

FESTIVE BANQUETS

(minimum 4 pax)

Banquet A

6 Courses

\$60pp

Entrée:

Beef Betel Leave

Satay Chicken Skewers

Spring Rolls

Mains:

Sizzling Mongolian Beef

Chicken Cashew Nuts

BBQ Pork Plum Sauce

Steamed Rice

*Option swap to:

• Coconut rice \$3pp

• Fried Rice \$5pp

Banquet B

8 Courses

\$75pp

Entrée:

Crispy Pork Belly Bao

Crispy Crab Claw

Duck Pancakes

Fried Wontons

Mains:

Sizzling Seafood with ginger & shallot

Grilled Chicken Green Papaya Salad

Vietnamese Shaking Beef

Vietnamese Yellow Duck Curry

Steamed Rice

(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.

Nuts Spicy

Entree

1



1. Oysters (Half Dozen)

- Natural - with verandah special sauce (GF) **\$36**
- Crispy - with aioli and sriracha sauce  **NA**

2. Char Siu Pork & Prawn Summer Rolls (2pcs) (GFO) **\$14**

Rice Vermicelli, 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 coriander with garlic aioli and sriracha.



6

 Nuts  Spicy

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7. Duck Pancakes 🥜
(3pcs)

\$17.5

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



8. Fried Wontons
(10pcs)

\$16

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



9. Angel Wings (GF)
(6pcs)

\$16

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

10. Canh Chua

\$18.5

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.



11. Chicken Lettuce Cups
(2pcs)

\$15

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

12. Crispy Crab Claw
(3pcs)

\$15

Crumbed Crab Claws served with Sweet chilli sauce.

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

\$15

Grilled Marinated Pork served with housemade fish sauce.



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14. Kariff Lime Salt and Pepper Calamari 🌶️ **\$19**

Deep Fried Calamari served with garlic aioli and sriracha.

15. Vietnamese Scallop and Prawn Dumplings **\$14**
(4pcs)

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



16

16. Salt & Pepper Silken Tofu **\$13.5**
(2pcs)

Crumbed tofu are served with Pork Floss and Spring Onion.

17. Coconut Prawn **\$15**
(3pcs)

Crumbed Prawns in roasted coconut served with Sweet chilli sauce.



15

18. Satay Chicken Skewers 🥜 **\$15**
(2pcs)

Pan Fried Marinated chicken tenderloin 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

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Rice Vermicelli & Fresh Green Salad 🥜

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

Choice of your liking (1 Choice Only)

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|----|--|---------------|
| 1. | Grilled Lemon Grass Chicken with Pork Spring Rolls (GFO) | \$25.5 |
| 2. | Grilled Basil Beef (GF) | \$25.5 |
| 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. | \$26 |
| 7. | Twice Cooked Pork Belly with Fine Rice Vermicelli (GF) | \$26 |
| 8. | Shared Platter with Fine Rice Vermicelli (GFO)
Crispy Pork Belly, Beef Betel Leave and Sugarcane Prawns. | \$45 |

1

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Vietnamese Salad 🥜

1

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) **Verandah Prawn & Pork Lotus Salad**

\$25

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) **Wagyu Beef Salad**

\$25

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

2

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Salt & Pepper

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

Sizzling Dish

Served on a sizzling cast iron hot plate.

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|--|---|--------|
| 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 garlic 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. | | |



2

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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

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- 7. Bo Luc Lac (GFO)** **\$30**
Vietnamese Shaking Beef
 Stir Fried Diced Beef with capsicum, onion, shallot 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)



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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.



3. **Com Ga Da Gion** (GF) **\$25**

Crispy Skin Chicken

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

4. **Com Chien Dac Biet** (GF) **\$23**

Special Fried Rice

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

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7

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

\$23

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

6. Com Chien Ga (GF)
Chicken Fried Rice

\$22.5

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

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

\$23

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

Side

Steamed Vegetables	\$7
Steamed Jasmine Rice	\$4
Steamed Coconut Rice	\$6
Bowl of Chips	\$9

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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.

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

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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

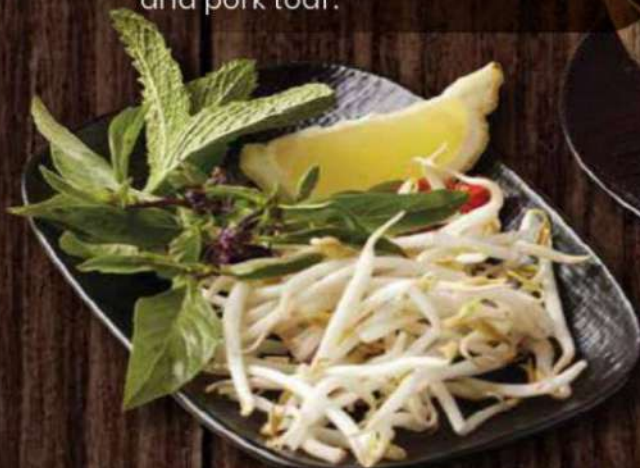
\$25

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.



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

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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

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Fish Lover

1. **Cha Ca La Vong** (GF) **Tumeric Fish Fillet**

\$29.5

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.



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Vegetables Lover

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

\$12.5

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)
(2pcs)

\$11.5

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

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

\$12.5

Stir fried diced tofu, pea, crispy leek, carrot and corn in the iceberg lettuce.

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

\$23.5

Green papaya, pickled carrot and lobok, 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)
Vegetarian Rice Noodle Soup

\$23.5

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



6. Hu Tieu Xao Chay (GFO)(V) \$26.5
Vegetarian Stir Fried Rice Noodle

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) \$26.5
Vegetarian Crispy Egg Noodle

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

8. Com Chien Chay (GFO)(V) \$22.5
Vegetarian Fried Rice

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.

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Finished for the night

- 1. Pandan Crème Brulee (GF)** **\$14**
Pandan leave, egg, milk, cream topped with seasonal fruits.
- 2. Banana Fritters (V)** **\$14**
Crunchy caramelized banana with house made caramel sauce 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.



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