
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 'Botanica' 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 - NYC Breakfast, Earl Grey Reserve,

French Earl Grey, English Breakfast

Green - China Jasmine,

Green Rose, Lemon Green

Herbal - Chamomile, Peppermint,

Ginger Lemon Grass, Chai

MENU

BY LUKE NGUYEN

Lunch Tasting Menu To Share

Edamame & avocado salsa,
sesame rice crackers, lemon olive oil (vg, gf)
Organic chicken skewers marinated in bean curd,
spicy 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