

lunch menu

Sydney rock oysters, ginger, shallots and Worcestershire vinaigrette (half/doz)	15/25
<i>Gỏi cuốn</i> Fresh rice paper rolls with pork, prawns and vermicelli (GF) (V) (3)	12
Grilled chicken skewer in sweet soy and chilli topped with sesame and shallots (3)	12
Chicken spring rolls (V) (4)	12
Salt and pepper chilli squid	13
Soft shell crab with salt and pepper	14
Grilled beef wrapped with betel leaves topped with shallots and peanuts (P) (4)	12
<i>Phở</i> (beef/chicken) Traditional Northern Vietnamese rice noodle in fragrant broth topped with shallots and onion	15
Crispy skin chicken with egg noodle, bok choy and beansprouts	15
<i>Soy duck noodle</i> Braised duck with dry shiitake mushroom and egg noodle in light soy broth	16
Stir-fried rice noodle with beef and beansprouts	15
<i>Vietnamese-style beef stew</i> Braised beef in an aromatic spicy sauce with baguette	16
<i>Grilled pork with lemongrass noodles</i> Marinated grilled lemongrass pork with vermicelli, pickled cabbage, fresh herbs and chilli fish sauce	15
<i>Chilli garlic fried rice</i> Jasmine rice wok tossed with fragrant chilli, garlic and chicken	13

GF = gluten free

V = also available in vegetarian

Disclaimer – Some of our dishes may contain peanuts (P)