

SMALLER PLATE

| | |
|---|------|
| Chicken wingette, caramelised garlic tamarind sauce (6pcs) (g.f) | 12.5 |
| Ginger prawn dumpling, nuoc cham, fried shallot (5pcs) | 15.0 |
| Pork bao, pickles, coriander, cucumbers (2pcs) | 10.5 |
| Salt and pepper calamari, nahm jim, lemon (g.f) | 16.5 |
| Satay chicken skewer, pickled cucumber (4pcs) | 13.5 |
| 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) | 10.0 |
| bbq pork belly | 10.0 |
| Crispy net spring roll (5pcs) | |
| w/ lettuce, herbs, pickle, choice of mixed vegetable, sweet chilli (v) | 11.5 |
| prawn and crab meat, nuoc cham (g.f) | 13.5 |

ON THE SIDE

| | |
|---|------|
| Jasmine rice (v/g.f) | 4.0 |
| 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 |

BIGGER PLATE

| | |
|--|------|
| Five spiced pork belly, honey soy, fennel and herb salad | 22.5 |
| Pad Thai, prawn, chives, onion, roasted peanut, beansprout, chilli | 24.0 |
| Steamed fresh barramundi w/ baby bok choy, broccoli, green beans, ginger soy (g.f) | 25.0 |
| Roasted pumpkin red curry w/ zucchini, fried silky tofu, green bean, baby king oyster mushroom (g.f) | 24.0 |
| Slow braised lamb massaman curry w/ 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, cinnamon sugar, roasted peanuts | 10.5 |
| Coconut panna cotta, coconut flake, fresh seasonal berries, passionfruit | 12.5 |

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 syrup, orange bitters, prosecco, soda | 16 |
| CHILLI MOJITO - rum, lime, bird's eye chilli, mint | 18 |
| FAR EAST SIDE - gin, kaffia lime syrup, basil, lemon | 18 |
| LYCHEE MARTINI - vodka, lychee liqueur, lychee | 18 |
| PINKSTER - gin, tonic, raspberry syrup, 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 PREMIUM, VIETNAM | 355ML | 9 |
| ASAHI SUPER DRY, JAPAN | 330ML | 9 |
| BIA HANOI, VIETNAM | 330ML | 9 |
| SINGHA, THAILAND | 345ML | 9 |
| STONE & WOOD PACIFIC ALE, NSW | 330ML | 10 |
| STRONGBOW APPLE CIDER, UK | 355ML | 9 |
| TWO BROTHERS RICE LAGER, VIC (MOORABBIN) | 330ML | 10 |
| CASCADE PREMIUM LIGHT, VIC | 375ML | 8 |

SPARKLING WINE

| | GL | BTL |
|--|----|-----|
| NV, VARICHON & CLERC BRUT (PICCOLO 200ML) | | 15 |
| CHARLES DE SAINT-CERAN FRANCE | | |
| NV, SANCOL PROSECCO, VALDOBBIADENE ITALY | 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 | 12 | 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 |
|--|----|-----|
| CLYDE PARK WINES LOCALE PINOT NOIR, GEELONG VIC | 13 | 58 |
| 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 |

NON-ALCOHOLIC

| | |
|---|-----|
| CAPI SPARKLING MINERAL WATER | 10 |
| CAPI SPARKLING JUICE: CRANBERRY, GINGER BEER, PINK GRAPEFRUIT | 4.8 |
| COKE, ZERO, SPRITE | 4 |
| FRESH ORGANIC ORANGE JUICE | 6 |

VIETNAMESE COFFEE

Coffee from the central highlands of Vietnam. Prepared in the traditional manner, drip filtered over a glass

| | |
|---|-----|
| CA PHE SUA DA (ICED COFFEE, WITH CONDENSED MILK) | 5.5 |
| CA PHE SUA NONG (HOT COFFEE, WITH CONDENSED MILK) | 5 |
| CA PHE DEN (HOT BLACK COFFEE) | 5 |

TEA (Fine Tea by Lason & Thompson)

| | |
|-----------------------|-----|
| JASMINE PEARL | 5.5 |
| LEMONGRASS AND GINGER | 5 |
| PEPPERMINT | 5 |
| SEN CHA | 5 |

MOT, HAI, BA, DZO!

**D
R
I
N
K**

