

DELUXE
PACKAGE

Lunch

\$110PP

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
(allow 5 minutes for proper infusion)

MENU

BY LUKE NGUYEN

Lunch Tasting Menu To Share

Young jackfruit, chilli paste, fried shallot,
sesame cracker (v, vg, gf)

Vietnamese style corn fritters,
Botanic House tomato chilli jam, dipping sauce (v, vg, gf)

Organic chicken skewers, marinated bean curd,
spicy satay and bush cucumber (gf)

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

Slow cooked spiced Wagyu beef brisket, cabbage salad
with Vietnamese herbs and pickled vegetables (gf)

Pan-fried fish fillets, authentic turmeric, galangal
and tomato sauce with tempura saltbush (gf)

Twice cooked master stock chicken, egg noodles,
steamed vegetables and plum sauce

Steamed Jasmine rice

Lychee pudding, fresh seasonal fruit,
coconut sponge and tapioca (vg, gf)

Vietnamese coconut cake, almond cookies
and raspberry ice cream

Add-ons \$15

(basket of 3)

Crab & scallop dumplings
Duck & pumpkin dumplings
Wild mushroom dumplings (v, vg)