

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) | 16/26 |
| Soft shell crab with salt and pepper | 16 |
| Stuffed king prawns with minced pork and spicy plum sauce (GF) | 16 |
| Salt and pepper chilli squid | 17 |
| “Bánh Xèo” – savoury pancake with pork, prawns and mung beans (V) | 15 |
| “Gỏi cuốn” – 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) | 16 |
| Rare beef and papaya salad (P) | 16 |
| Lotus stem salad with chicken, prawns, peanuts (GF) (P) | 14 |
| Chicken spring rolls (V)(4) | 14 |
| Mini Pork Bun pillow soft bun 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, gỏi cuốn, grilled betel leaf | 30 |

sides and noodles

| | |
|--|------|
| “Phở” (Beef/Chicken/Vegetarian) Traditional Northern Vietnamese rice noodle in fragrant broth topped with shallots and onion | 18 |
| Bún Hànội grilled lemongrass pork with vermicelli lettuce and herbs | 18 |
| Stir fried rice noodle with beef and bean sprouts | 17 |
| Crispy skin chicken with egg noodle | 18 |
| Stir fried garlic green beans | 8 |
| Chilli garlic fried rice/ Plain fried rice with chicken | 16 |
| Jasmin rice (per person) | 3.50 |
| Brown rice (per bowl) | 3 |

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 | 32 |
| Spicy king prawns with onion, shallots and crispy basil (GF) | 30 |
| Garlic and pepper king prawn (GF) | 30 |
| Sauté Calamari with dry chili and black bean | 28 |
| Braised five spice quails with stir fried cabbage (GF) | 27 |
| Warm roast duck salad lightly tossed in mixed herbs and chilli | 27 |
| 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 | 27 |
| Wok tossed beef with onion, capsicum and black pepper | 27 |
| Stir fried beef with mild curry and coconut cream topped with Vietnamese fragrant herbs and peanuts (GF) | 27 |
| Sticky beef short ribs with Vietnamese coleslaw | 30 |
| Lamb shank curry , eggplant and sweet potato (GF) | 30 |
| Roast pork belly , vegetable, diced cucumber and onion (GF) | 29 |
| Stir fried mixed vegetables , tofu and shiitake mushroom | 17 |
| Soft tofu curry and eggplant (GF) | 17 |
| Grilled eggplant with sauté prawns and shallot | 16 |
| Chinese broccoli in garlic oyster sauce | 15 |

P = contains peanuts
 GF = gluten free
 V = also available in vegetarian
 Some of our dishes may contain peanuts

Corkage \$8 per bottle (BYO wine only)
 Surcharge of 15% of the total bill on public holidays

