



## [ ENTREES ]

### **PRAWN CRACKERS \$2.5**

deep fried prawn chips

### **SPRING ROLLS (5) \$6.8**

served with lettuce, mint + fish sauce

mix | pork | chicken | vegetarian | prawn \$7.8

### **RICE PAPER ROLLS (2) \$6.8 [g][n]**

freshly wrapped with vermicelli, lettuce + mint

prawn + pork | pork | chicken | vegetarian | prawn \$7.8

### **CURRY PUFFS (6) \$6.8**

curried potatoes + beef in puff pastry

### **BANANA CHICKEN (2) \$6.8**

fried bread filled with chicken + banana

### **SESAME PRAWN (2) \$7.3**

fried bread with minced prawns + sesame seeds

### **FRIED WONTONS (8) \$8.3**

fried parcels of minced prawn wrapped in wonton skins

### **DIM SIMS (4) \$7.3**

home-made parcels of chicken, pork + water chestnut

steamed | fried

### **FRIED CHICKEN WINGS (2) \$6.8**

chicken wings filled with vermicelli, pork + vegetables

### **LETTUCE DELIGHT \$7.8**

san choi bao lettuce wraps with minced chicken, diced chinese sausage, onion, carrot + sesame seeds

### **QUAIL \$9**

whole roast quail with herbs, spices + a hint of chilli

### **BEEF SALAD \$15 [g][n]**

marinated beef in lemon juice, cucumber, capsicum, mint, onion, carrot + peanuts served with prawn crackers

### **CRISPY VIETNAMESE PANCAKE \$14**

'bánh xèo' filled with pork, shrimp, bean sprouts

served with lettuce, mint + fish sauce

### **CHINESE SAUSAGE \$6.8 [n]**

wok tossed slices of chinese 'lạp xưởng' sausage

### **BBQ PORK \$7.3 [n]**

wok tossed slices of bbq 'xá xiu' pork

### **SATAY SKEWERS (2) [g][n]**

beef or chicken \$7.8 | prawn \$11.8

### **BEEF LA LOT (5) \$7.8 [g][n]**

grilled vietnamese betel leaf wrap of beef + lemongrass

## [ SOUPS ]

### **WONTON \$6**

parcels of prawn + pork in chicken broth

### **CHICKEN + CORN \$6 [g]**

vietnamese 'súp bắp gà' thick soup

### **ASPARAGUS + CRAB MEAT \$6 [g]**

vietnamese 'súp măng cua' thick soup

### **TOM YUM [g][s]**

thai spicy + sour soup

chicken \$6 | prawn \$7.5

### **HOT + SOUR [g]**

vietnamese 'canh chua' soup

chicken \$6 | prawn \$7.5

## [ NOODLES ]

### **PHO NOODLE SOUP \$12.5 [g]**

vietnamese 'phở' rice noodles in traditional beef broth served with basil, garnish + bean sprouts

beef | chicken | beef + chicken \$15.5 | beef + beef balls \$15.5 + extra beef \$3 | + extra chicken \$3 | + extra noodles \$2

### **EGG NOODLE SOUP \$12.5**

vietnamese 'mì' thin egg noodles in traditional chicken broth bbq pork | chicken | vegetables

wontons + bbq pork \$14.5 | seafood \$16.5

### **SPICY BEEF RICE NOODLE SOUP \$13.5 [s]**

vietnamese 'bún bò Huế' rice noodles in spicy beef broth served with beef, fresh garnish + bean sprouts

### **LAKSA NOODLE SOUP [s]**

hokkien egg noodles in our curry spicy soup chicken \$16 | seafood \$19 | vegetables \$15

### **WOK TOSSED NOODLES**

soft egg noodles | crispy egg noodles | flat rice noodles combination of beef, chicken, pork + vegetables \$16

vegetable mix \$15 | seafood + vegetables \$19

### **VERMICELLI RICE NOODLES**

topped with fresh garnish, bean sprouts, mint + peanuts [n]

lemongrass + chilli beef, chicken, pork or tofu \$14

spring rolls \$13 | + extra spring rolls \$1.5 each

### **SINGAPORE NOODLES**

stir-fried vermicelli noodles in light curry sauce

vegetarian \$14 | bbq pork, shrimp + vegetables \$14

[ take-away containers 50¢ | 1% surcharge for all card payments ]

[g] gluten free option [n] contains nuts [s] spicy

## [ MAINS | CHOOSE YOUR OWN ]

Choose your own combination to make a main dish or select one of our recommended favourites.

### 1. CHOOSE A MAIN INGREDIENT

- vegetable mix **\$14.5**
- only green vegetable mix **\$16**
- tofu + vegetables **\$16**
- pork + vegetables **\$16**
- chicken + vegetables **\$16**
- beef + vegetables **\$16**
- squid + vegetables **\$18**
- fish + vegetables **\$20**
- lamb + vegetables **\$21**
- prawn + vegetables **\$21**
- seafood mix + vegetables **\$22**
- scallops + vegetables **\$23**

### 2. CHOOSE A SAUCE

- beijing **[g]**
- blackbean
- chilli **[g][s]**
- curry **[g]**
- honey pepper
- garlic **[g]**
- lemongrass + chilli **[g][s]**
- mongolian **[n]**
- oyster
- satay **[g][n]**
- sweet + sour
- xo sauce + **\$3.5 [s]**

### 3. EXTRAS

- + extra spicy
- + sizzling plate **\$2**
- + cashew nuts **\$2**
- + tofu **\$2**
- + extra vegetables **\$3**
- + extra meat **\$3-\$5**

## [ RICE ]

### SPECIAL FRIED RICE **\$11**

wok stir-fried rice with egg, peas, bbq pork + prawn  
bbq pork + prawn | bbq pork | prawn **[g]** | chicken **[g]** | vegetarian **[g]**

### SALTY FISH FRIED RICE **\$15**

with chicken, egg, salty fish, onion + shredded lettuce

### THAI FRIED RICE **[s]**

with egg, carrot, spicy + sour tom yum flavour  
chicken **\$12.5** | seafood **\$16**

### MALAYSIAN FRIED RICE **[s]**

with egg, carrot, chinese sausage bits, fish cake + xo flavour  
chicken **\$12.5** | seafood **\$16**

### COCONUT RICE **[g]**

small plate **\$6.5**

### STEAMED RICE **[g]**

small plate **\$3** | large plate **\$4**



[ thai fried rice with seafood ]

## [ MAINS | RECOMMENDED ]

Choose your own combination to make a main dish or select one of our recommended favourites.

### BEIJING PORK RIBS **\$17 [g]**

battered + wok tossed with vegetables in sweet tangy red sauce

### LEMONGRASS + CHILLI PORK **\$16 [g][s]**

wok tossed with lemongrass, garlic, capsicum, onion + chilli

### SWEET + SOUR PORK

battered **\$17** | not battered **\$16**

### SALT + PEPPER PORK RIBS **\$17 [g]**

lightly battered with salt, white pepper, onion + garlic

### LEMONGRASS + CHILLI CHICKEN **\$16 [s]**

wok tossed with lemongrass, garlic, capsicum, onion + chilli

### HONEY CHICKEN **\$17 [n]** | LEMON CHICKEN **\$17**

battered + served with honey sauce | lemon sauce

### SWEET + SOUR CHICKEN

battered **\$17** | not battered **\$16**

### SALT + PEPPER CHICKEN RIBS **\$17 [g]**

lightly battered with salt, white pepper, onion + garlic

### CRISPY SKIN CHICKEN **\$16**

traditional crispy skin maryland chicken (2)

### BLACKBEAN BEEF **\$16**

wok tossed with vegetables in savoury dark sauce

### HONEY + PEPPER BEEF **\$16**

wok tossed with vegetables in slightly sweet + savoury sauce

### MONGOLIAN BEEF **\$16 [n]**

wok tossed with vegetables in savoury brown sauce

### DICED BEEF **\$16.5**

wok seared, shaken + sauteed vietnamese 'bò lúc lắc' beef  
served on a bed of greens + tomato

### VIETNAMESE BEEF SIZZLING **\$23.5 [g][n]**

make your own rice paper rolls (6) with sizzling plate of beef,  
peanuts + coriander served with rice paper, vermicelli,  
green salad, mint, pickled carrot, radish + fish sauce for dipping

### MONGOLIAN LAMB **\$21 [n]**

wok tossed with vegetables in savoury brown sauce

### DUCK WITH MUSHROOM **\$19.5**

boneless duck breast in savoury mushroom sauce

### SIZZLING DUCK WITH TAMARIND **\$21.5**

boneless duck breast (lightly battered) with tangy,  
tamarind sauce on a sizzling plate

### SIZZLING DUCK WITH PRAWNS **\$26.5 [n]**

boneless duck breast (lightly battered) with minced prawn,  
sesame seeds served with hot + sour sauce on a sizzling plate



[ lemongrass + chilli chicken ]

## [ MAINS | RECOMMENDED ]

Choose your own combination to make a main dish or select one of our recommended favourites.

### CHILLI PRAWNS **\$21 [g][s]**

wok tossed with vegetables in spicy red sauce

### GARLIC PRAWNS **\$21 [g]**

wok tossed with vegetables in light savoury sauce

### LEMONGRASS + CHILLI PRAWNS **\$21 [g][s]**

wok tossed with lemongrass, garlic, capsicum, onion + chilli

### SALT + PEPPER PRAWNS **\$23**

lightly battered with salt, white pepper, onion + garlic

### SWEET + SOUR PRAWNS

battered **\$23** | not battered **\$21**

### SALT + PEPPER SQUID **\$20 [g]**

lightly battered with salt, white pepper, onion + garlic

### GINGER + SPRING ONION FISH **\$20 [g]**

wok tossed rockling with vegetables in light savoury sauce

### SALT + PEPPER FISH **\$22**

lightly battered rockling with salt, white pepper, onion + garlic

### FLOUNDER **\$34\* [g]** \*Price may differ subject to market changes

whole fish lightly battered + quickly fried  
then topped with salt, white pepper, onion + garlic

### GARLIC SCALLOPS **\$23 [g]**

wok tossed with vegetables in light savoury sauce

### XO SCALLOPS **\$26.5 [s]**

wok tossed with vegetables in rich spicy seafood sauce

### GARLIC SEAFOOD **\$22 [g]**

wok tossed with vegetables in light savoury sauce

### SALT + PEPPER SEAFOOD **\$24**

lightly battered with salt, white pepper, onion + garlic

### XO SEAFOOD **\$25.5 [s]**

wok tossed with vegetables in rich spicy seafood sauce

### MIXED VEGETABLES IN GARLIC SAUCE **\$14.5 [g]**

wok tossed in light savoury sauce

### GREEN VEGETABLES IN OYSTER SAUCE **\$16**

wok tossed in dark savoury sauce

### GREEN VEGETABLES + MUSHROOMS **\$17 [g]**

wok tossed with mushrooms in light savoury sauce

### LEMONGRASS + CHILLI TOFU **\$17 [g][s]**

wok tossed with lemongrass, garlic, capsicum, onion + chilli

### SALT + PEPPER TOFU **\$18 [g]**

lightly battered with salt, white pepper, onion + garlic



[ vietnamese beef sizzling - make your own rice paper rolls ]

## [ BANQUETS ]

Available for groups of 2 or more. Price is per person. Portions are tailored for amount of people.

### BANQUET A **\$28.5pp**

chicken + corn soup  
spring rolls  
satay skewers **[n]**  
mongolian beef on sizzling plate **[n]**  
lemongrass + chilli chicken **[s]**  
special fried rice  
steamed rice  
jasmine tea

### BANQUET B **\$35.5pp**

chicken + asparagus soup  
spring rolls  
satay skewers **[n]**  
honey + pepper beef on sizzling plate  
salt + pepper prawns  
special fried rice  
steamed rice  
any dessert or coffee

### BANQUET C **\$39.5pp**

wonton soup  
spring rolls  
satay skewers **[n]**  
lemongrass + chilli chicken **[s]**  
honey + pepper beef on sizzling plate  
garlic prawns  
special fried rice  
steamed rice  
any dessert or coffee

[ Any changes may incur additional cost ]

## [ DESSERTS ]

### BANANA FRITTER **\$7**

deep-fried battered banana  
served with vanilla ice-cream + syrup

### BANANA SAGO **\$6 [n]**

sweet vietnamese 'chè chuối' dessert of banana  
+ tapioca pearls in coconut cream served warm with nuts

### PINEAPPLE FRITTER **\$7**

deep-fried battered pineapple  
served with vanilla ice-cream + syrup

### FRIED ICE-CREAM **\$6 [n]**

deep-fried crumbed scoop of vanilla ice-cream

### ICE-CREAM

scoop of vanilla ice-cream **\$3.5**  
vanilla ice-cream with chocolate topping, nuts + wafer roll **\$4.5 [n]**  
vanilla ice-cream with lychees **\$5.5**

### AFFOGATO **\$6.5**

vanilla ice-cream with a shot of espresso coffee  
+ shot of baileys **\$11.5**

**[g]** gluten free option **[n]** contains nuts **[s]** spicy



[ salt + pepper squid ]

## [ COLD DRINKS ]

### JUICE \$4.5

orange | apple | pineapple

### SOFT DRINKS

coke | diet coke | fanta | lemonade  
lemon squash | soda water

- glass \$3.5

- jug \$10

### RASPBERRY LEMONADE

- glass \$4.5

- jug \$12

### LEMON, LIME + BITTERS \$5.5

### MINERAL WATER \$3.5

### COCONUT JUICE \$4.5

coconut meat, coconut juice + ice

### VIETNAMESE SODA LEMON \$5.5

soda water, sugar syrup + fresh lemon juice

### VIETNAMESE SODA EGG \$5.5

soda water, condensed milk + egg yolk

### VIETNAMESE ICE COFFEE \$5.5

vietnamese coffee, condensed milk + ice

+ vanilla ice-cream \$7.5

## [ HOT DRINKS ]

### COFFEE

cappuccino \$4.5

flat white \$4.5

latte \$4.5

long black \$4 | short black \$4

+ extra shot \$1

+ caramel \$1

+ mug \$1

### HOT CHOCOLATE \$4.5

### TEA

jasmine \$1.5pp

green \$3 | english breakfast \$3 | black \$3

## [ ALCOHOLIC DRINKS ]

### SPIRITS

tequila | whiskey | gin | bourbon

vodka | scotch | rum | liqueurs

irish cream | + more

- as a shot | neat \$5

- on the rocks \$6

- with mixer \$8

- in tall glass \$10

### CIDER

strongbow classic | sweet \$8

### BEER

cascade light \$6

vb \$6

carlton draught \$7

pure blonde \$7

heineken \$8

stella artois \$8

crown lager \$8

james boags \$8

tiger \$8

corona \$8

asahi \$8

333 saigon \$8

## [ WINE ]

### CORKAGE \$2.5pp

BYO wine only

### HOUSE WINE

moscato | chardonnay | sauvignon blanc  
cabernet sauvignon | shiraz

- glass \$6

- 1/2 carafe \$14

- carafe \$26

### PENFOLDS GRANDFATHER

#### TAWNY PORT

a sweet fortified wine of immense depth +  
complexity with a blended age of 20 years

- glass \$11

## [ SWEET WINE ]

### BROWN BROTHERS

#### MOSCATO \$22

chilled aromatic sweet wine with abundant  
flavours of sherbet + crunchy tropical fruits

## [ WHITE WINE ]

### JACOB'S CREEK CLASSIC

#### SAUVIGNON BLANC \$18

soft yet flavoursome, with revealing  
passionfruit + citrus fruit characters

### JAMIESONS RUN LIMESTONE COAST

#### CHARDONNAY \$19

rich flavours of nectarine, pink grapefruit +  
tropical fruits with fine french oak vanillin

### FIFTH LEG SEMILLON

#### SAUVIGNON BLANC \$21

freshly cut lemongrass intertwines with  
tropical notes of lychee + passionfruit  
- crisp, clean + fruitful young wine

### TOI TOI MARLBOROUGH

#### SAUVIGNON BLANC \$22

fresh tropical fruits + grapefruit on the  
nose with passionfruit + gooseberry  
varietal flavours

### TAHBILK GOULBURN VALLEY

#### MARSANNE \$23

distinguished by varietal lemon, citrus,  
spice + tropical fruits, a delightful edge of  
minerality + crunchy fresh acidity

### SQUEALING PIG CENTRAL OTAGO

#### PINOT GRIS \$29

ripe + concentrated with fresh lychee,  
golden kiwifruit + nashi pear with a hint of  
honeysuckle with a subtle sweet finish

### T'GALLANT MORNINGTON

#### JULIET PINOT GRIGIO \$27

this wine has the nose that shows apricot  
kernel + pear blossom florals, the palate  
is well structured with a crisp finish

### ST HUBERTS YARRA VALLEY

#### CHARDONNAY \$38

medium bodied, generous with a  
mouth filling palate that sings a sweet  
sonata of quince + nectarine flavours

[ prices listed for wines are per bottle ]

[ except for port + house wines ]

## [ SPARKLING WINE ]

### JACOB'S CREEK

#### SPARKLING MOSCATO NV \$19

deliciously refreshing + lightly sparkling  
wine that has lovely, light grapey  
characters along with summer fruits

### YELLOWGLEN BELLA

#### PINK MOSCATO \$21

succulent palate of strawberries,  
raspberries + a whisper of rose

### YELLOWGLEN PEACOCK LANE

#### PREMIUM CUVÉE NV \$29

hints of spice + apple are underpinned  
by a round + creamy mouth feel with  
subtle nuances of nutmeg + roast almond

## [ RED WINE ]

### JACOB'S CREEK CLASSIC

#### SHIRAZ CABERNET \$18

medium bodied with ripe plum + berry  
flavours, mellow tannins + oak integration

### JAMIESONS RUN LIMESTONE

#### COAST SHIRAZ \$19

medium bodied with red + dark berry  
fruit flavours that amalgamate with plum  
+ blueberry on a soft + lightly textured palate

### PENFOLDS KOONUNGA HILL

#### CABERNET SAUVIGNON \$20

dried herbs + sicilian olives are apparent  
- sweet vanilla custard + spiced short  
crust pastry suggest oak maturation

### ANNIE'S LANE CLARE VALLEY

#### CABERNET MERLOT \$26

lifted aromas of blackcurrants, spearmint  
+ dried herbs - medium bodied displaying  
characters of redcurrants + ripe brambly fruit

### WYNNS COONAWARRA ESTATE

#### CABERNET SAUVIGNON \$28

dark fruits of blackberry + liquorice are  
supported by red currant + stewed rhubarb  
- fine powdery tannins add texture

### PEPPERJACK BAROSSA VALLEY

#### CABERNET MERLOT \$36

the palate is rich + flavoursome, full of  
plush, dark fruit with some savouriness  
+ hints of oak - generous length, balance  
finishing rich + with soft tannins

### ST HUBERTS YARRA VALLEY

#### CABERNET MERLOT \$38

medium bodied, balance with a soft  
+ fleshy mouth feel - cassis, leaf + spice  
flavours follow on from the nose

### ST HUGO COONAWARRA

#### CABERNET SAUVIGNON \$60

this wine shows mint + blackcurrant on the  
nose with a silky supple palate, elegant fruit  
characters, toasty oak + long, fine tannins

### WOLF BLASS GREY LABEL

#### MCLAREN VALE SHIRAZ \$75

full-bodied with a generous flesh of dark  
berried fruit with notes of liquorice, dark  
chocolate + subtle oak - plush + creamy,  
the palate is lengthened by fine acid  
+ a velvety tannin structure