

# SIGNATURE MENU

\$105pp

Designed to share

Minimum 2 guests

Signature menu required for groups of 6+

## SMALL PLATES

### *Gỏi Cuốn Gà Nìông*

*Roll Your Own* – turmeric lemongrass chicken rice paper rolls, vermicelli, herbs GF

### *Mực Rang Muối*

Salt & pepper squid, lemon myrtle, lemon pepper dipping sauce

*Add on: Seared scallop, spring onion, nuoc cham, cashews, sea bite +14pp*

### *Sốt Canh Chua*

Hiramasa kingfish crudo with sweet & sour sauce GF

*Add on: Hand made dumpling +5.50pp*

## LARGE PLATES

### *Cá Kho Hanoi*

Caramelised salmon, choy sum, cauliflower blossom, tomato, chilli, lime GF

*Upgrade to: Steamed Glacier 51 Tooth fish, daikon, ginger, spring onion +20pp*

### *Bò Kho*

Slow braised beef short rib, star anise, lemongrass, zucchini, warrigal greens GF

## DESSERT

### *Bánh Flan Trân Châu*

Vietnamese coffee creme caramel, boba pearls, vanilla ice cream GF

Matching Wines +\$65pp

Matching Bombay Sapphire Cocktails +\$65pp

Matching No-Lo +\$45pp

1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex).

8 pax or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.

# MENU

## Snacks

*Bánh Khọt* 10 each

Mini turmeric pancakes with tiger prawn, crab meat,  
coconut milk, black cavaïr, finger lime GF

*Sò Diệp Áp Chảo* 14 each

Seared scallops, spring onion, nuoc cham, cashews, sea bite GF

*Hà Cảo* 22

(4 handmade dumplings per serve)

Bun Bo Hue Soup Dumpling – beef

Pho Soup Dumpling – chicken

Mushroom Dumpling v, GF

Tom Yum Dumpling – prawn GF

## To Wrap

*Gỏi Cuốn Gà Níông* 28 (4 Rolls)

Roll Your Own – turmeric lemongrass chicken rice paper rolls,  
angel hair vermicelli GF

*Chả Giò Chay* 30 (4 Spring Rolls)

Mushroom cabbage & corn, lettuce, Asian herbs with pineapple v, VG

*Chả Giò Hải Sản* 34 (4 Spring Rolls)

Prawn, scallop, barramundi & warrigal greens, lemon myrtle with nuoc cham

*Bánh Xèo Chay* 30

Turmeric crepe with tofu, mushroom, tomato, beansprouts,  
lettuce with pineapple v, VG

*Bánh Xèo* 34

Turmeric crepe with prawn, chorizo, beansprouts, lettuce with nuoc cham

v: vegetarian | VG: vegan | GF: gluten free | DF: dairy free

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## Small Share Plates

*Cà Tím Chiên Giòn* 25

Tempura eggplant with plum sauce v

*Gỏi Cá Can Hiramasa* 32

Hiramasa kingfish crudo with sweet & sour sauce GF

*Bún Thịt Nướng* 28

Char grilled pork jowl, vermicelli, shallot, ginger chilli & tamarind dressing GF

*Bánh Cuốn Dì Năm* 28

Auntie 5's fresh rice cakes with prawn, truffle mushroom, pork floss, Karkalla

*Mực Rang Muối* 32

Salt & pepper squid, lemon myrtle, lemon pepper dipping sauce

*Gỏi Gà Hội An* 26

Chicken salad, toasted rice powder, cabbage, green papaya,  
Vietnamese mint, carrot, fried banana blossom GF

## Large Share Plates

*Cá Kho Hanoi* 52

Caramelised salmon, choy sum, cauliflower blossom, tomato,  
chilli, lime, black pepper GF

*Gà Chiên Giòn* Half 38 | Full 57

Crispy skin chicken, Master Stock satay, Thai basil, sprouts, crispy noodles GF

*Bò Kho* 69

Slow braised beef short rib, star anise, lemongrass, carrot, zucchini, warrigal greens GF

*Tôm Xào XO* 58

Skull Island king prawns (4) with XO sauce, chilli, ginger, native saltbush GF

## Side Dishes

*Cơm Chiên* 25

Mushroom fried rice v, GF

*Rau Xào* 22

Broccoli, cauliflower & mixed mushrooms with oyster sauce v, GF

*Gỏi Rau Hổn Hợp* 20

Mixed leaf, cherry tomato, fresh herbs, lemon tamari dressing v, VG, GF

## Dessert

*Bánh Flan Trân Châu* 20

Vietnamese coffee creme caramel topped with boba pearls & vanilla ice cream