



Việt

— STREETFOOD & BAR —

Dinner
Menu
From 4pm

Alcohol-free Beverages

Fresh Coconut	\$7.5
Traditional Vietnamese Coffee (Hot/Cold)	\$5
Traditional Milk Tea (Iced)	\$5
Vietnamese Lemongrass Tea (Hot/Cold)	\$5
Hot Tea (Jasmine or Green)	\$5
MODA Sparkling Water	\$5
MODA Still Water	\$3
Coke, Coke Zero, Sprite	\$4
Lemon, Lime & Sparkling	\$4.5
House-made Lemon Iced Tea	\$4.5
House-made Lemonade Choice of: cucumber mint, mixed berries mint, passionfruit mint, or ginger and lemongrass	\$5
Mocktail (Non Alcoholic)	\$12
Viet Refresher fresh pressed lychee juice, muddled kaffir lime, ginger & apple juice	
Halong Bay Mocktini lychee, kaffir lime leaves, elderflower syrup, fresh lime & apple juice	
Vietnamese Flag fresh pressed raspberry juice, shiso, fresh lime, cranberry juice & ginger beer	
Virgin Lychee Mojito mint, shiso, ginger, lemongrass, fresh lime & lychee	



*Vietnamese
Flag* **\$12**

\$16 *Viet Martini*



Vietnamese
Mojito

\$16



Hanoi Mule

\$16



Halong Bay
Mocktini

\$12

Drinks

Sparkling Wine

Viet “house” Sparkling Wine, SA

BTL GL

\$36 \$7.5

White Wine

Viet “house” Pinot Grigio, SA

\$36 \$7.5

Round Two Single Vineyard
Chardonnay, Barossa, SA

\$46 \$9.5

Ingram Road Pinot Grigio,
Yarra Valley, VIC

\$48 \$10

Little Angel Sauvignon Blanc,
Marlborough, NZ

\$49 \$11

Rose

Flametree Embers Rose,
Margaret River, WA

\$49 \$11

Red Wine

Viet “house” Cabernet Merlot, SA

\$36 \$7.5

Maxwell “Little Demon” GSM,
McLaren Vale, SA

\$46 \$9.5

Ingram Road Pinot Noir,
Yarra Valley, VIC

\$48 \$10

Lock & Key Estate Shiraz,
Hilltops, NSW

\$52 \$11

Spirits

Bourbon, Gin, Rum, Tequila,
Vodka, Whisky

\$9

Beer (imported)

Asian Draft Beer

\$10

Bia Ha Noi

\$10

Cocktails

\$16

Viet Spritz

(Aperol or Select Aperitivo)
a classic spritz with Viet sparkling wine,
served with fresh orange or green olive

Viet Martini

lemongrass infused vodka, kaffir lime, pressed
lychee juice, apple juice and fresh lemongrass

Pho Cocktails

gin, Cointreau, star anise, cinnamon, lemon juice,
Tabasco and basil

Hanoi Mule

kaffir lime infused vodka, pressed ginger juice,
ginger beer served in a copper mug

Vietnamese Mojito

white rum, mint, shiso, ginger, lemongrass,
fresh lime & lychee

3 Spiced Daiquiri

white rum, cranberry juice, lime juice,
cinnamon, nutmeg & clove

Matcha & Basil Margarita

tequila, Cointreau, green tea, basil pressed citrus,
salt rimmed

Ginger & Lychee Martini

vodka, ginger liqueur, fresh lime & lychee

Espresso Martini

a classic cocktail with Vietnamese coffee

Dinner Menu

From 4pm

Mixed Entrée **\$32**



San Choy Bao **\$14**



Chargrilled Chicken Skewers **\$12**

Entrée

Prawn Crackers with chilli jam and pork floss	\$3
Fresh Spring Rolls mixed herbs and vermicelli noodles. Your choice of: BBQ chicken / prawn / tofu (V) (2 pc) (GF)	\$10
Fresh Spring Rolls with Soft Shell Crab fresh spring rolls with crispy soft-shell crab, mixed herbs & avocado (2 pc)	\$14
Vegetarian Crispy Hanoi Spring Rolls carrot and cabbage served with pickled ginger (4 pc) (V)	\$12
Fried Seafood Spring Rolls fish, shrimp, crab, black mushrooms served with pickled ginger (6 pc)	\$8
Chargrilled Chicken Skewers chicken skewers marinated with lemongrass, peanut sauce & cucumber (4 pc)	\$12
San Choy Bao 🌶️ crispy rice curry, tofu, shallots, mint, roasted peanuts, lettuce cups (4 pc) (GF/V)	\$14
Eggplant Masala Tempura deep fried eggplant with fried shallots and pork floss	\$14
Vietnamese Pancake turmeric Vietnamese pancake with prawns, coconut, sesame seeds & side of vegetables (GF)	\$16
Mixed Entrée soft-shell crab rolls, turmeric pancake, san choy bao, eggplant masala tempura	\$32

\$14 Fresh Spring Rolls with
Soft Shell Crab



\$16
Vietnamese
Pancake

\$8 *Fried Seafood*
Spring Rolls



Eggplant **\$14**
Masala Tempura





Pho \$16
Combination Beef



\$28 Stir Fried Crispy Pork Belly

Main

Combination Beef Pho traditional Vietnamese noodle soup 72-hour slow cooked beef brisket, sliced beef, beef meatballs	\$16
Chicken Pho traditional Vietnamese noodle soup, sliced chicken and chicken meatballs	\$15
Traditional Fried Rice with egg, onion, Chinese broccoli and chilli lime sauce and your choice of: chicken, beef, or tofu and vegetables crispy pork belly, prawn (GF)	\$15.5 \$16.5
Chilli Basil Fried Rice 🌶️ fried rice with egg, chilli, onion, basil and Chinese broccoli and your choice of: chicken, beef, or tofu and vegetables crispy pork belly, prawn (GF)	\$16.5 \$17.5
Stir Fried Mixed Vegetable garlic and mushroom sauce (GF/V/Vegan)	\$18
Stir Fried Spicy Chicken 🌶️🌶️ roasted chilli, kaffir lime, cashews	\$26
BBQ Turmeric Chicken & Papaya Salad 🌶️ lemongrass, snake beans, fresh basil, roasted peanuts, chilli soy tamarind dressing	\$26
Eggplant Stir Fried 🌶️🌶️ stir fried tofu with mushroom sauce, vegetables, mixed herbs, garlic, Thai eggplant and basil (GF/V/Vegan)	\$25
Fried Spicy Tofu 🌶️ with yuzu tamarind sauce, green apple salad, nutmeg, dried chilli Chinese black vinaigrette and cashew nuts (GF/V/Vegan)	\$25
Stir Fried Crispy Pork Belly 🌶️ stir fried Chinese broccoli with garlic, chilli and crispy pork belly (GF)	\$28

\$33
BBQ Pork
Spare Ribs



Stir Fried
Pipis With
Chilli Jam

\$29





\$34 Whole Fried Snapper



\$28 Pad Prik King



\$25 Fried Spicy Tofu



\$28 Beef Massaman Curry



\$12 Coconut Ice Cream

Main

Vegetable Curry \$23
sweet potato, pumpkin, snow peas, carrot, turmeric, fresh herbs, tofu (GF/V/Vegan)

Turmeric Chicken Curry \$26
sweet potato, carrot, turmeric, fresh herbs (GF)

Beef Massaman Curry \$28
coconut milk, peanuts, potatoes, cinnamon and pumpkin

Stir Fried Chilli Ginger Chicken \$26
young ginger, garlic, soybeans (GF)

Pad Prik King \$28
pork belly stir fried with green beans, capsicum and red curry shrimp paste. (GF)

Stir Fried Pipis with Chilli Jam \$29
pipis stir fried with chilli jam, garlic, mixed herbs and basil

BBQ Pork Spare Ribs \$33
BBQ pork spare ribs with coriander seeds, house-made BBQ sauce

Whole Fried Snapper \$34
garlic, coriander, roasted cashews, apple salad, chilli dressing

Sides

Steamed Rice \$3

Steamed Vegetables \$3

Dessert

Coconut Ice-Cream \$12
served with sweet corn, palm seed, peanut, fried mung bean and shredded coconut

**BYO corkage \$10 per bottle (only wine allowed) **
an 8% surcharge is applied to groups with 8 people or more
Credit card surcharge applies



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