

# DRINKS

## House Cocktail

(Choose One)

Aperol Spritz

Aperol, Bandini Prosecco, soda

Botanica Spritz

Poor Tom's Strawberry Gin Elderflower,

Bandini Prosecco, Fever-Tree Tonic

## Matching Wines

NV 42 Degrees Sparkling Rosé

2020 Corryton Burge Riesling, Eden Valley, SA

2020 Rymill Gewurtztraminer, Coonawarra, SA

2021 XO Grenache, McLaren Vale, SA

NV Chambers Topaque, Rutherglen, VIC

## Coffee

Espresso, long black

Macchiato, piccolo, flat white, latte, cappuccino,

mocha, hot chocolate

## Loose Leaf Tea

Black

NYC Breakfast, French Earl Grey, English Breakfast

Green

Green Sencha, Green Rose, Lemon Green

Herbal

Chamomile, Peppermint, Lemon Grass Ginger, Chai

(allow 5 minutes for proper infusion)

# MENU

BY LUKE NGUYEN

## Dinner Tasting Menu

### Shared Snacks

Amuse-Bouche

Edamame & avocado salsa with sesame crackers,  
finger lime and lemon olive oil (v, vg, gf)

Chef's selection dumplings (2 pieces/pp)

### Shared Entrée

Organic chicken skewers marinated in  
bean curd & lemon myrtle powder served  
with Botanic House chilli jam (gf)

Salt & native pepper calamari  
with Vietnamese lemon sauce

Kingfish sashimi with kaffir lime leaves,  
lemongrass, and sour coconut dressing (gf)

Grilled salmon and pickled vegetable salad,  
palm heart, cherry tomato, and watercress (gf)

### Shared Main

Barramundi fillets, Bok choy, karkalla, mushrooms  
with ginger and shallot sauce (gf)

Twice cooked master stock chicken served  
with chilli satay sauce (gf)

Jasmine Rice

### Dessert

Vietnamese caramel pudding,  
coconut sponge cake, black sticky rice,  
egg custard and soy sauce ice cream (gf)

### Add-ons \$18

(basket of 3)

Crab and scallop dumplings

Duck and pumpkin dumplings

Wild mushroom dumplings (v, vg)