

A detailed botanical illustration in a warm, golden-brown color serves as the background for the entire page. It features a variety of plants, including large lily-like flowers, ferns, and clusters of small berries. The style is reminiscent of 19th-century scientific illustrations, with fine lines and cross-hatching for shading. A large, light-colored circle is centered on the page, acting as a frame for the text.

BOTANIC HOUSE

DINING BY LUKE NGUYEN

Events Menu



Presenting Luke Nguyen

Chef, restaurateur, TV presenter & former Master Chef judge Luke Nguyen brings over twenty years' experience to his role as ambassador chef of Botanic House.

Born in Thailand and raised in Australia by Vietnamese parents and Chinese grandparents, The Botanic House events menu is a celebration of Luke's colourful heritage—marrying South East Asian flavours with native Australian ingredients.

Luke's beautiful pairing of cultures, that blends ancient culinary traditions with modern techniques creates a truly unique and unforgettable dining experience that will elevate your event.

Cocktail Menu

Canapé Style

Six canapés per person: (3 selections from hot/cold menu)
Eight canapés per person: (4 selections from hot/cold menu)
Ten canapés per person: (5 selections from hot/cold menu)
Substantial and dessert canapés: additional, see below

Cold Canapé Selection

Meat

Pork san choi bao with shiitake, lettuce cup, Asian herbs & chili-lime sauce (gf)
Rice paper rolls, seared sesame chicken, vermicelli noodles, Vietnamese mint

Seafood

Sydney Rock oyster, nuoc cham, apple, crispy shallots (gf)
Citrus cured salmon with finger limes, lemongrass & toasted rice powder (gf)
Spanner crab & pomelo with fresh Asian herbs (gf)
Raw tuna, soy, sesame, seaweed, Avruga caviar

Vegetarian

Rice paper rolls, mushroom, tofu, perilla, nuoc cham dipping (v, gf)
Green papaya, snake beans, heirloom tomato
Crispy tofu, red cabbage, Vietnamese mint, pickled bush cucumber
Asian mushroom san choi bao, lettuce cup, Asian herbs (gf)

Hot Canapé Selection

Meat

Peking duck pancakes, hoisin sauce
Crispy pork spring rolls, wood-ear mushroom, glass noodles
Satay chicken skewers, peanut sauce, coriander, crispy onions

Seafood

Scallop, betel leaves, toasted coconut (gf)
Salt & native pepper calamari with tom yum aioli
Steamed oyster, ginger, shallot, tamari
Prawn skewers, XO sauce, coriander

Vegetarian

Wild mushroom dumplings (v, vg)
Crispy spring rolls, cabbage, mushroom, tofu (v)
Tempura eggplant, sesame seeds, goji berries & plum sauce (v)

Cocktail Menu

Substantial Canapé Selection

Grilled Salmon & pickled vegetables, palm heart, cherry tomato & watercress (gf)
Crackling pork belly in a charcoal bao with pickled vegetables, sriracha mayonnaise
Satay chicken skewers, peanut sauce, coriander and crispy onions
Mini lemongrass beef baguette, pickled vegetables, chili, aioli
Steamed scallop with glass noodles, ginger, soy, shallot

Dessert Canapé Selection

Pandan panna cotta, coconut, lime
Mango sticky rice, seasonal fruit
64% Single origin dark chocolate spring roll, birds eye chilli
Black sesame pudding, beetroot, mandarin
Fresh fruit skewers (V GF)
Coffee tres leches

(gf) gluten free, (v) vegetarian, (df) dairy free
Sample menu, subject to change based on seasonality

BOTANIC HOUSE
ROYAL BOTANIC GARDEN
SYDNEY



Seated Menu

Two courses
Three courses
Chef's selection canapés on arrival
Alternate serve available
Crew meals: includes main course and soft drinks

Entrée

- Steamed dim sum platter (4 pieces)
- Half dozen freshly shucked oysters, finger lime, sweet tamarind, chili, (gf)
- Banana blossom salad with pu-erh tea smoked duck (gf)
- Seared Hokkaido scallops with burnt butter fish sauce, green mango, perilla (gf)
- Asian mushroom san choi bao, lettuce cup, Asian herbs (gf)

Main

- King Prawns wok tossed with saltbush & premium XO sauce
- Fish fillets cooked in lemon myrtle infused coconut milk, saw tooth coriander (gf)
- Crispy corn fed chicken cooked in master stock, oyster and sesame sauce and ginger shallot
- Sweet & sour Kurobuta pork with crispy shallot & pineapple
- Red curry of mushrooms, root vegetables, & coconut cream

Dessert

- Kaffir lime and buttermilk panna cotta, mango, tamarind sponge, violas
- Fresh seasonal fruit, mango pudding, coconut sticky rice (gf)
- Vietnamese coffee tres leches, miso caramel, Chinese almond cookie, soy sauce ice cream

Sides

- Select two to be shared per table
- Wok tossed broccolini with garlic, sesame oil & oyster sauce
- Wok tossed warrigal greens & water spinach with garlic, ginger, preserved bean curd & sesame (v, vg)
- Sugar snap peas, Asian mushroom & lotus chips with sweet & sour tamari sauce (v, vg)
- Egg & mushroom fried rice (v, vg)

(gf) gluten free, (v) vegetarian, (df) dairy free
Sample menu, subject to change based on seasonality



Shared Feast Menu

2 protein, 3 sides & 2 desserts
3 protein, 3 sides & 3 desserts

Protein

- King Prawns wok tossed with saltbush & premium XO sauce
- Fish fillets cooked in lemon myrtle infused coconut milk, saw tooth coriander (gf)
- Crispy corn fed chicken cooked in master stock, oyster and sesame sauce and ginger shallot
- Sweet & sour Kurobuta pork with crispy shallot & pineapple
- Red curry of mushrooms, root vegetables & coconut cream

Sides

- Wok tossed broccolini with garlic, sesame oil & oyster sauce
- Wok tossed warrigal greens & water spinach with garlic, ginger, preserved bean curd & sesame (v, vg)
- Sugar snap peas, Asian mushroom & lotus chips with sweet & sour tamari sauce (v, vg)
- Egg & mushroom fried rice (v, vg)

Dessert

- Single origin dark chocolate spring rolls, birds eye chilli (gf)
- Fresh seasonal fruit, mango pudding, coconut sticky rice (gf)
- Vietnamese coffee tres leches, miso caramel, Chinese almond cookie, soy sauce ice cream

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BOTANIC HOUSE
ROYAL BOTANIC GARDEN
SYDNEY



Asian Wedding Banquet

Chef's Selection Of Canapés

Rice paper rolls, mushroom, tofu, perilla, nuoc cham dipping (v, gf)

Assorted dim sum

Crispy spring rolls, cabbage, mushroom, tofu (v)

Shared Entrée

Sydney Rock oyster, nuoc cham, apple, crispy shallots (gf)

Seared Hokkaido scallops with betel leaves, toasted coconut (gf)

Salt & native pepper silken tofu, garlic, chili, spring onion (v, vg, gf)

Pork san choi bao with shiitake mushroom, lettuce cups, herbs & green chili-lime sauce (gf)

Shared Mains

Steamed Barramundi fillet with ginger shallot & tamari sauce (gf)

Crispy corn fed chicken cooked in master stock, oyster and sesame sauce and ginger shallot

Red curry of mushrooms, root vegetables & coconut cream

Egg & mushroom fried rice (v, vg)

Sugar snap peas, Asian mushroom & lotus chips with lemon tamari sauce (v, vg)

Live Mud Crab, saltbush in Premium XO sauce (+ market price applies)

Shared Sides

Egg & mushroom fried rice (v, vg)

Sugar snap peas, Asian mushroom & lotus chips with lemon tamari sauce (v, vg)

Dessert

Kaffir lime panna cotta, mango, tamarind sponge, violas

Fruit platter with seasonal berries (gf, v)

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Sample menu, subject to change based on seasonality



Food Stations

Australian Seafood

Natural Sydney Rock oysters served with nuoc cham & crispy shallots
Queensland tiger prawns served with tom yum aioli
Lemongrass & basil green lip mussels steamed in lemongrass, Asian basil, chili
Live oyster shucker available min 3hr call

Vietnamese Banh Mi Station

Vietnamese grilled pork belly
Pickled vegetables
Pâté
Shredded master stock chicken
Mini baguettes
Sriracha mayonnaise

China Tow

Chicken, jellyfish & red cabbage salad
Steamed pork & prawn shu mai
Wild mushroom dumplings with traditional dipping sauces

Botanical Dessert

Pandan panna cotta, coconut, lime
Mango sticky rice, seasonal fruit
64% Single origin dark chocolate spring roll, birds eye chilli
Black sesame pudding, beetroot, mandarin
Fresh fruit skewers (v, gf)
Coffee tres leches

*(gf) gluten free, (v) vegetarian, (df) dairy free
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ROYAL BOTANIC GARDEN
SYDNEY

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