



Auntie Eight's

vietnamese

Starters

- 1 Vịt quay Bắc kinh** M \$14 / G \$14.90
Duck pancakes with hoi sin, cucumber and Asian herb salad (3pcs)
- 2 Chả giò** M \$8 / G \$8.90
Vietnamese pork spring rolls with nuoc cham sauce (4pcs)
- 3 Chả giò Chay** M \$7 / G \$7.90 V
Vegetarian spring rolls with plum sauce (4pcs)
- 4 Gỏi cuốn** M \$8.80 / G \$9.50 GF
Pork and prawn rice paper rolls with Hoi sin and peanut sauce (3pcs)
- 5 Hoàn thánh chiên** M \$8 / G \$8.90
Fried pork wonton dumplings with sweet chili sauce (4pcs)
- 6 Tôm rang Tứ Xuyên** M \$9 / G \$9.90
Szechuan pepper school prawns with tangy lemon and pepper sauce (200g)
- 7 Bò nướng Lá lốt** M \$14 / G \$14.80
Grilled beef wrapped in betel leaf, with steamed rice vermicelli noodles, crushed peanuts and shallot oil (4pcs)
- 8 Bánh Bao nhân thịt gà BBQ** M \$10 / G \$10.80
BBQ chicken steamed buns with Asian salad, chilli coriander dressing and soya pearls (3pcs)
- 9 Cánh gà chiên giòn** M \$10 / G \$10.80
Deep fried chicken wings with sweet n' sour tamarind sauce and fresh herb salad (6pcs)
- 10 Đậu phụ chiên muối tiêu** M \$10 / G \$10.80 V
Salt and pepper fried tofu with fried shallot salad, coriander, fresh chilli and lime

Bún

Rice vermicelli noodles served with mint, salad greens, crushed peanuts, shallot oil and Vietnamese fish sauce dressing, with your choice of:

- 11 Bún gà xào sả ớt** M \$14 / G \$14.90
Lemongrass chicken
- 12 Bún bò xào** M \$15 / G \$15.90
Wok-tossed beef
- 13 Bún chả giò** M \$14 / G \$14.80
Deep fried pork spring rolls
- 14 Bún chả giò chay** M \$13 / G \$13.90 V
Fried tofu, shitake mushroom, carrot, vegetarian spring rolls, soy dressing

Phở

Traditional street style rice noodles in aromatic broth served with fresh basil, bean sprouts and lemon, with your choice of:

- 15 Phở Gà** M \$12 / G \$12.80
Poached chicken
- 16 Phở Tái** M \$14 / G \$14.80
Raw beef slices and beef balls
- 17 Phở hải sản (tôm)** M \$16 / G \$16.80
Prawns

Salads

- 18 Gỏi Vịt quay** M \$18 / G \$18.90
Roast duck with green mango, snow pea sprouts, Asian herbs, roasted peanuts, fried shallots, sesame rice crackers and chilli mayonnaise
- 19 Gỏi Gà xé phay** M \$15 / G \$15.90
Vietnamese chicken slaw salad with fried shallots, mint and lime dressing

Mains

- 20 Heo quay xào đậu đũa** M \$15 / G \$15.90
Crispy pork belly served on wok tossed string beans, basil, garlic, onion and coriander
- 21 Gà xào gừng hành** M \$15 / G \$15.90 GF
Wok tossed chicken with ginger, shallots and oyster sauce
- 22 Tôm rang tỏi ớt** M \$18 / G \$18.90
Stir fried king prawns with chilli, garlic and Asian greens
- 23 Bò lúc lắc** M \$16 / G \$16.90
Wok tossed grass fed pepper beef with caramelised onion, oyster sauce and butter glaze
- 24 Gà nướng muối ớt** M \$16 / G \$16.90
BBQ whole free range chilli chicken with lemongrass, coriander, radish and cucumber salad
- 25 Cà-ri Gà** M \$14 / G \$14.90 GF
Vietnamese curry chicken cooked in coconut milk, lemongrass curry sauce with sweet potato
- 26 Cà ri Chay** M \$13 / G \$13.90 V GF
Vietnamese vegetarian curry with tofu, shitake mushrooms, carrots and sweet potato
- 27 Cá Nướng** M \$25 / G \$25.90
Grilled whole market fish with shallot oil, crushed peanuts, fresh herb salad and nuoc mam sauce
- 28 Vịt quay** M \$25 / G \$25.90
Vietnamese inspired roasted duck with spiced orange sauce

Sides

- 29 Đậu que xào** M \$3.50 / G \$3.80 V GF
Green beans with garlic butter
- 30 Rau cải Á châu xào** M \$3.80 / G \$4.20 V GF
Wok tossed Asian greens with shitake mushrooms
- 31 Cơm chiên** M \$5 / G \$5.80
Vietnamese inspired fried rice
- 32 Cơm gạo thơm Jasmine** M \$2 / G \$2.80 V
Steamed jasmine rice

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