

## starters

- 2 Chả Giò Rế Tôm Cua (\$9.90 / 6 \$10.50 Crab and prawn rice netted spring rolls served with nuoc cham (5pcs)
- Grilled beef wrapped in betel leaf with steamed rice vermicelli noodles, crushed peanuts and shallot oil (5pcs)
- 5 Cánh Gà Chiên Sốt Cay \$12.50 / \$12.90 \$\mathcal{G}\$
  Deep fried Vietnamese chicken wings with sweet siracha glaze (6pcs)
- Chả Giò Tôm Thịt (\$17.50 / 6 \$18.50 66 King prawn rolled with chicken mince, onion, vermicelli, wood ear fungus wrapped in rice paper and nuoc cham dipping sauce
- 8 Bông Bí Dồn Thịt № \$16.90 / \$17.50
  Tempura zucchini flowers stuffed with pork mince, wood ear fungus and onions served with sweet chilli sauce
- 9 Bắp Xào Bơ M \$13.50 / 6 \$14.50 66 Street style stir fried corn, dried shrimp, shallots with butter and sweet siracha sauce

Bún

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

- 42 Bún Chay № \$16.50 / 6 \$17.50 V Fried tofu, shitake mushrooms, vegetarian spring rolls with soy dressing

#### Phò

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

- Phở Gà M \$15.50 / 6 \$16.20 6 Shredded chicken, fried shallots
- 4 Phở Bò (\$15.50 / 6 \$16.20 6F)
  Rare beef slices and beef balls
- Mì Hoành Thánh M \$14.50 / 6 \$15.20 Egg noodles with pork wontons, bok choy, fried shallots and coriander

## salads

- Gôi Đu Đủ Tôm Thịt (\$18.90 / 6 \$19.50 66 Shredded green papaya, pork slices and prawns with Asian herbs, pickled daikon and carrots, red onion, crushed peanuts, fried shallots and black sesame cracker
- Gôi Cá Hồi Nướng M \$18.90 / \$19.50 &F

  Fragrant lemongrass Atlantic salmon with shredded cabbage, pickled carrots and daikon, lotus stem, Asian herbs, red onion, crushed peanuts, fried shallots and black sesame rice cracker

# Bánh Hỏi

Streamed rice vermicelli noodles served with lettuce, Asian herbs, shallot oil, nuoc cham and crushed peanuts, with your choice of:

- Bánh Hỏi Bò Nướng (\$18.50 / 6 \$19.50 Marinated lemongrass beef skewers (4)
- **19 Bánh Hỏi Chả Giò Rê №** \$16.90 / **6** \$17.50 Prawn and crab spring rolls (6)
- 20 Bánh Hỏi Nem Nướng 🐧 \$17.50 / &\$18.50 Grilled BBQ pork patty
- 24 Bánh Hỏi Đặc Biệt 1 \$24.50 / 6 \$25.50 Combination

### Curry

- 22 Cà-ri Gà (\$16.90 / 6 \$17.50 6 Traditional Vietnamese chicken curry with sweet potato
- 23 Cà-ri Chay (\$15.90 / \$16.50 V &F
  Vietnamese vegetarian curry with tofu, shitake
  mushrooms, Asian greens and sweet potato

## Mains

- 24 Mực Xào Sả Ớt 18.90 / \$19.50 &F
  Wok-tossed calamari with chilli, lemongrass and Thai basil
- Tôm Xào Rau Cải M \$23.50 / 6 \$24.20 6 Wok-tossed prawns, Asian greens, onion, baby corn, capsicum and straw mushroom
- 26 Bò Lúc Lắc 18.90 / 6\$19.50 66
  Wok-tossed cubed pepper beef with onion, capsicum and butter
- 28 Sườn Trừu Sốt Me Chua Ngọt (\$18.90 / 6 \$19.50 6F
  Succulent lamb ribs slow cooked in chinese five spice, lemongrass, and glazed with a sweet and sour, sticky tamarind sauce
- 29 Sườn Gà Rang Muối 17.90 / 6 \$18.90

  Wok tossed crispy chicken ribs with spiced salt, shallots, garlic, chilli and lemon
- 30 Cá Chiên Sốt Me (\$32 / 6 \$34

  Deep fried whole baby barramundi with ginger, lemon and tamarind
- 31 Bò Xào Nâm 1 \$19.50 / \$20.50

  Wok tossed beef with mixed mushrooms, ginger, garlic and oyster sauce
- Đậu Hũ Xào Rau Cải M \$17.50 / 6 \$18.20 √
  Stir fry Asian vegetables with fried tofu, mushrooms and cashew nuts
- 33 Mì Xào Giòn 1 \$17.50 / \$18.20
  Crispy egg noodle nest, topped with vegetables and choice of:
  - Bò (beef) **(\$18.50 / 6 \$19.20**
  - Gà (chicken) 17.90 / 518.50



Steamed jasmine rice