

entrée

Seared scallops with salted black bean vinaigrette (6)	18
Abalone salad , fresh ginger, lime and lychee	16
Sydney rock oysters , ginger, shallots and Worcestershire vinaigrette (half/doz)	15/25
Soft shell crab with salt and pepper	15
Stuffed king prawns with minced pork and spicy plum sauce (GF)(2)	16
Salt and pepper chilli squid	17
“Banh xeo” – savoury pancake with pork, prawns and mung beans (V)	14
“Goi cuon” – fresh rolls with pork, prawns and vermicelli (4) (V)	14
Grilled skewers (3)chilli chicken	14
Grilled betel leaf with beef (P)(GF)(4)	14
Seared beef salad , mixed herbs and prawn crackers (GF)	14
Rare beef and papaya salad (P)	15
Lotus stem salad , chicken , prawns (GF)(P)	14
Chicken spring rolls (V)(4)	14
Tofu and eggplant Soft tofu layered grilled eggplant (4)	13
Chicken and sweet corn soup (GF)	11
Entrée tasting (2) scallops, grilled chicken, goi cuon, grilled betel leaf	30

sides and noodles

“Phở” (Beef/Chicken) Traditional Northern Vietnamese rice noodle in fragrant broth topped with shallots and onion	16
Stir fried rice noodle with beef and bean sprouts	16
Crispy skin chicken with egg noodle	18
Bun Hanoi Grilled lemon grass pork with vermicelli noodle, lettuce	16
Stir fried garlic green beans	7
Jasmine rice (per person)	3
Brown rice (per bowl)	3
Chilli garlic fried rice/ Plain fried rice with chicken	16

main course

Pan-fried snapper fillet topped with spicy fragrant sauce	30
Braised barramundi fillet in caramelised sauce	29
Baked barramundi fillet with black fungus in ginger soy sauce	29
Seared scallops , shiitake mushroom and pine nuts	30
Tom rang toi crispy king prawns with garlic and shallots	30
Spicy king prawns with onion, shallots and crispy basil (GF)	30
Garlic and pepper king prawn (GF)	30
Braised five spice quails with vegetables (GF)	26
Warm roast duck salad lightly tossed in mixed herbs and chilli	26
Soy tea braised duck in coconut juice, bok choy and shiitake mushroom	28
Stir fried chicken with basil and chilli	26
Vietnamese Grilled Chicken , lemongrass, chilli, pickle carrot and shallot (GF)	26
Braised chicken breast in fragrant caramelised sauce (GF)	26
Stir fried beef with lemongrass and chilli	26
Wok tossed beef with onion, capsicum and black pepper	26
Stir fried beef with mild curry and coconut cream topped with Vietnamese fragrant herbs and peanuts (GF)(P)	26
Sticky beef short ribs with Vietnamese coleslaw	28
Lamb shank curry , eggplant and sweet potato (GF)	28
Crackling pork hock with soy vinaigrette and pickled carrot	28
Roast pork belly , vegetable, diced cucumber and onion (GF)	28
Stir fried tofu with black bean	17
Stir fried mixed vegetables , tofu and mushroom	15
Soft tofu curry vegetable and eggplant (GF)	17
Grilled eggplant with sauté prawns and shallot (GF)	15
Chinese broccoli in garlic oyster sauce	15

GF = gluten free

V = also available in vegetarian

Some of our dishes may contain peanuts