

COCKTAILS

COCKTAIL BANQUET \$39PP

COCKTAILS PAIRED WITH THE BOTHERAMBO FOOD BANQUET

3 cocktails of bartenders choice

**Food Banquet must be ordered for this option*

SIP SIP \$18

galangal thai ginger gin, thai basil, palm sugar, lemon

WHITE LIES \$21

chargrilled pineapple rum, lychee, lemon, star anise syrup, soda, orange, mint

ONE-LEGGED RABBIT \$21

kaffir lime leaf, blanco tequila, lime, palm sugar, vietnamese mint, rice paddy herbs, soda

WAI \$19

lemongrass & ginger vodka w/ lime, palm sugar served under a nest of mango sorbet w/ red shiso

BOTHERAMBO \$20

pandan & banana rum, coco lopez, xocolatl bitters, creme de cacao, coconut cream, pistachio persian fairy floss

MUAY THAI \$21

young peppercorn gin, watermelon, pickled cucumber, lime, palm sugar, elderflower.

LADYBOY \$18

jasmine tea bourbon, PX sherry, cherry heering, peanut sesame, sugar, salt served on the rocks

AFTER A CLASSIC?

ASK YOUR WAITER FOR THE LIST

SALADS

CHAR GRILLED CHICKEN \$18 (gf)

pomelo, roast chilli, papaya, heirloom tomato, ginger, herbs, sweet nam jim, nuoc cham

SEARED WAGYU BEEF \$18 (gf)

radish, daikon, heirloom tomato, micro herb, ponzu dressing

LARB GAI CHICKEN OR TOFU \$16 (gf)

kaffir lime, ginger, garlic, lemongrass, chilli, roasted rice

SHARED DISHES

VIETNAMESE RICE CRACKERS \$6 (gf,v,vg)

ta kraai

SPANNER CRAB BETEL LEAF \$6 (gf)

pickled cucumber, pomelo, herbs, nut crumble

EGGPLANT JEOW BETEL LEAF \$6 (gf,v,vg)

spiced roasted eggplant relish

CHAR GRILLED CHICKEN RIBS \$14 (gf)

nam jim, caramel, pickle

SALT AND PEPPER EGG TOFU \$13 (v)

son in law gel, chilli salt, roasted rice

FRIED SPICED SQUID \$13 (gf)

coriander, vietnamese mint, chilli, mayo, sriracha

CURED HIRAMASA KINGFISH \$22 (gf)

nuoc cham, radish, young coconut, herbs, chilli oil.

CRISPY PORK BELLY \$19 (gf)

citrus, papaya, roast chilli, kaffir lime, chilli, peanut, sweet nam jim

YELLOW FIN TUNA \$22 (gf)

nam khmin, cucumber, lotus root chips, pickled shallot, lime, chilli salt, mint

CRYING TIGER BEEF \$22 (gf)

chilli jaew, herbs, roasted rice, lime

SAUTÉED EGGPLANT \$18 (v,vg)

king oyster mushroom, crispy tofu, zucchini, spicy silken tofu mapo, herbs

LARGE SHARES

BRAISED BEEF CHEEK \$38 (gf)

shitake mushroom, king oyster mushroom, coriander

RED DUCK CURRY \$29 (gf)

snake bean, sweet potato, green peppercorns, chilli, coriander

VEGETABLE CURRY \$27 (gf,v,vg)

carrot, sugar snaps, sweet potato, chilli, coriander.

WHOLE CRISPY MURRAY COD \$36 (gf)

ginger, spring onion, herbs, chilli, sambal

G/GLUTEN FREE V/VEGAN VG/VEGETARIAN

DUMPLINGS



CHICKEN & PRAWN DUMPLINGS \$14

lemongrass master broth, dried scallop, nam prik, coriander, shallot (4)

BEEF BRISKET DUMPLINGS \$14

lemongrass, ginger, coriander, green chilli & coriander sauce (4)

PORK AND KIMCHI DUMPLING \$14

chilli oil, sambal (4)

SIDES

CHINESE BROCCOLI \$9 (gf)

ginger garlic, sesame, miso butter

CHARRED BUTTERY ROTI BREAD \$4

JASMINE RICE \$3

COCONUT RICE \$4

roasted peanuts

SWEET DISHES

CALLEBAUT

CHOCOLATE CUSTARD \$16

black pepper chocolate shortbread crumble, honeycomb, micro mint

WHITE CHOCOLATE

LEMON CHIBOUST \$10

biscuit, fairy floss, popping candy

COCONUT ICE CREAM \$5

kaffir choc ice magic

FEED ME

50

PER PERSON

CANT DECIDE? SIT BACK,
RELAX & LEAVE IT TO THE CHEF

Minimum 2 people

MORE THAN 8 PEOPLE?
THIS IS FOR YOU!

REDS

13 VALDEMOREDA TEMPRANILLO.

Rioja ESP. \$10/45

13 FAT BASTARD PINOT NOIR.

Vin de Pays d'Oc FRA. \$12/50

14 HITHER & YON SHIRAZ.

McLaren Vale SA. \$13/55

SPARKLING

NV PRIMO ESTATE PROSECCO.

McLaren Vale SA. \$11/48

NV LOUIS BOUILLOT GRAND RESERVE.

Burgundy FRA. \$13/58

ROSE

15 SAVE OUR SOULS ROSE.

Yarra Valley VIC. \$12/52

14 DOMAINE GAVOTY ROSE

TRADITION.

Provence FRA. \$16/65

BOTTLED

Beer Lao Lager. Laos. \$9

Kung Foo Rice Lager. VIC. \$10

4 Pines Pale Ale. NSW. \$10

Sample Golden Ale. VIC. \$10

Feral Hop Hog. SCO \$12

Peroni Lager. ITA. \$9

James Boags Light. TAS. \$6

CANNED

Bia Ha Noi. VIET. \$8

Mountain Goat Summer Ale. VIC. \$9

Mornington Peninsula Pale Ale. VIC. \$10

TAPPED

Singha. Lager. THAI 330ml/640ml \$7/13

Doss Blockos Pale American Lager.

VIC 330ml \$8

Lick Pier Ginger Beer. VIC 330ml \$9

Mack Daddy Dark Ale. VIC \$9

CIDER

Napoleone & Co. Apple or Pear. \$9

WHITES

15 CORTE GIARA PINOT

GRIGIO IGT.

Veneto ITA. \$11/48

14 ERADUS SAUVIGNON BLANC.

Marlborough NZ. \$13/55

14 LA LINDA RIESLING.

Clare Valley SA. \$12/52

13 JAMSHEED HAREM

CHARDONNAY.

Yarra Valley VIC. \$14/60

ASK YOUR WAITER FOR THE EXTENDED WINE LIST



TAKEAWAY AVAILABLE (FROM 12PM DAILY)

CUT OFF 6.30PM
FRIDAY & SATURDAY

FUNCTION PACKAGES

FOR MORE INFO EMAIL

INFO@BOTHERAMBO.COM.AU

GET SOCIAL



#BOTHERAMBO