

## ENTRÉE

<b>Seared scallops</b> with blackbean vinaigrette (6)	<b>18</b>
<b>Sydney rock oysters</b> , ginger, shallots and Worcestershire vinaigrette (half/doz)	<b>18/28</b>
<b>Crab and vermicelli salad</b> (GF)	<b>18</b>
<b>Soft shell crab</b> with salt and pepper	<b>16</b>
<b>Stuffed king prawns</b> with minced pork and spicy plum sauce (GF)	<b>14</b>
<b>Salt and pepper chilli squid</b>	<b>17</b>
<b>"Banh xeo"</b> – savoury pancake with pork, prawns and mung beans (V)	<b>15</b>
<b>"Goi cuon"</b> – fresh rolls with pork, prawns and vermicelli (V) (4)	<b>14</b>
<b>"Nem cuon"</b> – fresh rolls with grilled pork, cucumber, herbs and special dipping sauce (GF) (P) (3)	<b>14</b>
<b>Mini pork bun</b> pillow soft bun with pork belly and lettuce (3)	<b>13</b>
<b>Grilled chilli chicken skewers</b> (3)	<b>14</b>
<b>Grilled betel leaf</b> with beef (GF)(P) (4)	<b>14</b>
<b>Grilled chilli and lemongrass quail</b> with salad	<b>16</b>
<b>Seared beef salad</b> , mixed herbs and prawn crackers (GF)	<b>16</b>
<b>Rare beef and papaya</b> salad (P)	<b>16</b>
<b>Lotus stem salad</b> , chicken, prawns, peanuts (GF) (P)	<b>16</b>
<b>Spring rolls</b> (Chicken/Vegetarian) (4)	<b>14</b>
<b>Tofu and eggplant</b> Soft tofu layered grilled eggplant (4)	<b>14</b>
<b>Salt and pepper mushroom/tofu</b>	<b>15</b>

## SIDES AND NOODLES

<b>"Phở"</b> (Beef/Chicken) Traditional Northern Vietnamese rice noodle in fragrant broth topped with shallots and onion	<b>18</b>
<b>Stir-fried rice noodle</b> (Beef/Chicken/Vegetarian)	<b>16</b>
<b>Roast pork belly</b> with vermicelli and herbs	<b>18</b>
<b>Crispy skin chicken</b> with egg noodle	<b>18</b>
<b>Bun Hanoi</b> Grilled lemongrass pork with vermicelli noodle, lettuce (GF)	<b>18</b>
<b>Crab and asparagus soup</b> (GF)	<b>14</b>
<b>Stir-fried garlic green beans</b>	<b>8</b>
<b>Jasmine rice/ Brown rice</b> (per person)	<b>3.5</b>
<b>Fried rice</b> with chicken (Plain/Chilli garlic/Vegetarian)(GF)	<b>16</b>

## MAIN COURSE

<b>Deep-fried whole snapper</b> with chilli and garlic	<b>32</b>
<b>Braised barramundi</b> fillet in caramelised sauce	<b>30</b>
<b>Baked barramundi</b> fillet with black fungus in ginger soy sauce	<b>30</b>
<b>Seared scallops</b> , mushroom and pine nuts	<b>30</b>
<b>Saute calamari</b> with dry chilli and blackbean	<b>29</b>
<b>Spicy king prawns</b> with onion, shallots and crispy basil	<b>29</b>
<b>Garlic and pepper king prawn</b>	<b>29</b>
<b>Warm roast duck salad</b> lightly tossed in mixed herbs and chilli (GF)	<b>28</b>
<b>Soy tea braised duck</b> in coconut juice, bok choy and shiitake mushroom	<b>28</b>
<b>Grilled spicy baby spatchcock</b> with cucumber pickle (GF)	<b>26</b>
<b>Stir-fried chicken</b> with basil and chilli	<b>26</b>
<b>Vietnamese grilled chicken</b> , lemongrass, chilli, pickle carrot and shallots (GF)	<b>26</b>
<b>Braised chicken breast</b> in fragrant caramelised sauce (GF)	<b>26</b>
<b>Stir-fried beef/chicken</b> with lemongrass and chilli	<b>28</b>
<b>Wok tossed beef</b> with onion, capsicum and black pepper	<b>28</b>
<b>Stir-fried beef/goat</b> with mild curry and coconut cream topped with vietnamese fragrant herbs and peanuts (GF)	<b>27</b>
<b>Sticky beef short ribs</b> with vietnamese coleslaw	<b>30</b>
<b>Lamb shank curry</b> , eggplant and sweet potato (GF)	<b>30</b>
<b>Roast pork belly</b> , vegetable, diced cucumber and onion (GF)	<b>29</b>
<b>Stir-fried mixed vegetables</b> , tofu and oysters mushroom	<b>17</b>
<b>Stir-fried tofu</b> with blackbean and chilli	<b>17</b>
<b>Soft tofu curry</b> and eggplant (GF)	<b>17</b>
<b>Grilled eggplant</b> with sauté prawns and shallot	<b>17</b>
<b>Chinese broccoli</b> in garlic oyster sauce	<b>15</b>

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