

Welcome

The menu is inspired by classic North Vietnamese cuisine which is characterised by subtle flavours. Condiments are provided to spice to your taste.

We encourage a shared style of dining to reflect the way in which food is enjoyed in Vietnam.

All poultry and pork is free range. Please advise staff of any food allergies or vegetarian requirements.

SOUPS

Beef broth w Angus Pure beef, fresh herbs & rice noodles (Pho Bo).....	10.5
Spiced roast duck w bok choy & shiitake mushrooms in an aromatic broth.....	14.0
Clear chicken broth w fresh herbs & rice noodles	12.0

SHARED PLATES

Sweet pickled shrimp open wontons w tomato, dill & coriander	8.5
Summer rolls of braised pork & shrimp w fresh herbs	12.5
(V) soy marinated tofu, cabbage, daikon & mint.....	10.0
Grilled minced beef wrapped in perilla w chilli, ginger & peanut sauce	12.0
Cured pork skewers w cos, green banana, cucumber & a chilli dressing	13.5
Poached chicken & papaya salad w carrot, mint & salted peanuts	16.5
Skewered chicken thigh w kaffir lime, lemongrass & ginger	18.5
Chargrilled five spice poussin w bok choy & lime salt dip	30.0
Peppered soy <i>shaking beef</i> w red onion & watercress	32.0
Hotpot of caramelized pork belly w morning glory.....	23.5
Hanoi-style grilled pork w <i>nuoc cham</i> soup & fragrant herbs	21.5

Wok seared squid, tomato, leek, ginger & dill.....	22.5
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Wok seared market fish marinated in turmeric, ginger & galangal w snake beans	26.5
Whole baked baby snapper w lemongrass, chilli, sautéed onion, dill & coriander	32.0
Yellow curry of Crystal Bay prawns, eggplant & coconut w taro & roasted peanuts.....	27.5

VEGETABLES

Savoy & red cabbage salad w Vietnamese herbs & palm sugar vinaigrette	7.5
Warm cellophane noodle salad w seasonal greens, shiitake mushrooms, chilli, & fresh herbs.....	12.5
Coconut braised pumpkin w five spice.....	8.0
Crispy fried tofu, lemongrass, chilli & sautéed greens	12.5
Snake beans w garlic & crushed roasted peanuts	8.0
Sautéed morning glory w garlic.....	9.5
Herb tray.....	3.0

DESSERT

Sago pudding in white chocolate & yoghurt cream w palm sugar caramel.....	12.0
Coconut crème caramel w a hot cinnamon doughnut	12.0
Lime curd ice cream soft meringue & butter short bread	12.0
Selection of home-made ice cream & sorbet – waiter to advise	12.0

..... One account per table

..... GST included, service not included

..... Rice per person \$2