

To Share | Minimum of 2 people | \$99pp

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 (basket of 3) \$18

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

Matching Wines (5) \$50pp

NV 42 Degrees Sparkling Rose
2020 Corryton Burge Riesling, Eden Valley, SA
2020 Rymill Gewurtztraminer, Coonawarra, SA
2021 XO Grenache, McLaren Vale, SA
NV Chambers Topaque, Rutherglen, VIC

(v) - vegetarian, (vg) - vegan, (gf) - gluten-free

Credit card surcharge 1.5%, 10 or more people 10% gratuity,
Sunday surcharge 10% and public holiday surcharge 15%.