

THANH BINH ON KING

ENTREES		\$9 - \$11
1. <i>Goi cuon</i>	Fresh rice paper rolls with pork, prawn, rice vermicelli, lettuce & mint; peanut dipping sauce (3 rolls)	\$9
2. <i>Bi cuon chay</i>	<u>Vegetarian</u> fresh rice paper rolls with tofu & vegetables; peanut dipping sauce (3 rolls)	\$9
3. <i>Cha gio</i>	Fried Vietnamese spring rolls (pork); salad greens & fish dipping sauce (3 rolls)	\$9
4. <i>Muc don thit</i>	Calamari stuffed with chicken & glass noodles; plum dipping sauce	\$9
5. <i>Cut rang muoi</i>	Quail in spicy salt with capsicum salsa; lemon dipping sauce (4 pieces)	\$10
6. <i>Banh xeo</i>	Vietnamese rice-flour pancake with minced chicken, prawn, mung bean, & bean sprouts; salad greens & fish dipping sauce	\$11
7. <i>Banh xeo chay</i>	<u>Vegetarian</u> Vietnamese rice-flour pancake with tofu, vegetables, mung bean & bean sprouts; salad greens & tangy dipping sauce	\$11
8. <i>Goi sua tom thit</i>	Jellyfish salad with pork, prawn, cucumber, pickled carrot & lotus root & mint; sesame rice crackers & crushed peanuts	\$10
9. <i>Goi du du tom thit</i>	Green papaya salad with prawn, pork, & mint; sesame rice crackers & crushed peanuts	\$10
10. <i>Goi du du chay</i>	<u>Vegetarian</u> green papaya salad with tofu & mint; sesame rice crackers & crushed peanuts	\$10

ROLL YOUR OWN RICE PAPER ROLLS		\$20
ALL SERVED WITH RICE PAPER, SALAD GREENS, MIXED MINT & DIPPING SAUCE		
11. <i>Banh hoi chao tom</i>	Steamed rice noodle and sugar-cane prawns	
12. <i>Banh hoi thit nuong</i>	Steamed rice noodle and lemon-grass pork; crushed peanuts	
13. <i>Banh hoi nem nuong</i>	Steamed rice noodle and garlic pork balls; crushed peanuts	
14. <i>Banh hoi tom nuong</i>	Steamed rice noodle and grilled king prawns (in shell)	
15. <i>Banh hoi bo la lot</i>	Steamed rice noodle and lemongrass beef in wild betel leaves; crushed peanuts	
16. <i>Banh hoi chay</i>	Steamed rice noodle and lightly battered tofu & mushroom	

COOK AT THE TABLE (ROLL YOUR OWN)		\$30
ALL SERVED WITH RICE PAPER, SALAD, MIXED MINT, RICE VERMICELLI & DIPPING SAUCES		
17. <i>Nuong vi</i>	Beef <u>OR</u> King prawn <u>OR</u> Venison cooked on hot plate	
18. <i>Bo nhung giam</i>	Beef fondue with a tangy lemongrass broth	
19. <i>Bo quanh lua hong</i>	Campfire beef	

CHEF SPECIALTIES		
20. <i>Canh chua</i>	(serves 2-4) Vietnamese hot and sour soup with fresh pineapple, okra, tomato, bean sprouts; topped with fresh paddy herbs & basil	\$24
	↑ (Cod <u>OR</u> King Prawn <u>OR</u> Seafood)	
21. <i>Bo 7 Mon</i>	Beef cooked 7 ways (minimum 2 ppl)	\$25pp
22. <i>Lau</i>	Vietnamese steam-boat; green vegetables & noodles (minimum 2 ppl)	\$25pp
	- Combination (chicken, beef and seafood)	
	- Seafood	
	- Tofu & mushroom (Vegan broth on request)	
23. <i>Ha Noi Fish (serves 2)</i>	Turmeric fish, dill, mint, vermicelli; lime & shrimp sauce cooked at table	\$40
24. <i>Mi vit tiem</i>	Twice-cooked duck in an aromatic broth; egg noodles & bok choy	\$20
25. <i>Thit kho trung</i>	Stewed pork belly & quail eggs in master stock; Vietnamese pickles	\$19

VEGETARIAN DISHES		\$14
26. <i>Rau cai luoc</i>	Steamed green vegetables; garlic soy dipping sauce	
27. <i>Rau cai xao toi</i>	Stir-fried green vegetables with garlic	
28. <i>Dau hu rau cai</i>	Stir-fried tofu & vegetables with soy bean & garlic	
29. <i>Dau hu xa ot</i>	Stir-fried tofu with lemongrass & chilli	
30. <i>Dau hu rang muoi</i>	Tofu in spicy salt with capsicum salsa; tamarind dipping sauce	
31. <i>Nam rang muoi</i>	Mushrooms in spicy salt with capsicum salsa; tamarind dipping sauce	
32. <i>Do chay xao lan</i>	Vegetables & tofu with wood-ear mushroom, stir-fried in a curried coconut sauce; crushed peanuts	

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SEAFOOD DISHES

\$20

<p>33. <i>Ca mu kho to</i> 34. <i>Do bien kho to</i> 35. <i>Ca linh muoi xa ot</i> 36. <i>Ca linh xao gung hanh</i> 37. <i>Ca hoi xao lan</i> 38. <i>Ca hoi chung tuong</i> 39. <i>Tom rim ca</i> 40. <i>Do bien rim ca</i> 41. <i>Tom thit xa at</i> 42. <i>Tom rang muoi</i> 43. <i>Bach tuoc xa ot</i> 44. <i>Muc xao VietNam</i> 45. <i>Do bien xa ot</i> 46. <i>Muc rang muoi</i> 47. <i>Diep xao gung hanh</i></p>	<p>Caramelised fish in claypot; Vietnamese pickles Caramelised seafood in claypot; Vietnamese pickles Lightly battered ling fillets with lemongrass & chilli salt Stir-fried ling fillets with ginger & shallots Atlantic salmon with wood-ear mushroom, stir-fried in a curried coconut sauce; crushed peanuts Poached Atlantic salmon topped with a mixture of salted bean, tofu, shitake mushroom & taro Stir-fried king prawns in a spicy tomato relish Stir-fried seafood in a spicy tomato relish Stir-fried king prawns and pork with lemongrass & chilli King prawns (in shell) in spicy salt; capsicum salsa Stir-fried baby octopus with Vietnamese mint, lemongrass & chilli Stir-fried calamari with fresh tomato, pineapple, cucumber & basil Stir-fried seafood with lemongrass & chilli Calamari in spicy salt; capsicum salsa Stir-fried scallops with ginger & shallots</p>
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PORK & BEEF DISHES

\$18

<p>48. <i>Heo kho to</i> 49. <i>Suon heo muoi xa ot</i> 50. <i>Bo tai chanh</i> 51. <i>Bo tai me</i> 52. <i>Bo xa ot</i> 53. <i>Bo xao Vietnam</i> 54. <i>Bo xao lan</i> 55. <i>Bo luc lac</i></p>	<p>Caramelised pork fillets in claypot; Vietnamese pickles Lightly battered pork ribs with lemongrass & chilli salt Beef salad with a mint & lime dressing; sesame rice crackers Beef salad with a mint & tamarind dressing; sesame rice crackers Stir-fried beef fillets with lemongrass & chilli Stir-fried beef fillets with fresh tomato, pineapple, cucumber & basil Beef fillets with wood-ear mushroom, stir-fried in a curried coconut sauce; crushed peanuts Wok-fried diced rump steak with garlic & cracked pepper; lemon dipping sauce</p>
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CHICKEN & DUCK DISHES

\$18

<p>56. <i>Ga xa ot</i> 57. <i>Ga xao gung</i> 58. <i>Ga xao Vietnam</i> 59. <i>Ga xao dong co</i> 60. <i>Ga xao lan</i> 61. <i>Ga don muoi xa ot</i> 62. <i>Goi ga</i> 63. <i>Vit xot chanh muoi</i> 64. <i>Goi vit quay</i></p>	<p>Stir-fried chicken fillets with lemongrass & chilli Stir-fried chicken fillets with ginger Stir-fried chicken fillets with fresh tomato, pineapple, cucumber & basil Stir-fried chicken fillets with shitake mushrooms & dried lilly flowers Chicken fillets with wood-ear mushroom, stir-fried in a curried coconut sauce; crushed peanuts Crispy-skin chicken with lemongrass & chilli salt Chicken salad with cabbage, onion, Vietnamese mint and pickles Roast duck in a preserved lemon sauce Roast duck salad with cabbage, onion, mint and pickled lotus root</p>
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RICE & NOODLES

<p><i>Hu tieu/Mi xao gia he</i> <i>Com chien duong chau</i> <i>Com chien chay</i> <i>Com trang</i></p>	<p>Rice noodles <u>OR</u> Egg noodles, stir-fried with bean sprouts & garlic chives Vietnamese fried rice: Snow peas, prawn, BBQ pork, Chinese sausage & egg <u>Vegetarian</u> fried rice: Snow peas, tofu, mushrooms, taro, carrot & egg Steamed white rice \$2pp</p>	<p style="font-size: 2em;">}</p> <p style="font-size: 1.5em;">\$12</p>
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- **MINIMUM CHARGE: \$22/person on Friday & Saturday nights**
- **CORKAGE: \$2.50/person (BYO WINE ONLY)**
- **Groups 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**