

Alcohol-free Beverages

Fresh Coconut	\$7.5
Traditional Vietnamese Coffee (Hot/Cold)	\$5
Traditional Vietnamese Correc (1106/Cord)	φυ
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)

(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





Drinks

Sparkling Wine	BTL	GL
Viet "house" Sparkling Wine, SA	\$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
Beek (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





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 mushroom served with pickled ginger (6 pc)	\$8
Chargrilled Chicken Skewers chicken skewers marinated with lemongrass, peanut sauce & cucumber (4 pc)	\$12
San Choy Bao orispy rice curry, tofu, shallots, mint, roasted peanuts, lettuce cups (4 pc) (GF/V)	\$14
Eggplant Masala Tempura deep fried eggplant with fried shallots and porkfloss	\$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



Main

(GF)

Pho Bo	\$14.5
traditional Vietnamese noodle soup, 72-hour slow cooked, sliced beef, beef mea	tballs
Chicken Pho traditional Vietnamese noodle soup, sliced chicken and chicken meatballs	\$14.5
Traditional Fried Rice with egg, onion, Chinese broccoli, chilli	
lime sauce and your choice of: chicken, beef, or tofu and vegetables crispy pork belly, prawn (GF)	\$14.5 \$15.5
Chilli Basil Fried Rice of fried rice with egg, chilli, onion, basil, Chinese broccoli, and your choice of: chicken, beef, or tofu and vegetables crispy pork belly, prawn (GF)	\$14.5 \$15.5
Stir Fried Crispy Pork Belly stir fried Chinese broccoli with garlic, chilli and crispy pork belly served with rice (GF)	\$16.5
pork belly stir fried with green beans, capsicum and red curry shrimp paste served with rice	\$16.5





Stir Fried with Rice Select your choice of:

chicken/beef/tofu & vegetables prawn/crispy pork belly

\$14.5 \$15.5

Stir Fried Chilli Ginger 🌙

young ginger, garlic, soybeans, & choice of protein (GF)

Stir Fried Cashew Nut

stir fried cashew nut with chilli jam & choice of protein (GF)

Stir Fried Mixed Vegetable

stir fried mixed vegetables, garlic, mushroom sauce & choice of protein (GF/V/Vegan)

Stir Fried With Noodles Select your choice of:

chicken/beef/tofu vegetable prawn/crispy pork belly

\$15.5 \$16.5

Hokkien Noodle Peanut Sauce

Hokkien noodle with peanut sauce, egg, vegetables and choice of protein (GF)

Stir Fried Cashew Nut Noodle

flat noodle chilli jam sauce with egg, vegetables and choice of protein (GF)

Stir Fried Sweet Soy Sauce

vermicelli noodles with mushroom sauce, vegetables and choice of protein (GF)

Stir Fried Flat Noodle

flat noodles with vegetables, egg, spicy sauce and choice of protein (GF)



Noodle Salad \$15.5



\$15.5 Flat Noodle



Coconut Ice Cream

Salads

Papaya Salad)	\$14	
snake beans, basil, roasted peanuts, chilli soy tamarind dressing		
BBQ pork / BBQ chicken / tofu (V) crispy pork belly (GF)	\$16.5	
Noodle Salad	\$15.5	

\$14

\$14.5

\$12

BBQ chicken / BBQ Pork / tofu (GF/V) fried seafood spring roll / vegetable spring roll (V) \$16.5 crispy pork belly

Curries

Vegetable Curry sweet potato, pumpkin, snow peas, carrot, turmeric, fresh herbs, tofu, steamed rice (GF/V/Vegan)

Yellow Chicken Curry sweet potato, carrot, turmeric, fresh herbs, steamed rice (GF)

Sides

Steamed Rice \$3 \$3 **Steamed Vegetables**

Dessert

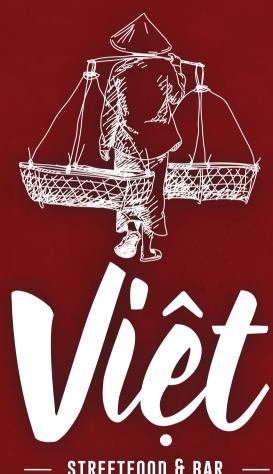
Coconut Ice Cream

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 surchage applies



STREETFOOD & BAR