



## Smaller Dishes

<b>Rice Paper Rolls (GF)</b> <i>Fresh herbs, carrots, cucumber &amp; rice vermicelli</i>	
	<b>Prawn &amp; Pork \$10</b>
	<b>Vegetarian (v) \$8</b>
<b>Crispy Spring Rolls (GF)</b> <i>Served with lettuce and nước chấm</i>	<b>\$14</b>
	<b>Prawn / Vegetarian \$14</b>
	<b>Mixed \$16</b>
<b>Beef Wrapped in Betel Leaf (GF)</b> <i>Marinated beef mince wrapped in betel leaf skewered &amp; grilled</i>	<b>\$14</b>
<b>Grilled Pork Neck Skewers (GF)</b> <i>Served with lettuce, fried noodles and fresh herbs</i>	<b>\$14</b>
<b>"VFC" - Vietnamese Fried Chicken (GFA)</b> <i>Vietnamese Fried Chicken ribs, chilli fried shallots, spring onions &amp; nước chấm glaze</i>	<b>\$14</b>
<b>Stir Fry Eggplant (V/GFA)*</b> <i>Eggplant stir fried with master stock sauce &amp; shiitake mushrooms</i>	<b>\$12</b>
<b>Green Papaya Salad (V/GFA)*</b> <i>Fresh papaya, carrots, fresh herbs, peanuts grapefruit /w nước chấm dressing</i>	<b>\$12</b>
<b>Chicken &amp; Cabbage Salad (VA/GFA)*</b> <i>Shredded poached chicken, white &amp; red cabbage fresh herbs, peanuts, onions carrots /w nước chấm dressing</i>	<b>\$16</b>

## Bigger Dishes

<b>Rare Beef Pho (GF)</b> <i>48hr master broth, rice noodles &amp; sliced rare beef</i>	<b>\$14</b>
<b>Lemongrass Chilli Pork (GF)</b> <i>Pan roasted marinated Pork chop served on a bed of beans and Asian herb salad</i>	<b>\$18</b>
<b>Hanoi Lamb Curry</b> <i>Slow roasted Lamb, okra, tomatoes in a fragrant coconut curry served /w rice paper crisps</i>	<b>\$24</b>
<b>'Shaken Beef'</b> <i>Braised cubed Beef stir fried with black pepper sauce, watercress salad &amp; garlic chips</i>	<b>\$22</b>

## Drinks

<b>Coke, Coke Zero, Sprite, Lift</b>	<b>\$5</b>
<b>Vietnamese Coffee Hot/Ice</b>	<b>\$4/5</b>
<b>Sparkling Water / Still Water</b>	<b>\$7</b>
<b>333 (5%) &amp; Hanoi (4.6%) (Vietnamese Lagers)</b>	<b>\$9</b>

## Wines

<b>Toso Millesimato Prosecco</b> <i>Treviso, Italy</i>	<b>\$10</b>	<b>\$51</b>
<b>Davinci Delle Venezie Pinot Grigio 2014</b> <i>Lombardia, Italy</i>	<b>\$10</b>	<b>\$55</b>
<b>La Vielle Ferme Rosé</b> <i>Vallée du Rhône, France</i>	<b>\$11</b>	<b>\$60</b>
<b>148 Browns Road Pinot Noir :</b> <i>Mornington Peninsula, VIC</i>	<b>\$9</b>	<b>\$48</b>
<b>Scarpantoni Shiraz 2014</b> <i>McLaren Vale, SA</i>	<b>\$9</b>	<b>\$49</b>

## HAPPY HOUR @ TBC

Friday & Saturday 5pm - 7pm

\$5 Bubbles

\$6 Beer / Wine

\$12 Cocktail of the day

\* contains chilli

GF = Gluten Free, GFA = Gluten Free available

Please advise of dietary requirements

Sorry No Spilt Bills