

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,
pandan leaf.

MUAY THAI \$21

young peppercorn gin, watermelon, 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 (vg)
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
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 (vg,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