

Entrée

Chicken wingette, caramelised garlic tamarind sauce (6pcs) (g.f)	12.5
Chicken and prawn dumpling, nuoc cham, fried shallot (4pcs)	12.5
Pork bao, pickles, coriander, cucumbers (2pcs)	10.0
Salt and pepper calamari, nahm jim, lemon (g.f)	16.0
Satay chicken skewer, pickled cucumber (4pcs)	13.0
Grill'd king prawn, green apple slaw, wasabi dressing (2pcs)	14.0
Rice paper roll (2pcs)	
w/ house-made peanut hoisin sauce, choice of	
tofu and mushroom (g.f optional)	8.0
lemongrass chicken (g.f optional)	9.5
bbq pork belly	10.0
Crispy net spring roll (5pcs)	
w/ lettuce, herbs, pickle, choice of	
mixed vegetable, sweet chilli (v)	11.0
prawn and crab meat, nuoc cham (g.f)	13.0

ON THE SIDE

Jasmine rice (v/g.f)	4.0
Coconut rice	6.0
Seasonal green vegetables, sautéed w/ oyster sauce (g.f optional)	16.0
Sweet potato fries, chilli mayo (v)	8.5
Vietnamese slaw, crispy shallot, nuoc cham (g.f)	8.0

Main

Five spiced pork belly, honey soy, fennel and herb salad	22.0
Pad Thai, prawn, chives, onion, roasted peanut, beansprout, chilli	24.0
Fresh barramundi, steamed w/	
Shanghai bok choy, broccoli, green beans, ginger soy (g.f)	25.0
Red curry, roasted pumpkin,	
zucchini, fried silky tofu, green bean, baby king oyster mushroom (g.f)	24.0
Slow braised lamb, massaman curry,	
chat potato, lotus root, Thai basil, roasted peanuts, fried shallot (g.f)	28.0
Vermicelli, traditional rice noodle salad, choice of	
bbq chicken (g.f)	18.0
lemongrass wagyu beef	19.0
roasted pork belly	19.0
silky tofu and baby king oyster mushroom (v/g.f optional)	17.0
Pho, traditional noodle soup (g.f optional), choice of	
steamed sliced chicken	17.0
silky tofu and seasonal vegetables (v)	16.0
wagyu beef and brisket	17.0

SWEET TREAT

Sago pudding, passionfruit, mango sorbet, roasted peanuts (v/g.f)	10.5
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PLEASE LET US KNOW IF YOU HAVE ANY PARTICULAR ALLERGIES OR DIETARY REQUIREMENTS PRIOR TO ORDERING. Gluten Free = g.f Vegetarian = v

COCKTAIL

BUFFALO SPRITZ - aperol, vanilla, orange bitters, sparkling, soda	16
CHILLI MOJITO - rum, lime, bird eye chilli, mint	18
FAR EAST SIDE - gin, kaffia lime syrup, basil, lemon	18
LYCHEE MARTINI - vodka, lychee liqueur, lychee juice	18
PINKSTER - gin, raspberries, tonic, elderflower	14
VN ESPRESSO MARTINI - VN coffee, kahlua, vodka	18

we have a selection of SPIRITS on premise, please ask our staff for the varieties

BEERS

333 PI	355ML	9
ASAH	330ML	9
BIA H,	330ML	9
SINGI	345ML	9
STON	330ML	10
STRO	355ML	9
TWO I	330ML	10
CASC	375ML	8

SPAR	GL	BTL
NV, VARICHON & CLERC BRUT (PICCOLO 200ML)		15
CHARLES DE SAINT-CERAN FRANCE		
NV, S,	10	54
NV, MOET & CHADDON CHAMPAGNE, EPERNAY FRANCE		118

WHITE WINE

	GL	BTL
THE SUM RIESLING, GREAT SOUTHERN WA		40
PIZZINI PINOT GRIGIO, KING VALLEY VIC	11	48
TENUTA MACCAN PINOT GRIGIO, DELLE VENEZIA ITALY		50
PARINGA ESTATE PINOT GRIS, MORNINGTON PENINSULA VIC		58
SIDEWOOD SAUVIGNON BLANC, ADELAIDE HILLS SA		48
KUKU SAUVIGNON BLANC, MARLBOROUGH NZ	10	46
CAVE DE BLENHEIM PINOT BLANC, ALSACE FRANCE		50
ROB DOLAN 'WHITE LABEL' CHARDONNAY, YARRA VALLEY VIC		58
CASTLE ROCK ESTATE 'DILETTI' CHARDONNAY, GREAT SOUTHERN WA		60

ROSÉ

	GL	BTL
ARTEA ROSÉ, ALPES DE HAUTE PROVENCE, FRANCE		52
HOWARD VINEYARD ROSÉ, ADELAIDE HILLS SA	11	50

RED WINE

	GL	BTL
YERING STATION 'ELEVATIONS' PINOT NOIR, YARRA VALLEY VIC	12	54
PARINGA ESTATE 'PE' PINOT NOIR, MORNINGTON PENINSULA VIC		60
PIZZINI 'NONNA GISELLA' SANGIOVESE, KING VALLEY VIC		48
GEOFF MERRILL CABERNET SAUVIGNON, MCLAREN VALE SA		58
THREE DARK HORSES SHIRAZ, MCLAREN VALE SA	12	56
THE WARK FAMILY SHIRAZ, BAROSSA VALLEY SA		52

DESSERT AND FORTIFIED WINE

	GL	BTL
CHAMBERS ROSEWOOD NOBLE MUSCADELLE (375ML), RUTHGLEN VIC		36

