



## Beverages

D01.	Nuoc Dua - Coconut juice	5.9
D02.	Soda Chanh - Homemade lemon	4.9
D03.	Lemon lime & bitter	5.9
D04.	Coke/diet coke/coke zero 375ml	3.9
D05.	Lemonade/Creaming soda 375ml	3.9
D06.	Spring water	3.9
D07.	Apple/pineapple/orange Juice	3.9
D08.	Ginger ale / Tonic / Soda / Mineral water	4.9
D09.	Lipton iced tea peach/lemon	4.9
D10.	Ginger Beer	5.9
D11.	Sparkling Mineral 750ml	9.9
D12.	Vietnamese coffee - Black/Brown	5.9
D13.	Short black / long Black	4.0
D14.	Cappuccino / Flat white / Latte	4.5
D15.	Hot chocolate / Mocha / Chai latte	4.9
D16.	Iced coffee / mocha / chocolate	6.5
D17.	Vietnamese green tea	4.5
D18.	Jasmine tea	4.5
D19.	English breakfast tea	4.5

## Beers

### Light Beer

B01.	XXXX Gold	6.5
B02.	Cascade light	6.5

### Full Strength beer

B03.	XXXX Bitter	7.5
B04.	Victoria bitter	7.5

### Premium Beer & Cider

B05.	Crown lager	8.5
B06.	James boags	8.5
B07.	Coopers pale ale	8.5
B08.	Apple Cider	8.5
B09.	Pear Cider	8.5

### Imported Beer

B10.	Corona (Mexico)	8.5
B11.	Heineken (Netherlands)	8.5
B12.	Peroni (Italy)	8.5
B13.	Tiger (Singapore)	8.5
B14.	Tsing tao (China)	8.5
B15.	Asahi (Japan)	8.5
B16.	333 Beer (Vietnam)	8.9
B17.	Saigon Special (Vietnam)	8.9

## Whites

		Gls	Btl
W01.	Chain of Fire Sauvignon Blanc Semillon	Western Australia	8.5 32.0
W02.	d'Arenberg 'The Dry Dam' Riesling	McLaren Vale, SA	35.0
W03.	Fiore Moscato	Mudgee, NSW	9.0 34.0
W04.	Tyrrells 'Old Winery' Verdelho	Hunter Valley, NSW	34.0
W05.	Madfish Sauvignon Blanc/Semillon	Western Australia	36.0
W06.	Tin Cottage Sauvignon Blanc	Marlborough, NZ	9.5 36.0
W07.	Robert Oatley Sauvignon Blanc	Margaret River, WA	9.5 36.0
W08.	Giesen Estate Sauvignon Blanc	Marlborough, NZ	36.0
W09.	Wild Oats Pinot Grigio	Mudgee, NSW	9.5 36.0
W10.	Tim Adams Pinot Gris	Clare Valley, SA	9.5 36.0
W11.	Spring Seeds Chardonnay (Organic)	McLaren Vale, SA	34.0
W12.	Montrose Chardonnay	Mudgee, NSW	9.0 34.0
W13.	Granite Ridge Sauvignon	Granite Belt, QLD	34.0

## Sparkling

		Gls	Btl
C01.	Craigmoor Piccolo Brut / Rose 200ml	Sth East Aust.	9.5
C02.	Craigmoor Cuvee Brut	Sth East Aust.	38.0
C03.	The Lane 'Lois' Brut	Adelaide Hills, SA	45.0
C04.	Delamere Vineyards Pinot Noir Rose Brut	Tamar Valley, TAS	48.0

## Rose

R01.	Wild Oats Rose	Mudgee, NSW	9.0 34.0
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## Red

R02.	Chain of Fire Shiraz Cabernet	Western Australia	8.5 32.0
R03.	Wild Oats Cabernet Merlot	Mudgee, NSW	9.0 34.0
R04.	Pocketwatch Pinot Noir	Victoria	36.0
R05.	Rockburn 'Devils Staircase' Pinot Noir	Central Otago, NZ	9.0 36.0
R06.	First Drop 'Mothers Milk' Shiraz	Barossa Valley, SA	9.5 36.0
R07.	d'Arenberg 'The Dead Arm' Shiraz	McLaren Vale, SA	90.0

## Spirits

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

### Booking and Conditions

One bill per table and maximum two credit cards per bill.  
Please advise staff of any food allergies.  
15% surcharge on public holiday

# BANQUET *(Minimum for 4 people)*

**Banquet one: \$40 per person**

**Banquet two: \$50 per person**

## Entree

Prawn roll  
Crispy spring roll

## Main

Coconut pumpkin  
Crispy calamari salad  
Chicken coconut curry

Basil duck stir fried  
Steam rice

## Dessert

Black glutinous rice

## Entree

Chicken satay skewer  
Fish cake

## Main

Prawn papaya salad  
Spicy beef stir fried  
Prawn coconut curry

Soft shell crab tamarind  
Steam rice

## Dessert

Black glutinous rice

## Entrée

1. **Crispy spring roll - Pork or Vegetarian (4)** - Served with sweet chilli sauce **8.90**

2. **Fresh rice paper roll (4)** - Served with hoisin sauce or fish sauce **10.90**

*Wrapped in rice paper with lettuce, rice vermicelli, carrot and mint.*

Your choice of chicken, lemongrass beef, prawn or tofu

3. **Fish cake (3)** - Served with cucumber and sweet chilli sauce **10.90**

4. **Chicken wings (6)** **11.90**

5. **Chicken satay skewers (2)** - Served with satay sauce on top **12.90**

6. **Grilled prawn skewers (2) (GF)** - With fried onion on top **12.90**

7. **Saigon rocket (3)** - Filled with crab meat, prawns, dried mushroom, and jicamar **14.90**

8. **Mixed entrée - chicken satay skewer, fish cake, saigon rocket and spring roll** **15.90**

## Salad

9. **Green papaya salad (V) or (GF)** **14.90**

*Shredded papaya tossed with special dressing, vietnamese mint, peanut and chilli on top*

10. **Crispy calamari salad** **17.90**

*Tossed with fresh mixed salads, vietnamese style dressing and chilli on top*

11. **Chicken salad (GF)** - served with rice cracker on side **17.90**

*Steamed chicken fillet with fresh mixed salads, herbs, dressing and sesame seed on top.*

12. **Beef salad** **20.90**

*Marinated beef with mixed salad, sesame seed, garlic oil and dressing*

## Rice dishes

13. **Fried rice with chicken, egg, vegetables (GF)** **16.90**

14. **Vegetables fried rice with tofu and egg (V) or (GF)** **16.90**

15. **Broken rice with grilled pork and fried egg** - served with salad and fish sauce on side **18.90**

16. **Pan fried chicken** - served with steam rice, salad and fish sauce on side **18.90**

17. **Side dishes:** Steamed rice or Rice noodle or Egg noodle or Rice cracker **3.50**

## 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*

18. **Chicken (GF)** **17.90**

19. **Crispy tofu (V) or (GF)** **16.90**

20. **Crispy tofu and vegetarian spring rolls** **19.90**

21. **Grilled pork** **18.90**

22. **Grilled prawn (GF)** **18.90**

23. **Lemongrass beef** **18.90**

24. **Pork ball** **18.90**

25. **Pork spring rolls** **16.90**

26. **Vegetarian spring rolls (V)** **16.90**

## From the wok - With seasonal vegetables and home-made sauce

### Vegetarian

27. **Vegetables stir fried in oyster sauce or soy sauce** **16.90**

28. **Tofu cashew nut oyster sauce or soy sauce** **22.90**

29. **Tofu lemongrass chilli sauce** **22.90**

### Chicken

30. **Chicken lemongrass chilli sauce** **23.90**

31. **Chicken satay sauce** **23.90**

32. **Chicken coconut curry** **23.90**

33. **Chicken cashew nut stir fried in soy bean chilli oyster sauce** **23.90**

34. **Chicken stir fried with choice of egg noodle or rice noodle** **25.90**

### Duck

35. **Duck breast marinated stir fried with basil** **23.90**

36. **Duck coconut curry** **23.90**

### Beef

37. **Basil beef and roasted peanut on top** **23.90**

38. **Beef stir fried with egg noodle or rice noodle** **25.90**

### Pork

39. **Tender pork marinated stir fried in spicy sauce** **23.90**

### Seafood

40. **Calamari lemongrass chilli sauce** **23.90**

41. **Prawn coconut curry** **25.90**

42. **Braised prawn and fried tofu clay pot with lemongrass chilli sauce** **25.90**

43. **Salmon with ginger and shallot, on bedded of bok choy (GF)** **26.90**

44. **Seafood stir fried with choice of egg noodle or rice noodle** **28.90**

## House Specials

45. **Turmeric fish (GF)** - Marinated fish with turmeric in the style of the legendary "Cho Ca La Vong" **22.90**  
*Fried and served with fancy lettuce, rice vermicelli, shrimp paste, dill, shallot, peanut, chilli on top*

46. **Braised fish clay pot** - fish caramalised in homemade sauce, lemongrass and galangal **24.90**

47. **Soy glaze salmon** - Served with mashed sweet potatoes and steamed bok choy **26.90**

48. **Prawn tamarind sauce** - Served on bedded of lettuce and chilli on top **28.90**

49. **Soft shell crab tamarind sauce** - Served on bedded of lettuce and chilli on top **28.90**

50. **Quang noodle** - The sautéed pork, prawn, turmeric noodle **23.90**  
*Cooked with bean sprouts and chives, top with peanuts, fried onion, coriander and rice cracker*

51. **Coconut pumpkin** - Baked pumpkin **17.90**  
*Served with coconut cream, garnished with crispy sweet potatoes, roasted shredded coconut and shallot*

52. **Duck with dry curry paste "Vietnamese style"** - Served with baby eggplant and chilli on top **23.90**

53. **Orange chicken** - Fried chicken cooked in orange sauce and sesame seed on top **21.90**

54. **"Ha Noi" Grilled pork** - Served with rice vermicelli, salad and fish sauce **18.90**

55. **Spicy Cube steak stir fried** - cube eye fillet cooked in spicy sauce on bed of lettuce, onion and dressing **26.90**

## Soup

56. **Pho - Beef or chicken rice noodle soup** - served with side of bean sprout, basil, lemon and chilli **17.90**  
*Chicken or rare beef slices with flat rice noodles, topped with sliced onions, coriander and shallot*

57. **Spicy beef rice noodle soup** **17.90**  
*Rare beef slices with rice vermicelli, spicy paste, topped with sliced onion, coriander and shallot*

58. **Chicken laksa** **17.90**

59. **Prawn laksa** **19.90**

60. **Fish cake rice noodle soup** **17.90**  
*Sliced fried fish cake with rice vermicelli, topped with shallot, dill and fried onion*

61. **Tamarind fish or prawn soup (GF)** **26.90**  
*Fish fillet or prawn cooked in special Vietnamese tamarind soup base, bean sprout, taro stalk, tomatoes, garlic oil and chilli*

## EXTRA

Sauce **2.00**

Salad or Tofu or Steamed vegetables **5.00**

Beef or Chicken or Pork or Meat balls **6.00**

Calamari or Prawn **8.00**

## Dessert

63. **3 Colour drink** - Mung bean, red bean and jelly served with coconut milk and ice **7.90**

64. **Deep fried vanilla ice cream** Coated with shredded coconut and roasted peanuts **8.90**  
*Top with choice of chocolate or caramel syrup*

65. **Black glutinous rice** - Served with coconut milk, coconut ice cream, chocolate sauce and orange **15.90**

(V): Vegetarian option (VG): Vegan option (GF): Gluten free option

\*\* Our food may contains nuts, gluten. Please inform our staff of any allergies.