

# SHARE

<b>OUR FAMOUS HANOI SPRING ROLLS (4)</b> Pork, Prawn & veggies w/ iceberg lettuce & Nuoc cham (GF)	<b>10</b>
<b>VEG SPRING ROLLS (4)</b> Vegetables & tofu lightly fried w/ iceberg lettuce & Nuoc cham (V, VG, GF)	<b>9</b>
<b>ASIAN CHICKEN RIBS</b> Chicken ribs w/ tangy lemongrass, honey & oyster sauce (GF)	<b>14</b>
<b>BOOMERANG CHICKEN</b> Crumbed chicken wingettes, Asian marinade w/ Sriracha mayo (GF)	<b>13</b>
<b>EGGPLANT CHIPS</b> Twice fried eggplant chips w/ Sriracha mayo (V, VGO, FF, GF)	<b>10</b>
<b>PAPAYA SALAD</b> Green papaya, carrot, green leaves, peanuts w/ sweet & sour lime dressing (GF)	<b>14</b>
- Add protein Crispy Chicken – 4, Tofu - 4	
<b>VERMICELLI SALAD</b> Rice vermicelli, vegetables, peanuts w/ sweet & sour dressing (V, FF, GF)	<b>13</b>
- Add protein Crispy Chicken - 4, Fried Tofu – 3, Hanoi/Veg spring roll - 4	
<b>BANH MY</b> Tiger roll w/ cucumber, carrot, onion, corriander, chilli mayo and Hosin	<b>12</b>
Choice of Chicken, pork or Tofu	
<b>COCONUT PRAWNS</b> Coconut battered prawns served with avocado salsa dipping sauce	<b>17</b>
<b>RICE PAPER ROLLS</b> Tofu (V, VG) or Chicken w/ lemongrass, mint, herbs & Nuoc Cham (GF)	<b>10</b>
<b>VIETNAMESE LETTUCE WRAP</b> Tofu (V, VG) or Turkey w/ onion, carrot, chilli, enoki mushroom, herbs (GF)	<b>1 for 6, 4 for 20</b>

# MAINS

<b>SPECIAL FRIED RICE</b> Prawns, peas, corn, carrot & shallot rice, Vietnamese slaw, salad w/ sesame kiwi sauce (GF)	<b>13</b>
- Add protein Honey Chicken - 4, Pork - 4, Tofu – 3	
<b>NGUYEN CHICKEN</b> Chicken & rice w/ Nguyen secret sauce & Asian pickles (GF)	<b>16</b>
<b>SLOW COOKED BRAISED BEEF</b> Braised beef & rice w/ Asian slaw	<b>17</b>
<b>PORK BELLY BÚN CHẢ</b> Pork belly, rice vermicelli w/ pickles & Nuoc Cham sauce (GF)	<b>17</b>
<b>MAY XAO</b> Chicken, Prawns or Tuna. Wok seared angel hair vermicelli noodles w/ veggies, egg & Asian sauce	<b>16.5</b>

# PHO

<b>PHO RAU</b> Fried Tofu, Bean shoots, white mushroom, black shiitake mushroom, choy sum w/roasted vegetable stock (V, VG, GF)	<b>13</b>
<b>SAPA PHO RAU</b> Broccoli, zucchini, eggplant, parsnip, mushroom, carrot & onion w/ roasted vegetable stock (V, VG, GF)	<b>14.50</b>
<b>PHO GA</b> Chicken, bean shoots, shiitake mushroom, lime leaves w/ slow cooked chicken stock (GF)	<b>14.50</b>
<b>PHO BÒ (MILD)</b> <b>PHO BÒ (HANOI HOT)</b> Rare beef, Asian herbs w/24 hour beef stock (GF)	<b>15</b> <b>16</b>

# DESSERT

<b>CREAM PUDDING - 8</b> Choose from Coconut, Jackfruit or Banana w/ cream, sugar, vanilla & caramel sauce (GF)
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(GF) (V) VEG (VG) VEGAN (VGO) VEGAN OPT (FF) FRUCTOSE FREE OPT

Whilst we do our best to accommodate any allergies, we are unable to guarantee that trace elements will not be present. 1% Debit & 1.5% Card surcharge.

# WINE

## SPARKLING

Redbank Emily Brut Cuvée King Valley, Victoria	9/40
NV Varichon & Clerc Cuvee Blanc de Blanc, Brut Savoie, France	11/50
NV Jansz Premium Cuvée Tasmania, Australia	55
Santa & D'Sas NV Prosecco King Valley, Victoria	11/53
Zonte's Footstep, Prosecco Fleurieu Peninsula, Italy	10/48

## WHITE

Checkerboard, Sauvignon Blanc South Eastern Australia	8/38
Muna Muna, Sauvignon Blanc (Organic) Marlborough, New Zealand	9.5/45
Brand's Laira, Old Station Riesling Eden Valley, South Australia	10/48
Zontes Footstep, Pinot Grigio Adelaide Hills, South Australia	11/50
Little Goat Creek, Pinot Gris (Organic) Marlborough, New Zealand	12/55
Bullant Chardonnay Langhorne Creek, South Australia	11/43

## RED

Mr Mick Rosé Clare Valley, South Australia	9/40
NV Bouchard Rose de France France	11/50
Ingram Road Pinot Noir Yarra Valley, Victoria	10/48
Checkerboard Shiraz South Eastern Australia	8/38

Sister's Run Shiraz Barossa Valley, South Australia	10/48
Longview Vineyard Shiraz Cabernet Adelaide Hills, South Australia	10/48
JJ. Hahn Cabernet Savignon Barossa Valley, South Australia	10/48
Mount Avoca, Tempranillo (Organic) Pyrenees, Victoria	12/58

# BEER

## TAP

Stone & Wood, Pacific Ale	10.5/12.5
Hawker Draught	9/11
Typhoon Lager	8/10

## BEERS

333, Vietnamese Beer	9
Beer Lao, Rice Lager	9
Little Apple Cider	10
Coopers Light	7
Asahi	9
Mr Banks, IPA	12
Corona	9
Colonial Sour	12
Stomping Ground Pale Ale	11
Wolf Of The Willows, Pilsner	12
Young Henrys Cloudy Apple Cider	10

# COCKTAILS

Espresso Martini Kahlua, Vodka, Coffee	18
First Class Vanilla vodka, vanilla liqueur, Chambord, strawberry & rose	18
Tommy's Margarita Tequila, Agave, Lime, Salt	18
Mango Martini Gin, Mango Liqueur, apple & sour mix, coconut	18
Chilli Mojito Rum, chili, mint leaves, lime & ginger beer	18
Muriel's Passion Aperol, vanilla liqueur, lemon & passionfruit	18
Negroni Ingredients: Gin, Campari, Sweet Vermouth	18
Ginzu Gin, Japanese Lemon, Apple & Sour	18
Lychee Martini Vodka, Lychee Liqueur, Lychee, Lemon juice	18
Old Fashioned Bourbon, Orange Bitters, Angostura bitters	18
Kraken Mai Tai Kraken rum, Orgeat, lime & cherry bitters	18
Whiskey Sour Old Forester Bourbon, lemon, sugar	18
Peach Long Island Iced Tea Vodka, peach liqueur, lemon & coke	18

Something you don't see but would like? Ask our staff.

# HAPPY HOUR

4 - 5pm

\$7 House Pints \$5 House Wine & Sparkling \$10 Aperol Spritz

