & avocado salsa,
sesame rice crackers, lemon olive oil (vg, gf)
Organic chicken skewers marinated in bean curd,
sippy satay sauce & bush cucumber (gf)
Seared Hokkaido scallop with toasted coconut,
cashew nut & awesome pork floss

Seared Yellow fin tuna,
sesame seed, finger lime, chilli tamari dressing

Green papaya salad,
twice-cooked pork belly, Vietnamese herb

Pan-fried turmeric market fish fillets,
sauté karkalla, samphire, rice noodle, dill (gf)

Crispy skin master stock chicken,
shallot, ginger, oyster sauce (gf)

Jasmine rice (gf)

Mango pudding,
fresh season fruit, coconut sponge, tapioca (vg, gf)

Vietnamese coconut cake,
almond cookies, matcha ice cream

Matching Wines

NV Bandini Prosecco Extra Dry, Veneto, Italy
Totara Sauvignon Blanc, Marlborough, NZ
Black Cottage Pinot Noir, Marlborough, NZ
Valdespino El Candado Px Sherry, Jerez, Spain