



Việt

— STREETFOOD & BAR —

# Dinner Menu

4pm - 9:30pm



## Entrée

**Fresh spring roll**  
BBQ chicken / prawn / tofu  
(2 pc) (GF/V)

\$10

**San Choy bao**  
crispy rice curry, tofu, shallots, mint,  
roasted peanuts, lettuce cups  
(4 pc) (GF/V)

\$12

**Grilled Salmon** 🐟  
grilled salmon mix with roasted chilli,  
fried onion, viet mint on betel leaf  
(2 pc) (GF)

\$12

**Grilled Scallop**  
grilled scallop and spicy coconut salad  
(2 pc) (GF)

\$14

**Grilled Pork Belly**  
pork belly wrap with betel leaf, green pepper corn  
and chilli anchovy dipping  
(4 pc)

\$14

**Fresh Roll Soft Shell Crab**  
fresh spring roll with crispy soft shell crab,  
mix herb & avocado  
(2 pc)

\$14

**Salt & Pepper Squid**  
salt & pepper squid with  
pickle carrot & chilli sauce  
(GF)

\$15

**Vietnamese Pancake**  
turmeric vietnamese pancake with prawn,  
coconut, sesame seed & side of vegetables

\$16

**Mix Entrée** 🍴  
soft shell crab rolled, turmeric pancake,  
mixed skewers, grilled scallop

\$30





Main		
<b>Pho Combination chicken</b> traditional vietnamese noodle soup, sliced chicken thigh, chicken meatballs	\$14	
<b>Pho Combination beef</b> traditional vietnamese noodle soup 72 h slow cooked beef brisket, sliced beef, beef meatballs	\$16	
<b>Stir Fried Asian green</b> 🌶️ garlic, oyster sauce (GF/Vegan/V)	\$18	
<b>Steam Chicken</b> steam chicken with sesame oil, ginger, garlic, and chilli soy bean sauce	\$22	
<b>Pulled Chicken Salad</b> 🌶️ pulled chicken salad with mix herb, chilli, garlic oil, sesame, peanut, coriander & lime sauce	\$24	
<b>BBQ Turmeric Chicken &amp; papaya salad</b> 🌶️ lemongrass,snake beans, fresh basil, roassted peanuts,chilli soy tamarind dresssing	\$25	
<b>BBQ Chicken Salad</b> tumeric bbq chicken coconut with cucumber salad	\$24	
<b>Crispy Rice Salad</b> 🌶️ crispy rice salad with lemon pork, peanut, fried chilli and ginger	\$24	
<b>Soft Shell Crab Tomato Salad</b> fried soft shell crab with house made chilli jam with tomato salad	\$25	
<b>Beef Stir Fried</b> 🌶️ stir fried beef with peppercorn, garlic, thai eggplant and holy basil	\$25	
<b>Vegetables curry</b> sweet potato, pumpkin, snow peas, turmeric, fresh herbs (GF/Vegan/V)	\$25	
<b>Crab Meat Fried Rice</b> fried rice with onion, shallot chilli lime sauce (GF)	\$25	



\$28  
Slow Cooked  
Beef Rib Curry



\$22 Steam  
Chicken



\$28 Chargrilled  
Mix Skewers



Pulled  
Chicken  
Salad \$24



\$24  
Crispy  
Rice Salad



\$28  
Stir Fried  
Pipi  
with  
Hanoi Beer



\$25 Soft Shell Crab  
Tomato Salad

## Main

### Turmeric Chicken Curry

sweet potato, carrot, turmeric, fresh herbs

\$25

### Stir Fried Crispy Pork Belly

stir fried chinese broccoli with garlic, chilli and crispy pork belly

\$25

### Stir fried chilli ginger chicken

young ginger, garlic, soybeans, pickled chilli sauce (GF)

\$26

### Slow cooked beef rib curry

lemongrass, lotus root, asian herb

\$28

### Chargrilled mixed skewers

mix skewers marinate with lemongrass, peanut sauce & cucumber (8 pc)

\$28

### Stir Fried Pipi with Hanoi Beer

pipi stir fried with hanoi beer, garlic and holy basil

\$28

### Whole fried snapper

garlic, coriander, roasted cashews, apple salad, chilli dressing

\$30

### BBQ Pork Spare Ribs

BBQ pork spare ribs with coriander seed, house made chilli tomato sauce

\$32

## Sides

### Steamed Rice

\$3

### Steamed Vegetables

\$3

### Prawn Crackers with chili Jam

\$3



## Dessert

<b>Banana cake</b> steamed banana cake with banana crumble & coconut sorbet	\$10.5
<b>Taro cheese cake</b> baked taro cheese cake with roasted nut crumble	\$10.5
<b>Banana sago</b> banana sago with coconut milk	\$10.5

## Alcohol-free Beverages

<b>Fresh Coconut</b>	\$7.5
<b>Longan Drink</b>	\$5
<b>Traditional Vietnamese</b>	
<b>Coffee</b> (Hot/Cold)	\$5
<b>Traditional Milk Tea</b> (Iced)	\$5
<b>Vietnamese Lemongrass tea</b> (Hot/Cold)	\$5
<b>Hot Jasmine Green tea</b>	\$5
<b>Lemon Lime Sparking Water</b>	\$4
<b>MODA Sparkling Water</b>	\$4
<b>MODA Still Water</b>	\$2.5
<b>Coke, Coke Zero, Sprite</b>	\$4
<b>Lemon lime bitter</b>	\$4.5

**\$10.5** Banana Sago

## Drinks

<b>Sparkling Wine</b> <b>Viet "house" Sparkling Wine, NSW</b>	BTL	GL
	\$36	\$7.5

## White Wine

<b>Viet "house" Pinot Grigio</b>	\$36	\$7.5
<b>D'Arenberg The Stump Jump Chardonnay, McLaren Vale, SA</b>	\$38	\$8.5
<b>Ingram Road Pinot Grigio, Yarra Valley, VIC</b>	\$47	\$10
<b>Kingston Estate Sauvignon Blanc</b>	\$55	\$11
<b>Flametree Embers Rose, Margaret River, WA</b>	\$49	\$10

## Red Wine

<b>Viet "house" Cabernet Merlot</b>	\$36	\$7.5
<b>D'Arenberg The Stump Jump Shiraz, McLaren Vale, SA</b>	\$38	\$8.5
<b>Ingram Road Pinot Noir, Yarra Valley, VIC</b>	\$48	\$9.5

## Beer

<b>House Beers</b>	
<b>Draft Beer on tap</b>	\$9
<b>Hanoi Beer</b>	\$9
<b>Singha Beer</b>	\$9

<b>Mocktail - Non Alcoholic</b>	\$12
---------------------------------	------

**Viet refresher**  
fresh pressed lychee, kaffir lime muddle, organic ginger & apple

**Virgin Lychee Mojito**  
mint, lychee, lemon juice

<b>Cocktails &amp; Spritz</b>	\$15
-------------------------------	------

**Aperol Spritz**

**Cucumber Cooler**  
gin, cucumber, mint

**Viet Martini**  
Gin, fresh muddled lemongrass, pressed lychee, fresh ginger, Cold pressed apple juice

**Lotus Root & Spice Ginger Mule**  
lotus root vodka, fever tree ginger beer served in cooper mug

**Matcha & Basil Margarita**  
gold tequila, cointreau, green tea, shiso, thai basil pressed citrus, served straight up with volcano salt

**Bubble Gum & Fairy Floss Sour**  
house-made bubble gum vodka, fairy floss liqueur, fresh pressed citrus, speared hubba bubba

**Cranberry Daiquiri**  
white rum, cranberry juice, lime juice

\*\*byo corkage \$10 per bottle (only wine allowed) \*\*

\*\*an 8% surcharge is applied to groups with 8 people or more\*\*



Việt

— STREETFOOD & BAR —