

MENU



Banh Mi

All includes: In-house mayonnaise, pate, daikon, carrots, spring onions, cucumber, coriander; optional fresh chili

Roast Pork Belly

Brandy, home seasoning, Succulent roast pork belly and crackling

Traditional Pork Roll

The original and authentic banh mi. Succulent three types of cold cut pork

Char Siu BBQ Pork

Tender five-spices and herbs. Sticky crimson red char siu pork.

Vietnamese Grilled Sausage

Smokey sweet and savoury pork skewers

Grilled Beef

Marinated beef bulgogi

Sesame Chicken

Grilled sesame chicken & caramelised onions

Meatball in Tomato Sauce

Pork meatballs smothered in a sweet and tangy tomato sauce

Vegetarian

Umami-filled shiitake and wood ear mushrooms, Jicama, tofu, vermicelli, home seasoning & vegan mayo.

Lemongrass Tofu

Lemongrass marinated in Tofu

Sunny-side up Fried Egg

Classic vietnamese breakfast served with hot vietnamese coffee







Rice Paper Rolls

Light and refreshing rolls paired with a tangy homemade peanut dipping sauce, rice vermicelli, pickled carrots, cucumber and fresh Asian herbs.

Allergic to peanuts - can be replaced with vietnamese dressing sauce (nuoc mam).



Traditional Rice Roll - Shredded Pork with seasoning

Prawns and Roast Pork

Char Sui BBQ Pork

Fresh Prawns

Chicken Sesame

Roast Duck

Lemongrass Beef marinated in garlic butter

Vegetarian

wood ear mushrooms, jicama, tofu, vermicelli, carrots, herbs





Snack

Wontons

Springrolls
Curry Puffs
Crab Claw Dim Sum
Fried Chicken Wings
Prawn crackers
Hot Chips

Grilled Pork meatball (4 pieces)





Functions - Private Events - Catering

ME NU



Mains - Rice - Noodles - Soups

Vietnamese Chicken Curry

A warming and delicious chicken curry, perfect for those chilly winter days!

We marinated our tender chicken for hours in yellow spices, lemongrass, garlic and onions. It's then cooked 'low and slow' with sweet and earthy root vegetables in a rich coconut milk broth. Served over steamed white rice or with a toasted baguette for dipping!

Braised Beef Stew (Bo Kho)

This aromatic stew will transport you back to heady nights in Ho Chi Minh!

This popular beef dish is a Vietnamese classic. Slowly cooked so the beef falls apart, this stew is loaded with fragrant herbs for an unforgettable Southeast Asian flavour. Served with a freshly baked baguette so you can soak up all of the broth!



Pho (Chef Recommendation)

This flavoursome home-cooked traditional beef broth takes over 24 hours to make! Served with crunchy beansprouts, fragrant Asian basil, spring onions, onion, lemon and chilli. Choose the meat to go in your pho:

- Rare beef
- · Meatballs
- · Combination

Vietnamese Pancakes (Banh Xeo)

Crispy rice flour pancakes are loaded with onions, spring onions and beansprouts, alongside the filling of your choice:

- · Chicken
- · Tofu
- · Minced pork

Served with salad and our in-house sweet and tangy fish sauce for dipping.





Broken Rice Combination Rice Com Tam with Grilled Pork

An Iconic Saigon Dish.

Soft and fluffy broken rice with grilled pork chops, shredded pork, egg meatloaf, tomatoes, lettuce, cucumber salad, carrots, radish pickles and served with a small bowl of dipping tangy sauce, nuoc nam, the indispensable accompaniment.



Hokkien Noodles

Thick yellow noodles braised in thick dark soy sauce, cabbage, carrots and seasonal asian veggies with a choice of filling:

- Char Siu
- Beef
- Chicken
- Vegetarian
- Roast Pork \$2 extra



Chicken Tangy Salad

A fresh Vietnamese take on the summer classic! Poached and seasoned chicken is tossed with shredded cabbage, carrots, fragrant Asian herbs and mint, garnished with sweet fried onions and our tangy inhouse dressing. Optional with Rice for \$2





Functions - Private Events - Catering





Drinks

Vietnamese Coffee
Fresh Coconut & Lychee
Fresh Coconut & Lemon
Fresh Watermelon & Mint
Ice Lemon Tea
Fresh Coconut
Ginger Beer
Soft Drinks
Bottled Water



