

To Share | Minimum of 2 people | \$89pp

## Shared Snacks

Amuse-Bouche

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

## 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%.