



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

	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
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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
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Beer (imported)

Asian Draft Beer		\$10
Bia Ha Noi		\$10

Cocktails

Viet Spritz (Aperol or Select Aperitivo) a classic spritz with Viet sparkling wine, served with fresh orange or green olive	\$16
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Viet Martini lemongrass infused vodka, kaffir lime, pressed lychee juice, apple juice and fresh lemongrass	
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Pho Cocktails gin, Cointreau, star anise, cinnamon, lemon juice, Tabasco and basil	
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Hanoi Mule kaffir lime infused vodka, pressed ginger juice, ginger beer served in a copper mug	
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Vietnamese Mojito white rum, mint, shiso, ginger, lemongrass, fresh lime & lychee	
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3 Spiced Daiquiri white rum, cranberry juice, lime juice, cinnamon, nutmeg & clove	
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Matcha & Basil Margarita tequila, Cointreau, green tea, basil pressed citrus, salt rimmed	
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Ginger & Lychee Martini vodka, ginger liqueur, fresh lime & lychee	
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Espresso Martini a classic cocktail with Vietnamese coffee	
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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

*Unavailable for takeaway

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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