

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)	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 (GF) (V)	14
Grilled Chilli Chicken Skewers (3)	14
Grilled betel leaf with beef (P) (4)	14
Seared beef salad , mixed herbs and Prawns crackers (GF)	14
Rare beef and papaya salad (P)	15
Lotus stem salad , chicken, prawns, peanuts (GF) (P)	14
Chicken spring rolls (V)(4)	14
Mini Pork Bun pillow soft bun burger with pork belly and lettuce (3)	12
Tofu and eggplant Soft tofu layered grilled eggplant/ salt and pepper	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
Bun Hanoi grilled lemongrass pork with vermicelli lettuce and herbs	16
Stir fried rice noodle with beef and bean sprouts	16
Crispy skin chicken with egg noodle	18
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
Spicy king prawns with onion, shallots and crispy basil (GF)	30
Garlic and pepper king prawn (GF)	30
Roasted Dry Smoke Tea Duck slow roasted for 10 hours with a spring onion salad	28
Braised five spice quails with stir fried cabbage (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 shallots (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)	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 vegetables	28
Roast pork belly , vegetable, diced cucumber and onion (GF)	28
Stir fried mixed vegetables , tofu and shiitake mushroom	15
Soft tofu curry and eggplant (GF)	17
Grilled eggplant with sauté prawns and shallot	15
Chinese broccoli in garlic oyster sauce	15
Southern style Savoury Mini Shrimp Cake	19

GF = gluten free

V = also available in vegetarian

Some of our dishes may contain peanuts