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## APPERTIZER

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### Summer roll (V) (GF)

Avocado, mix veges, rice vermicelli & hoisin sauce

\$8

### Spring roll

Pork & chicken, taro, rice noodle & sweet chilli sauce

\$8

### Crispy pork on bundle vermicelli (GF)

Sliced crispy roasted pork served with bundle vermicelli & Asian ketchup

\$10

### Vietnamese chicken wings (GF)

Deep-fried chicken wings coated with house-made Asian ketchup

\$10

### Fish ball

Deep-fired crispy fish ball mixture of mushroom, chive, tofu served with chilli mayo.

\$10

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## MAIN

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### Pho (GF)

Vietnamese beef noodle soup cooked in a beefy delicious broth topped with fresh herbs

\$18

### Pork Belly on Kumara Fettuccine

Caramelize pork belly served with home-made kumara fettuccine topped with red pickle cabbage

\$24

### Shaking Beef (GF)

Medium-rare sirloin w orange salad & capsicum serve with watermelon dressing

\$26

### Lemongrass Lamb Rack

Brown rice with mushroom & sauté spinach

\$28

### Bun Thit Nuong

Vermicelli noodle, roasted peanut, pickled daikon, spring roll, fresh mint & Vietnamese dressing serve w  
grilled chicken or lemongrass pork

\$24

### Prawn-Fish Hash w Papaya Salad (GF)

House-made prawn-fish hash served with green papaya salad w Vietnamese dressing topped w roasted peanut

\$24

### Tofu Salad (V)

Mixture of mushroom, bean sprout, red pepper, crunchy green, crispy noodle, tofu & herbs with tamarind  
dressing

\$20

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## DESSERT

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### Grilled Banana Sticky Rice (V)

Serve with caramel coconut sauce

\$12

### Crème Caramel (V)

Serve with house-espresso

\$10

- **Please inform our friendly staff if you have any dietary requirement or allergies**
  - **We use free range eggs & chicken**
  - **(GF) Gluten Free—(V) Vegetarian**