

Entree

1



1. **Oysters** *(Half Dozen)*

- Natural - with verandah special sauce (GF)
- Crispy - with aioli and sriracha sauce 🌶️

36
NA

2. **Char Siu Pork & Prawn Summer Rolls** 🥜
(2pcs) (GFO)

14

Rice Vermiceill, mixed herbs served with peanut hoisin sauce.

3. **Spring Rolls**
(3pcs)

13

- Pork (carrot, taro, sweet potatoes, onion, mushroom).
- Prawn (marinated prawns, edamame beans, carrot, spring onion).



2

4. **Beef Betel Leave** (GF)
(4pcs)

15

Grilled Marinated Lemongrass Beef wrapped in the Betel Leaves.

5. **Steamed Dim Sim**
(3pcs)

14

Steamed Combination of marinated pork mince, onion, water chestnut wrapped in wonton skin.

6. **Crispy Pork Belly BAO** 🌶️
(2pcs)

17

Crispy Pork Belly stuffed with pickled carrot, cucumber, spring onion and codander with gartic aioli and sriracha.



6

🥜 Nuts 🌶️ Pulcy

(V) Vegetation - (GF) Gluten Free - (GFO) Gluten Fresreption
Please advise stuff if you have any allergies. | Photos are not essented only.
All menu Items are for reference only. | 15% surcharge on Public Holidays.

7. Duck Pancakes 🥜
(3pcs)

Wheat flour pancakes wrapped with roasted duck, pickled carrot, lobok, cucumber and shallot served with special hoisin sauce.

17.5



8. Fried Wontons
(10pcs)

Crispy skin wontons wrapped in combination of pork mince, onion and dried fish.

16



9. Angel Wings (GF)
(6pcs)

Deep fried marinated chicken wings toasted with house made sticky fish sauce.

16

10. Canh Chua

Traditional Vietnamese soup with prawns, squid, scallop and fish balls served with tomatoes, celery, beansprout and tamarind paste topped with shallot, coriander, basil and fried garlic.

18.5



11. Chicken Lettuce Cups
(3pcs)

Stir Fried Chicken in onion, celery, chicken seasoning and served in iceberg lettuce cup.

15

12. Crispy Crab Claw
(3pcs)

Crumbed Crab Claws served with Sweet chill sauce.

15

13. Grilled Pork Skewers (GF)
(2pcs)

Grilled Marinated Pork served with housemade fish sauce.

15



🥜 Nuts 🌶️ Goats

Allergen: Allergian - (GF) Gluten Free - (GFO) Gluten Free Option
Advise staff if you have any allergies. - Photos are for reference at any
25% surcharge on Public holidays

14. Kariff Lime Salt and Pepper Calamari 🌶️

19

Deep Fried Colamari served with garlic aioli and sriracha.

15. Vietnamese Scallop and Prawn Dumplings (4pcs)

14

Dumplings are served with special house made Soy sauce and topped with Vietnamese mint and fried onion.



16. Salt & Pepper Silken Tofu (2pcs)

13.5

Crumbed tofu are served with Pork Floss and Spring Onion.

17. Coconut Prawn (3pcs)

15

Crumbed Prawns in roasted coconut served with Sweet chilli sauce.



18. Satay Chicken Skewers 🥜 (2pcs)

15

Pan Fried Marinated chicken tenderjoin topped with house made satay sauce.

19. Verandah Mixed Entrée 🌶️

38.5

Combination of 2 Crispy Pork Belly Bao Buns, 2 Pork Spring Rolls, 2 Dim Sim, 2 Coconut Prawns , 2 Fried Wontons

🥜 Nuts 🌶️ Spicy

(V) Vegetarian • (GF) Gluten Free • (GFO) Gluten Free Option
Please advise stuff if you have any changes • Photos not for intervenit from.
15% exxchange in Public ceentrons.

Rice Vermicelli & Fresh Green Salad 🥜

All dishes are served with our special house made fish sauce along with rice vermicelli, lettuce, cucumber, bean sprouts, polided carrots and lobeks and mint, topped with fried shabots and peanuts.

Choice of your liking (1 Choice Only)

- | | | |
|----|--|-------------|
| 1. | Grilled Lemon Grass Chicken with Pork Spring Rolls (GFO) | 25.5 |
| 2. | Grilled Basil Beef (GF) | 24.5 |
| 3. | Grilled Pork Skewers (GF) | 24.5 |
| 4. | Sugarcane Prawns | 24 |
| 5. | Beef Betel Leave (GF) | 24.5 |
| 6. | Combination
Pork Spring Rolls, Grilled Lemongrass chicken and sugarcane prawns. | 28 |
| 7. | Twice Cooked Pork Belly with Fine Rice Vermicelli (GF) | 28 |
| 8. | Shared Platter with Fine Rice Vermicelli (GFO)
Crispy Pork Belly, Beef Betel Leave and Sugarcane Prawns. | 45 |

1

🥜 Nuts

(V) Vegetarian • (GF) Gluten Free • (GFO) Gluten Free Pa

amr desulf stuff if you have any alleregies • Photos are for informatio

15% surcharge on Public ment

Vietnamese Salad 🥥



1. Goi Du Du Green Papaya Salad

Try our famous shredded green & Crunchy Papaya along with onion, mint, pickled carrot and lobok, topped with peanuts, shallots and house made fish sauce and crispy sesame rice cracker on side. Please choose the followings:

- Grilled Lemongrass Chicken (GF) 25
- Grilled Marinated Prawns Skewers (GF) 29
- Crispy Soft Shell Crab 30

2. Goi Ngo Sen (GF) 25 Verandah Prawn & Pork Lotus Salad

Lotus stems, onion, mint, prawns, roasted pork belly, sprinkle with oven roasted peanuts & spring onion served with house made fish sauce and crispy sesame rice cracker on side.



3. Goi Bo (GF) 25 Wagyu Beef Salad

Mixed Salad, pickled onion and carrot in ginger sauce, topped with fried onion, peanuts and mint.



🥥 Nuts 🌶️ Spicy

(V) Vegetarian – (GF) Gluten Free – (GFO) Gluten Free Option
Please pious stuff if you have any allergies - Photos are for reference only.
15% surcharge on Public Holidays.



Salt & Pepper

- | | | |
|----|-----------------|----|
| 1. | Calamari | 30 |
| 2. | King Prawns | 30 |
| 3. | Soft Shell Crab | 30 |

Sizzling Dish

Served on a sizzling cast iron hot plate.

- | | | |
|--|---|------|
| 1. | Sizzling Mongolian Beef 🥜 | 29.5 |
| Stir Fried sliced beef fillet with celery, capsicum, onion and shallot with Special house made Mongolian sauce. | | |
| 2. | Sizzling Satay Chicken 🥜 | 29.5 |
| Stir Fried Chicken Fillet with celery, capsicum, onion and shallot with homemade satay sauce. | | |
| 3. | Sizzling Seafood with Ginger & Shallot (GFO) | 32 |
| Stir Fried prawns, squid, scallop and fish balls with seasonal vegetables, ginger and shallot with homemade seafood sauce. | | |
| 4. | Sizzling King Prawns (GFO) | 32 |
| Stir Fried King Prawns with gartic Sauce together with Asian Vegetables.. | | |
| 5. | Sizzling Ginger and Shallot Chicken (GFO) | 29.5 |
| Stir Fried Chicken with Shallot, ginger and garlic sauce together with celery and onion. | | |



🥜 Nuts 🌶️ Hutts
(V) Vegetarian - (GF) Gluten Free - (GFD) Gluten Free Option
Please adviis stuff if you have any allergies - Photos are fer referencement,
15% surcharge on Public House.

On The Wok

1. **Chicken Cashew Nuts** (GFO)

Stir Fried Chicken with seasonal vegetables in oyster sauce, topped with roasted cashew nuts.

29

2. **Beef Stir Fry** (GFO)

Stir Fried beef with seasonal vegetables in oyster sauce.

29

3. **Chilli and Basil Pork Belly** (GFO)

Stir Fried Twice Cooked Pork Belly with snake beans, onion, capsicum, basil and chilli.

30

3

4. **Seafood** (GFO)

Stir Fried Prawns, Scallop, Squid and Fish Ball with Asian vegetables in oyster sauce.

32

5. **Ga Xao Xa Ot** (GF)

Chicken Chilli Lemongrass

Stir Fried Chicken with chilli lemongrass, capsicum, onion and shallot with house made chilli sauce.

29

6. **Muc Xao Xa Ot** (GF)

Calamari Chilli Lemongrass

Stir Fry Calamari with chilli lemongrass, capsicum, onion and shallot with house made chilli sauce.

30

 Nuts  Spicy

(V) Vegetarian • (GF) Gluten Free • (GFO) Gluten Free Option

Please advise sheff if you have any allergies • Proped gluten Free not option.

10% earrhangs on Public and days.



1





7. **Bo Luc Lac** (GFO)
Vietnamese Shaking Beef

30

Stir Fried Diced Beef with capsicum, onion, shiitake and mushroom in black pepper.

8. **Hu Tieu Xao**
Stir Fried Rice Noodle

High heat stir fried rice noodle in a special house made sauce topped with chives, onion, egg and capsicum. Your choice of:

• Chicken

28

• Beef

28

• Combination (BBQ Pork, Prawns, Scallop, Fish Ball, Chicken)

30

9. **Mi Xao Gion**
Crispy Egg Noodle

Crunchy Egg Noodle topped with Stir Fry seasonal Vegetables in a house made special sauce. Your choice of:

• Chicken

28

• Beef

28

• Combination

30

(BBQ Pork, Prawns, Scallop Fish Ball, Chicken)



Vietnamese Rice Dish

1. Com Ga Nuong (GF)

26

Grilled Lemongrass Chicken Fillet

Grilled Lemongrass marinated chicken thigh fillet served with steamed rice, pickled carrot topped with a fried egg and house made fish sauce.

2. Com Suon Nuong (GF)

26

Grilled Lemongrass Pork Chop

Grilled Lemongrass marinated Pork Chop served with steamed rice, pickled carrot, cucumber topped with a fried egg and house made fish sauce.

1

3. Com Ga Da Gion (GF)

Crispy Skin Chicken

25

Crispy Skin Chicken Maryland served with steamed rice, pickled carrot and side of house made sauce.

4. Com Chien Dac Biet (GF)

Special Fried Rice

23

Stir fried Jasmine rice with eggs, Chinese sausages, bbq pork, peas, carrots, corn and prawns.

 Nuts  Spicy

(V) Vegetarian - (OF) Gluten Free - (GFO) Gluten Free Option

Please advise staff if you have any allergies. Photo are for reference only
15% surcharge on Public Holidays.

7



5. **Com Chien Ca Man** (GF) **23**
Salted Fish Fried Rice

Stir Fried Jasmine Rice with egg, Salted Fish, chicken, lettuce and shallot.

6. **Com Chien Ga** (GF) **22.5**
Chicken Fried Rice

Stir Fried Jasmine rice with eggs, chicken, mushroom, carrots, corn and peas.

7. **Com Chien Trai Thom** (GF) **23**
Pineapple Fried Rice

Stir Fried Jasmine Rice with eggs, chicken, peas, prawns, carrots and corn.



Side

Steamed Vegetables	\$7
Steamed Jasmine Rice	\$4
Steamed Coconut Rice	\$5
Bowl of Chips	\$9

Nuts Peanuts
(V) Vegetarian – (GF) Gluten Free – (GFO) Gluten Free Options
Please advise staff if you have any allergies - Photos are for representational purposes only
15% surcharge on Public spaces

Noodle Soup

1. Pho Bo

25

Wagyu Beef Noodle Soup

Flat rice noodle served in 10 hours cooking house made beef broth, topped with thinly sliced medium rare wagyu beef, onion, shallot, coriander with side of beansprout, basil, lemon, hoisin and sriracha sauce.

1

2. Pho Ga

25

Chicken Noodle Soup

Flat rice noodle served in special house made chicken broth, topped with shredded chicken, onion, shallot, coriander with side of beansprout, basil, lemon, hoisin and sriracha sauce.

3. Mi Hoanh Thanh

25

Wonton and BBQ Pork Egg Noodle Soup

Skinny egg noodle served in special house made chicken broth, topped with BBQ Pork, wontons, onion, shallot, coriander, garlic chive and fried shallot.

4. Bun Canh Chua

28.5

Vietnamese Sweet & Sour Seafood Noodle Soup

Traditional Vietnamese rice vermicelli noodle soup with prawns, squid, scallop and fish balls served with tomatoes, celery, beansprout and tamarind paste topped with shallot, coriander, basil and fried garlic

 Nuts  Spicy

(V) Vegetarian - (GF) Gluten Free - (GFO) Gluten Free Option
Please advise staff if you have any allergies • Photos are no reference only
35% surcharge on Public Holidays

5. **Mi Ga Da Gion**
Crispy Skin Chicken Egg Noodle

25

Skinny Egg Noodle served in special house made chicken broth with side of crispy skin chicken, topped with onion, shallot, coriander, garlic chive and fried onion.

6. **Mi Bo Kho**
Stew Beef with Egg Noodle

25

Slow cook beef cooked until very tender with carrot, lobok served with egg noodle, topped with onion, shallot and coriander.

7. **Bun Bo Hue** (GF)
Spicy Beef Noodle Soup

25

Spicy Beef broth with a hint of shrimp paste and lemongrass served with round rice noodle, topped with medium rare beef and pork loaf.



7



8

8. **Combination** (GF)
Seafood Laksa

29.5

Round rice noodle served in special house made shrimp and chicken broth with prawns, squid, scallop, fish ball, mussels, tofu and boiled egg, topped with Vietnamese mint, shallot, beansprout and lemon



Vietnamese Fusion Dish

1. Duck Plum Sauce

29.5

Deep fried battered duck served with capsicum, onion and coated with plum sauce.

2. BBQ Pork Plum Sauce (GF)

27.5

Stir fried BBQ Pork with onion, capsicum and shallot in plum sauce.

3. Sweet and Sour Pork

27.5

Deep fried battered pork fillet served with capsicum, onion, shallot and pineapple in special house made sweet and sour pork.

4. Red Curry Lamb Shank 🌶️

28.5

Twice cooked lamb shank in fusion red curry with lime leaves, coconut cream and lotus stem.

5. Vietnamese Yellow Duck Curry 🌶️

29.5

Twice cooked duck in fusion yellow curry with lime leaves, coconut cream and taro.

6. Thit Kho Trung (GF)

NA

Traditional Mum's Pork Belly

Braised caramel pork belly in rich coconut juice served with steamed rice and topped with a boiled egg.

4

🌰 Nuts 🌶️ Spicy

V.S. Wgthamen • Dr : Gluten free • (GFO) Gluten Free Option
Sweetsenerema with seconut juice allergies - Photos are for reforence only
15% exchange on Public Holidays.

Fish Lover

1. Cha Ca La Vong (GF) Turmeric Fish Fillet

28.5

Grilled marinated snapper fillet with turmeric and shrimp paste on a bed of dill and shallots served with side of fancy lettuce, mint, cucumber, pickled carrots, beansprout, rice vermicelli and fish sauce.

2. Whole Barramundi with seasonal green mango salad

43.5

Deep fried whole Barramundi served with traditional seasonal green mango, onion, pickled carrot, Vietnamese mint and papaya with special house made fish sauce.

3. Steamed Market Fish

43.5

Steamed Fish with ginger and shallot with special house made soy sauce.



Vegetables Lover

1. Vegetarian Spring Rolls (V) 12.5
(3pcs)

Deep Fried mixture of white cabbage, tofu, mushroom, carrot, taro, sweet potatoes and onion wrapped in spring rolls pastry.

2. Tofu and Avocado Summer Rolls (GFO)(V) 11.5
(2pcs)

Tofu, mixed herbs, avocado, and lettuce wrapped in rice paper served with hoisin peanut sauce.

3. Tofu Lettuce Cup (GFO)(V) 12.5
(2pcs)

Str fried diced tofu, pea, easy leek, carrot and corn in the iceberg lettuce.

4. Tofu Green Papaya salad (GF)(V) 23.5

Green papaya, pickled carrot and labok, mint, onion tossed with house made soy sauce and vinegar and topped with tofu and crispy rice cracker on side.

5. Pho Chay (GF)(V) 23.5
Vegetarian Rice Noodle Soup

Flat rice noodle served in signature vegetarian broth with Asian vegetables and tofu, topped with fried onion and shallot.



 Nuts  Spicy

(V) Vegetarian - (GF) Gluten Free - (GFO) Gluten Free Option
Please advise staff if you have any allergies - Photos are for reference only.
15% surcharge on Public Holidays.

6. Hu Tieu Xao Chay (GFO)(V)
Vegetarian Stir Fried Rice Noodle

26.5

High heat stir fried rice noodle with Asian vegetables, tofu and egg in house made soy sauce, topped with spring onion.

7. Mi Xao Gion Chay (V)
Vegetarian Crispy Egg Noodle

26.5

Crunchy Egg Noodle topped with Stir Fry seasonal Vegetables and tofu in a house made special soy sauce.

8. Com Chien Chay (GFO)(V)
Vegetarian Fried Rice

22.5

Stir fried jasmine rice with carrots, corn, pea, tofu, egg, crispy leek and mushroom.

9. Chilli tofu lemongrass (GFO)(V) 🌶️

26.5

Tofu stir fried in rich of lemongrass, capsicum onion and special house made soy sauce.

10. Stir Fried Mixed Vegetables & Tofu (V)

26.5

Mixed vegetables stir fried in home made vegan sauce & tofu.

11. Tofu & Spring Rolls Rice Vermicelli Salad (V) 🥜

22.5

Tofu & vegetables spring rolls served with rice vermicelli, iceberg lettuce, cucumber, pickles & mint.

Finished for the night

1. **Pandan Crème Brûlée** (GF)

14

Pandan leave, egg, milk, cream topped with seasonal fruits.

2. **Banana Fritters** (V)

14

Crunchy caramelized banana with house made caramel souce and vanilla ice cream.

3. **Deep Fried Ice Cream**

14

Deep fry Ice Cream coated with coconut. Your choice of Caramel, Chocolate, Strawberry or Vanilla topping

4. **Affocato** (GF)

15

Frangelico, Espresso Coffee, Vanilla Ice Cream.

5. **Selection of Cakes and Pastry** (GFO)

13

Please ask our friendly staff for cakes and pastry of the day. All cakes and pastry will be served with Vanilla Ice Cream or Whipped Cream.

1

2

 Nuts  Spicy

(V) Vegetarian - (GF) Gluten Free - (GFO) Gluten Free Option

Please advise staff if you have any allergies - Photos are for reference only

10% surcharge on Public Holidays