

Beverages

D01.	Nuoc Dua - Young coconut juice	4.9
D02.	Soda Chanh - Homemade lemon	4.9
D03.	Lemon lime & bitter	4.9
D04.	Coke/diet coke/coke zero 375ml	3.5
D05.	Lemonade/Creaming soda 375ml	3.5
D06.	Spring water	3.5
D07.	Apple/pineapple/orange Juice	3.9
D08.	Ginger ale / Tonic / Soda / Mineral water	3.9
D09.	Lipton iced tea peach/lemon	4.0
D10.	Ginger Beer	4.9
D11.	Cape grim sparkling 880ml	8.9
D12.	Vietnamese coffee - Black/ Brown	4.9
D13.	Short black / long Black	3.5
D14.	Cappuccino / Flat white / Latte	3.9
D15.	Hot chocolate / Mocha / Chai latte	4.9
D16.	Iced coffee / mocha / chocolate	5.5
D17.	Vietnamese green tea	4.0
D18.	Jasmine tea	4.0
D19.	English breakfast tea	4.5

Beers

Light Beer

B01.	XXXX Gold	6.0
B02.	Cascade light	6.0
B03.	XXXX Bitter	7.0
B04.	Victoria bitter	7.0

Full Strength beer

B05.	Crown lager	8.0
B06.	James boags	8.0
B07.	Coopers pale ale	8.0
B08.	Apple Cider	10.5
B09.	Pear Cider	10.5

Premium Beer & Cider

B10.	Corona (Mexico)	8.0
B11.	Heineken (Netherlands)	8.0
B12.	Peroni (Italy)	8.0
B13.	Tiger (Singapore)	8.0
B14.	Tsing tao (China)	8.0
B15.	Asahi (Japan)	8.0
B16.	333 Beer (Vietnam)	8.0
B17.	Saigon Special (Vietnam)	8.0

Imported Beer

B10.	Corona (Mexico)	8.0
B11.	Heineken (Netherlands)	8.0
B12.	Peroni (Italy)	8.0
B13.	Tiger (Singapore)	8.0
B14.	Tsing tao (China)	8.0
B15.	Asahi (Japan)	8.0
B16.	333 Beer (Vietnam)	8.0
B17.	Saigon Special (Vietnam)	8.0

Whites

		Gls	Btl
W01.	Chain of Fire Sauvignon Blanc Semillon	Western Australia	7.0 28.0
W02.	d'Arenberg 'The Dry Dam' Riesling	McLaren Vale, SA	34.0
W03.	Fiore Moscato	Mudgee, NSW	7.5 30.0
W04.	Tyrrells 'Old Winery' Verdelho	Hunter Valley, NSW	7.5 30.0
W05.	Madfish Sauvignon Blanc/Semillon	Western Australia	8.5 34.0
W06.	Tin Cottage Sauvignon Blanc	Marlborough, NZ	8.0 32.0
W07.	Robert Oatley Sauvignon Blanc	Margaret River, WA	8.5 34.0
W08.	Giesen Estate Sauvignon Blanc	Marlborough, NZ	32.0
W09.	Wild Oats Pinot Grigio	Mudgee, NSW	8.0 32.0
W10.	Tim Adams Pinot Gris	Clare Valley, SA	9.0 36.0
W11.	Spring Seeds Chardonnay (Organic)	McLaren Vale, SA	8.0 32.0
W12.	Montrose Chardonnay	Mudgee, NSW	8.0 32.0
W13.	Granite Ridge Sauvignon	Granite Belt, QLD	8.0 32.0

Sweet & Fortified

F01.	Old Codger Tawny Port	Barossa Valley, SA	6.5
F02.	Craigmoor Botrytis Semillon	Mudgee, NSW	6.5 35.0

Spirits

S01.	Straight - on the Rocks	7.9
S02.	Mixed - with choice of Soft drink / Juice Lemon lime and bitter	8.9 11.9

Sparkling

		Gls	Btl
C01.	Craigmoor Piccolo Brut / Rose 200ml	Sth East Aust.	8.5
C02.	Craigmoor Cuvee Brut	Sth East Aust.	30.0
C03.	The Lane 'Lois' Brut	Adelaide Hills, SA	38.0
C04.	Delamere Vineyards Pinot Noir Rose Brut	Tamar Valley, TAS	45.0
C05.	Piper- Heidsieck Brut	Reims, FR	80.0

Rose

R01.	Wild Oats Rose	Mudgee, NSW	32.0
R02.	Vinaceous 'Salome' Rose	Western Australia	34.0

Red

R03.	Chain of Fire Shiraz Cabernet	Western Australia	7.0 28.0
R04.	Wild Oats Cabernet Merlot	Mudgee, NSW	32.0
R05.	Pocketwatch Pinot Noir	Victoria	32.0
R06.	Madfish Pinot Noir	Western Australia	34.0
R07.	Robert Oatley 'Signature Series' Pinot Noir	Yarra Valley, Victoria	36.0
R08.	Rockburn 'Devils Staircase' Pinot Noir	Central Otago, NZ	36.0
R09.	Robert Oatley 'Signature Series' Cab Sauv	Margaret River, WA	36.0
R10.	First Drop 'Mothers Milk' Shiraz	Barossa Valley, SA	36.0
R11.	Flametree 'Embers' Cabernet Sauvignon	Margaret River, WA	36.0
R12.	Dutschke '80 Block' Merlot	Barossa Valley, SA	36.0
R13.	Glaetzer 'Wallace' Shiraz / Grenache	Barossa Valley, SA	38.0
R14.	d'Arenberg 'The Dead Arm' Shiraz	McLaren Vale, SA	70.0



Booking and Conditions

One bill per table and maximum two credit cards per bill.
Please advise staff of any food allergies.



BANQUET *(Minimum for 4 people)*

Banquet one: \$30 per person	Banquet two: \$40 per person
Entree	Entree
Prawn roll	Chicken satay skewer
Crispy spring roll	Fish cake
Main	Main
Coconut pumpkin	Prawn papaya salad
Crispy calamari salad	Spicy beef stir fried
Chicken coconut curry	Prawn coconut curry
Basil duck stir fried	Soft shell crab tamarind
Steam rice	Steam rice
Dessert	Dessert
Black glutinous rice	Black glutinous rice

Entrée

1. **Crispy pork or vegetarian spring roll (4)** 7.90
Served with sweet chilli sauce
2. **Fresh rice paper roll (4) (GF)** 9.90
Served with hoisin sauce or fish sauce
Wrapped in rice paper with lettuce, rice vermicelli, carrot and mint.
Your choice of chicken, lemongrass beef, prawn or tofu
3. **Fish cake (3)** 10.90
Served with cucumber and sweet chilli sauce
4. **Chicken satay skewers (2)** 11.90
Served with satay sauce on top
5. **Grilled prawn skewers (2) (GF)** 12.90
With fried onion on top
6. **Saigon rocket (3)** 14.90
Filled with crab meat, prawns, dried mushroom and jicamar
7. **Mixed entrée** 15.90
Chicken satay skewer, fish cake, saigon rocket and spring roll

Salad

8. **Green papaya salad (VG) or (V) or (GF)** 14.90
Shredded papaya tossed with special dressing, vietnamese mint, peanut and chilli on top
9. **Crispy calamari salad** 16.90
Tossed with fresh mixed salads, vietnamese style dressing and chilli on top served with rice cracker onside
10. **Chicken salad (GF)** 17.90
Steamed chicken fillet with fresh mixed salads, herbs, dressing and sesame seed on top.
11. **Beef salad (GF)** 20.90
Rare beef with mixed salad, sesame seed, garlic oil and dressing

Soup

12. **Pho - Beef or chicken rice noodle soup** 15.90
Chicken or rare beef slices with flat rice noodles, topped with sliced onions, coriander and shallot, served with side of bean sprout, basil, lemon and chilli
13. **Spicy beef rice noodle soup** 15.90
Rare beef slices with rice vermicelli, spicy paste, topped with sliced onion, coriander and shallot, served with side of bean sprout, basil, lemon and chilli
14. **Fish cake rice noodle soup** 16.90
Sliced fried fish cake with rice vermicelli, topped with shallot, dill and fried onion. Served with side of lettuce, lemon and chilli
15. **Tamarind fish or prawn soup (GF)** 25.90
Fish fillet or prawn cooked in special Vietnamese tamarind soup base, bean sprout, taro stalk, tomatoes, garlic oil and chilli

Vermicelli dishes

All dishes served with lettuce, cucumber, bean sprout, mint, pickled carrot, peanut and fried onion. Served with fish sauce or soy sauce on side

16. **Chicken (GF)** 17.90
17. **Crispy tofu (V) or (GF)** 16.90
18. **Crispy tofu and vegetarian spring rolls** 19.90
19. **Grilled pork** 18.90
20. **Grilled prawn (GF)** 18.90
21. **Lemongrass beef** 16.90
22. **Pork ball** 17.90
23. **Pork spring rolls** 16.90
24. **Vegetarian spring rolls (V)** 16.90

From the wok

With seasonal vegetables and special sauce

Vegetarian

25. **Vegetables oyster sauce or soy sauce** 14.90
26. **Tofu cashew nut oyster sauce or soy sauce** 18.90
27. **Tofu lemongrass chilli sauce** 20.90

Chicken

28. **Chicken lemongrass chilli sauce** 21.90
29. **Chicken satay sauce** 21.90
30. **Chicken coconut curry** 21.90
31. **Chicken cashew nut and soy bean chilli oyster sauce** 22.90
32. **Chicken oyster sauce with choice of egg noodle or rice noodle** 23.90

Duck

33. **Duck breast marinated stir fried with basil** 25.90
34. **Duck coconut curry** 25.90

Beef

35. **Basil beef and roasted peanut on top** 22.90
36. **Beef stir fried with egg noodle or rice noodle** 25.90

Pork

37. **Tender pork marinated and on top of steamed bok choy** 22.90

Seafood

38. **Calamari lemongrass chilli sauce** 23.90
39. **Prawn coconut curry** 25.90
40. **Braised prawn and fried tofu clay pot with lemongrass chilli sauce** 25.90
41. **Salmon with ginger and shallot, on bedded of bok choy** 26.90
42. **Seafood oyster sauce with choice of egg noodle or rice noodle** 28.90

Rice dishes

43. **Fried rice with chicken, egg, vegetables and prawn on top (GF)** 15.90
44. **Vegetables fried rice with tofu and egg (V) or (GF)** 15.90
45. **Broken rice with tender pork and fried egg** 16.90
Served with salad and fish sauce onside
46. **Pan fried chicken**
Served with steam rice, salad and fish sauce onside
47. **Side dishes:** 2.50
Steamed rice or Rice noodle or Egg noodle or Rice cracker

House Specials

48. **Turmeric fish (GF)** 20.90
Marinated fish with turmeric in the style of the legendary "Cha Ca La Vong"
Fried and served with fancy lettuce, rice vermicelli, shrimp paste, dill, shallot, peanut, chilli on top
49. **Braised fish clay pot (GF)** 24.90
Cubed fish with homemade sauce, lemongrass and galangal
50. **Soy glaze salmon** 26.90
Served with mashed sweet potatoes and steamed bok choy
51. **Prawn tamarind sauce (GF)** 27.90
Served on bedded of lettuce and chilli on top
52. **Soft shell crab tamarind sauce (GF)** 28.90
Served on bedded of lettuce and chilli on top
53. **Seafood with soy bean chilli oyster sauce** 26.90
54. **Quang noodle - The sautéed pork, prawn, turmeric noodle** 21.90
Cooked with bean sprouts and chives, top with peanuts, fried onion, coriander and rice cracker
55. **Coconut pumpkin (GF) - Baked pumpkin** 17.90
Served with coconut cream, garnished with crispy sweet potatoes, roasted shredded coconut and shallot
56. **Duck with dry curry paste "Vietnamese style"** 24.90
Served with baby eggplant and chilli on top
57. **Chicken orange** 20.90
Fried chicken coated in orange sauce and sesame seed on top
58. **"Ha Noi" Grilled pork** 18.90
Served with rice vermicelli, salad and fish sauce
59. **EXTRA**
- Sauce 1.00
- Salad or Tofu or Steamed vegetables 3.00
- Beef or Chicken or Pork or Meat balls 5.00
- Calamari or Prawn 6.00

Dessert

60. **3 Colour drink** 4.90
Mung bean, red bean and jelly served with coconut milk and ice
 61. **Deep fried vanilla ice cream** 7.90
Coated with shredded coconut and roasted peanuts
Top with choice of chocolate or caramel syrup
 62. **Black glutinous rice** 12.90
Served with coconut milk, coconut ice cream, chocolate sauce and orange
- (V) : Vegetarian option
(VG): Vegan option
(GF): Gluten free option

