

## LETS BEGIN

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<b>PRAWN DUMPLINGS &lt;4&gt;</b>	\$16
<b>VEGETARIAN DUMPLINGS &lt;4&gt; V</b>	\$15
<b>MARINATED SKEWERS: PORK &lt;2&gt;</b> Pork mince wrapped in betel leaf served with vermicelli & soy sauce	\$16
<b>PULLED DUCK PANCAKE &lt;2&gt;</b> Served with pineapple, pickled carrots, mixed herbs, honey & hoisin sauce	\$16
<b>FRIED CHICKEN RIBS*</b> Seasoned with five-spice & tamarind chilli glaze	\$16
<b>VIETNAMESE STUFFED US SQUID GF</b> Squid stuffed with Nem Nuong (Vietnamese sausage) served with chilli garlic sauce	\$20
<b>BANH KHOT &lt;4&gt;</b> Savoury coconut pancakes topped with prawn & spring onions	\$16
<b>HANOI SPRING ROLLS &lt;2&gt; GF</b> Served with nước mắm dipping sauce	
Pork	\$9
Seafood	\$9
Vegetarian	\$9

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## SETTLE IN

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<b>SAIGON BEEF PHỞ</b> Thin slices of rare tender beef, beef balls, tripe (optional), noodles & beef broth	\$18
<b>FRAGRANT VEGGIE PHỞ V</b> Vegetables, noodles & vegan broth	\$18
<b>CHICKEN PHỞ</b> Hanoi style chicken breast, noodles & chicken broth	\$18
<b>CHAR NOODLE BEEF</b> Rice noodle roll, sliced beef, bean sprouts & chilli with house seasoning	\$26
<b>STEAMED BARRAMUNDI (250g) GF</b> Marinated in lemongrass, lime leaf, coriander, chilli, dill & shallots	\$30
<b>CARAMELISED PORK BELLY</b> Braised in coconut juice served with boiled eggs	\$25
<b>HOMESTYLE CHICKEN CURRY GF</b> Lemongrass, potato & carrots	\$24
<b>TAMARIND CURRY GF/V</b> Vibrant & sour coconut cream, eggplant, mushrooms, sweet potato & carrots	\$24
<b>GINGER CHICKEN STIR FRY*</b> Onion, chilli, green shallots, sesame oil & oyster sauce	\$22
<b>MAMA'S BEEF STIR FRY*</b> Lemongrass, Asian broccoli, chilli & oyster sauce	\$23
<b>SPECIAL CRAB FRIED RICE*</b> Handpicked blue swimmer crab, lime leaf, egg, onion & tomato	\$22
<b>MUSHROOM &amp; SNOWPEA STIR FRY*</b> Onion, zucchini, bean sprouts, chilli & tomato	\$21
<b>SMOKEY EGGPLANT*</b> Chilli, garlic & thai basil	\$22
<b>EGGPLANT &amp; CHILLI PRAWN STIR FRY</b> Tomato, green shallots & vietnamese chilli paste	\$26
<b>CAULIFLOWER</b> With chilli eggplant jam with puffed raddish and burnt butter	\$22
<b>SWEET &amp; SOUR PORK</b> With pineapple and Mamas sweet and sour sauce	\$24

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## A LITTLE LIGHTER

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<b>CRISPY FRIED SOFT SHELL CRAB*</b> Our house special served atop a zesty green papaya salad	\$23
<b>GỎI - TRADITIONAL VEGETABLE SLAW</b>	
Tiger prawn	\$20
Vegetarian	\$19
BBQ chicken	\$19
Roast pork	\$19
Sirloin steak	\$19
<b>BÚN - VERMICELLI NOODLE SALAD GF</b>	
Tiger prawn	\$20
Lemongrass pork with spring roll	\$19
Bbq chicken	\$19
Roast pork	\$19
Sirloin steak	\$19
Mushroom & tofu	\$19

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## STEAMED RICE

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<b>JASMINE GF</b>	\$4
<b>BROWN GF</b>	\$4

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## SOMETHING SWEET

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<b>VIETNAMESE COFFEE CRÈME BRÛLÉE</b> Served with ice cream	
<b>SUGAR ROASTED SPICED BANANAS</b> Mango caramel gelato & taro chips	
<b>MIXED GELATO</b> Mixed selection	
<b>FRIED ICE CREAM &lt;FOR 2&gt;</b> deep fried ice cream served with a Vietnamese coffee caramel sauce	\$18

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## \$45 BANQUET - PER PERSON MINIMUM 2 PP ADD \$10PP FOR A GLASS OF HOUSE WINE FOR ENTREE AND MAIN (ONLY AVAILABLE FOR THE WHOLE TABLE)

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<b>SMALL SHARE</b> Duck pancakes   Bahn Knot
<b>LARGE SHARE</b> Homestyle chicken curry   Mushroom snow pea stir fry   Chef's special   bowl of rice
<b>DESSERT TO SHARE - CHEF'S CHOICE</b>

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## \$55 BANQUET - PER PERSON MINIMUM 2 PP ADD \$10PP FOR A GLASS OF HOUSE WINE FOR ENTREE AND MAIN (ONLY AVAILABLE FOR THE WHOLE TABLE)

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<b>SMALL SHARE</b> Duck pancakes   Bahn Knot   Chef's special
<b>LARGE SHARE</b> Viet Slaw   Homestyle chicken curry   Eggplant chilli prawns   Chef's special   bowl of rice
<b>DESSERT TO SHARE - CHEF'S CHOICE</b>

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\* GLUTEN FREE OPTIONS AVAILABLE.  
ALLERGY STATEMENT: Please be advised that food prepared here may contain the top 8 allergens and others. Please advise staff of any dietary requirements prior to ordering.  
Public Holiday surcharge of 10% applies. Surcharge applies on all card transactions.  
The surcharge is not greater than our cost of acceptance.