



# Việt

— STREETFOOD & BAR —



# Lunch Menu

11am - 4pm



# Alcohol-free Beverages

<b>Fresh Coconut</b>	\$7.5
<b>Traditional Vietnamese Coffee</b> (Hot/Cold)	\$5
<b>Traditional Milk Tea</b> (Iced)	\$5
<b>Vietnamese Lemongrass Tea</b> (Hot/Cold)	\$5
<b>Hot Tea</b> (Jasmine or Green)	\$5
<b>MODA Sparkling Water</b>	\$5
<b>MODA Still Water</b>	\$3
<b>Coke, Coke Zero, Sprite</b>	\$4
<b>Lemon, Lime &amp; Sparkling</b>	\$4.5
<b>House-made Lemon Iced Tea</b>	\$4.5
<b>House-made Lemonade</b> Choice of: cucumber mint, mixed berries mint, passionfruit mint, or ginger and lemongrass	\$5

## Mocktail (Non Alcoholic)

<b>Viet Refresher</b> fresh pressed lychee juice, muddled kaffir lime, ginger & apple juice	\$12
<b>Halong Bay Mocktini</b> lychee, kaffir lime leaves, elderflower syrup, fresh lime & apple juice	
<b>Vietnamese Flag</b> fresh pressed raspberry juice, shiso, fresh lime, cranberry juice & ginger beer	
<b>Virgin Lychee Mojito</b> mint, shiso, ginger, lemongrass, fresh lime & lychee	

**\$16** Viet Martini

**\$12** Vietnamese Flag







*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



# Lunch Menu

11am - 4pm



**\$32**  
Mixed  
Entrée



**\$14**  
Fresh Spring Rolls with  
Soft Shell Crab



**\$14**  
San Choy Bao



**\$16**  
Vietnamese  
Pancake



**\$14**  
Eggplant  
Masala Tempura

## Entrée

**Prawn Crackers** \$3  
with chilli jam and pork floss

**Fresh Spring Rolls** \$10  
mixed herbs and vermicelli noodles  
Your choice of:  
BBQ chicken / prawn / tofu (V)  
(2 pc) (GF)

**Fresh Spring Rolls with Soft Shell Crab** \$14  
fresh spring rolls with crispy  
soft-shell crab, mixed herbs & avocado  
(2 pc)

**Vegetarian Crispy Hanoi Spring Rolls** \$12  
carrot and cabbage served  
with pickled ginger  
(4 pc) (V)

**Fried Seafood Spring Rolls** \$8  
fish, shrimp, crab, black mushroom  
served with pickled ginger  
(6 pc)

**Chargrilled Chicken Skewers** \$12  
chicken skewers marinated with  
lemongrass, peanut sauce & cucumber  
(4 pc)

**San Choy Bao** \$14  
crispy rice curry, tofu, shallots,  
mint, roasted peanuts, lettuce cups  
(4 pc) (GF/V)

**Eggplant Masala Tempura** \$14  
deep fried eggplant with fried shallots  
and pork floss

**Vietnamese Pancake** \$16  
turmeric Vietnamese pancake  
with prawns, coconut, sesame seeds  
& side of vegetables  
(GF)

**Mixed Entrée** \$32  
soft-shell crab rolls, turmeric pancake,  
san choy bao, eggplant masala tempura





Pho Bo \$14.5

\$16.5 Pad Prik King



\$16.5 Stir Fried Crispy Pork Belly

## Main

**Pho Bo** \$14.5  
traditional Vietnamese noodle soup,  
72-hour slow cooked, sliced beef, beef meatballs

**Chicken Pho** \$14.5  
traditional Vietnamese noodle soup,  
sliced chicken and chicken meatballs

**Traditional Fried Rice**  
with egg, onion, Chinese broccoli, chilli  
lime sauce and your choice of:  
chicken, beef, or tofu and vegetables \$14.5  
crispy pork belly, prawn \$15.5  
(GF)

**Chilli Basil Fried Rice** 🌶️  
fried rice with egg, chilli, onion, basil,  
Chinese broccoli, and your choice of:  
chicken, beef, or tofu and vegetables \$14.5  
crispy pork belly, prawn \$15.5  
(GF)

**Stir Fried Crispy Pork Belly** 🌶️ \$16.5  
stir fried Chinese broccoli with garlic,  
chilli and crispy pork belly  
served with rice  
(GF)

**Pad Prik King** 🌶️🌶️ \$16.5  
pork belly stir fried with green beans,  
capsicum and red curry shrimp paste  
served with rice  
(GF)





Stir Fried  
**Chilli Ginger  
Chicken** \$14.5



Stir Fried  
**Chicken & Cashew Nut**  
In Chilli Jam With Rice

\$14.5



\$15.5

Stir Fried  
**Hokkien Noodle**  
Peanut Sauce

## Stir Fried with Rice

Select your choice of :

chicken/ beef/ tofu & vegetables	\$14.5
prawn/ crispy pork belly	\$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	\$15.5
prawn/ crispy pork belly	\$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)



## Chef Specials

### Combination Beef Pho \$16

traditional Vietnamese noodle soup  
72-hour slow cooked, beef brisket,  
sliced beef, beef meatballs

### Crispy Rice Salad 🌶️ \$26

crispy rice salad with lemon pork,  
peanuts, fried chilli and ginger  
(GF)

### Stir Fried \$28

#### Crispy Pork Belly 🌶️

stir fried Chinese broccoli with  
garlic, chilli and crispy pork belly  
(GF)

### Beef Curry \$28

coconut milk, peanuts, potatoes,  
cinnamon and pumpkin

### Fried Soft Shell Crab \$28

#### Tomato Salad 🌶️

fried soft shell crab with house-made  
chilli jam and tomato salad

### Beef Stir Fry 🌶️ \$28

stir fried beef with mixed herbs,  
garlic, Thai eggplant and holy basil  
(GF)

### Stir Fried Pipis \$29

pipis stir fried with chilli jam,  
garlic, mixed herbs and holy basil

### BBQ Pork Spare Ribs \$33

BBQ pork spare ribs with coriander  
seeds, house-made chilli tomato sauce  
(GF)

### Whole Fried Snapper 🌶️ \$35

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



## Noodle Salad

\$15.5

## Papaya Salad \$14



## Coconut Ice Cream

\$12



## Salads

### Papaya Salad 🌶️

snake beans, basil, roasted peanuts,  
chilli soy tamarind dressing

BBQ pork / BBQ chicken / tofu (V) \$14

crispy pork belly \$16.5  
(GF)

### Noodle Salad 🌶️

BBQ chicken / BBQ Pork / tofu (GF/V)

fried seafood spring roll / \$15.5

vegetable spring roll (V) \$16.5

crispy pork belly

## Curries

### Vegetable Curry \$14

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

### Yellow Chicken Curry \$14.5

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

## 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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