





LUNCH AND DINNER MENU

Starters

\$9

1 Gỏi cuốn

Fresh rice paper rolls with pork, prawn, vermicelli, lettuce & mint; peanut dipping sauce (3 rolls)

2 Bì cuốn chay

Vegetarian fresh rice paper rolls with tofu & vegetables; peanut dipping sauce (3 rolls)

3 Chả giò

Fried Vietnamese spring rolls (pork); salad greens & fish dipping sauce (3 rolls)

\$11

4 Mực dồn thịt

Calamari stuffed with minced chicken & glass noodles, plum dipping sauce

5 Cút rang muối

Quail in spicy salt with capsicum salsa; lemon dipping sauce (4 pieces)

6 Bánh xèo

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| \$12 | <p>7 Bánh xèo chay
Vietnamese rice-flour pancake with minced chicken, prawn, mung bean & bean sprouts; salad greens & tangy dipping sauce</p> |
| \$12 | <p>8 Gỏi đu đủ tôm thịt
Green papaya salad with prawn, pork, mint; sesame rice cracker & crushed peanuts</p> <p>9 Gỏi đu đủ chay
Vegetarian green papaya salad with tofu & mint; sesame rice cracker & crushed peanuts</p> |

Bánh hỏi – Roll your own with rice paper & salad greens

(Extra Herb Basket \$4, Extra Rice Noodle \$3)

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| \$24 | <p>10 Bánh hỏi chạo tôm
Steamed rice noodle and sugar-cane prawn</p> <p>11 Bánh hỏi thịt nướng
Steamed rice noodle and lemon-grass pork; crushed peanuts</p> <p>12 Bánh hỏi nem nướng
Steamed rice noodle and garlic pork meatballs; crushed peanuts</p> <p>13 Bánh hỏi tôm nướng
Steamed rice noodle and grilled king prawns (in shell)</p> <p>14 Bánh hỏi bò lá lốt
Steamed rice noodle and lemon-grass minced beef in wild betel leaves; crushed peanuts</p> <p>15 Bánh hỏi chay
Steamed rice noodle and lightly battered tofu & mushroom</p> |
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Cook at your Table

with rice paper, vermicelli, salad greens & dipping sauce

\$32

- 16 Bò nướng vĩ - Tôm nướng vĩ - Nai nướng vĩ**
Beef OR King prawns OR Venison cooked on a hot plate
- 17 Bò nhúng giấm**
Beef fondue with a tangy lemongrass broth
- 18 Bò quanh lửa hồng**
Campfire beef in bowl with braised onion and coriander

\$25

- 19 Canh chua**
Traditional Vietnamese sour & sweet soup with fresh pineapple, okra, tomato, bean sprouts; topped with fresh paddy herbs & basil (serves 2-4)
Choice of COD or KING PRAWNS or SEAFOOD

\$30pp

- 20 Bò 7 món**
Beef cooked 7 ways –fondue, BBQ, salad, diced rump, betel leaf, beef pattie and congee served with rice paper, vermicelli, salad greens & dipping sauce (minimum 2 persons)

\$28pp

- 21 Lẩu**
Vietnamese steam-boat; green vegetables & noodle (minimum 2 persons)
Choice of:
- ✓ Combination (chicken, beef and seafood)
 - ✓ Seafood
 - ✓ Tofu & mushroom (Vegan broth on request)

Vegetarian Dishes - Các món chay

\$14

- 22 Rau cải luộc**
Steamed green vegetables; garlic soy dipping sauce
- 23 Rau cải xào tỏi**
Stir-fried green vegetables with garlic

\$16

- 24 Đậu hũ rau cải**
Stir-fried tofu & vegetables with soy bean & garlic

- \$15**
- 25 Đậu hủ nấm xả ớt**
Stir-fried tofu & mushroom with lemongrass & chilli
 - 26 Đậu hủ rang muối**
Tofu in spicy salt with capsicum salsa; tamarind dipping sauce
 - 27 Nấm rang muối**
Mushroom in spicy salt with capsicum salsa; tamarind dipping sauce
- \$16**
- 28 Đồ chay xào lăn**
Vegetables, tofu in a curried coconut sauce, crushed peanuts

Seafood dishes – Đồ biển

- \$23**
- 29 Cá mú kho tộ**
Caramelised fish in claypot; Vietnamese pickles
 - 30 Đồ biển kho tộ**
Caramelised seafood in claypot; Vietnamese pickles
 - 31 Cá Linh muối xả ớt**
Lightly battered Ling fillets with Lemongrass & chilli salt
 - 32 Cá Linh xào gừng hành**
Stir-fried Battered Ling Fillets with Ginger and Shallots
 - 33 Cá hồi xào lăn**
Salmon with wood-ear mushroom in curried coconut sauce, crushed peanuts
 - 34 Cá hồi chưng tương**
Poached Atlantic salmon topped with salted, bean tofu, shitake mushroom & taro
 - 35 Tôm rim cà**
Stir-fried king prawns in a spicy tomato relish
 - 36 Tôm thịt xả ớt**
Stir-fried king prawns and pork with lemongrass & chilli
 - 37 Tôm rang muối**
King prawns (in shell) in spicy salt; capsicum salsa
 - 38 Mực xào Việt Nam**
Stir-fried calamari with fresh tomato; pineapple, cucumber & basil
 - 39 Đồ biển xả ớt**
Stir-fried seafood with lemongrass & chilli, Vietnamese mint
 - 40 Mực rang muối**
Calamari in spicy salt; capsicum salsa
 - 41 Đệp xào gừng hành**
Stir-fried scallops with ginger, shallots and 'snow peas

Pork and Beef Dishes – Thịt heo và bò

\$21

- 42 Heo rang muối**
Salt & pepper pork fillets on shredded cabbage, lemon dipping sauce
- 43 Heo kho tộ**
Caramelised pork fillets in claypot; Vietnamese pickles
- 44 Sườn heo muối xả ớt**
Lightly battered pork ribs with lemongrass and chilli salt
- 46 Bò tái chanh**
Vietnamese rare beef salad with mint and lime dressing; sesame rice crackers
- 47 Bò tái me**
Vietnamese rare beef salad with a mint & tamarind dressing; sesame rice crackers
- 48 Bò xào rau cải gừng**
Stir-fried beef fillets with ginger and vegetables
- 49 Bò xào cà ngò**
Stir-fried beef fillets with fresh tomato and coriander stems
- 50 Bò xào lăn**
Beef fillets, wood-ear mushroom, curried coconut sauce, crushed peanuts
- 51 Bò lúc lắc**
Wok-fried diced rump steak with garlic & cracked pepper; lemon dipping sauce

Chicken and Duck dishes – Thịt gà và vịt

\$21

- 52 Gà xả ớt**
Stir-fried chicken fillets with lemongrass and chilli
- 53 Gà xào gừng**
Stir-fried chicken fillets with ginger & shallots
- 54 Gà xào Việt Nam**
Stir-fried chicken fillets with fresh tomato, pineapple, cucumber & basil
- 55 Gà xào đồng cỏ**
Stir-fried chicken fillets with shitake mushroom & dried lily flowers
- 56 Gà xào lăn**
Chicken fillets with wood-ear mushroom, stir-fried in a curried

- coconut sauce; crushed peanuts
- 57 Gà dòn muối xả ớt**
Crispy-skin chicken with lemongrass & chilli salt
- \$22**
- 58 Vịt xốt chanh muối**
Roast duck in preserved lemon sauce
- 59 Gỏi vịt quay**
Roast duck salad with cabbage, onion, mint & pickled lotus root

Rice and noodle dishes – Cơm và mì

- \$18**
- 60 Mì xào bò rau cải kho**
Egg noodles, stir-fried with beef and vegetables
- 61 Hủ tiếu xào gà đồ biển kho**
Rice noodles, stir-fried with chicken and seafood
- \$14**
- 62 Cơm chiên Dương Châu**
Vietnamese fried rice: snow peas, prawn, BBQ pork, Chinese sausage & egg
- 63 Cơm chiên chay**
Vegetarian fried rice: snow peas, tofu, mushroom, taro, carrot & egg
- \$3**
- 64 Cơm trắng**
Steamed jasmine rice (per person)

Some notes:

- To ensure an enjoyable experience, our dishes are recommended to be shared
- CORKAGE: \$2.5/person (BYO WINE ONLY)
- Group of 12 or more are required to order a banquet
- Please notify staff of any dietary/allergy needs at time of ordering
- Food is prepared in a kitchen where peanuts are used
- Price are subject to change without notice 🇺🇦