

SNACKS & SMALL

spring rolls vegetarian [16] [gf*] [vegan]

spring rolls chicken, crab & prawn [16] [gf*]

banh trang nuong pork [16] [gf available] rt
grilled crispy rice paper w egg, spring onion & hoisin

banh trang nuong mushroom [16] [gf available] [vegan]
grilled crispy rice paper w mushroom, spring onion & hoisin

bo tai ~ vietnamese beef carpaccio [16] [gf]
w crispy rice puffs, citrus & fresh herbs

kingfish ceviche [18] [gf]
w maple fish sauce, coconut, basil oil, chilli & vietnamese mint

grilled prawns [22] [gf]
wood grilled SA green prawns w prawn oil,
smoked fish sauce glaze & basil oil

RICE

pork fried rice [24] [gf]
w diced pork, egg, beansprout, spring onion

chicken fried rice [24] [gf]
w shredded chicken, egg, beansprout, spring onion

mushroom fried rice [22] [gf][vegan available]
w mixed mushroom, egg, beansprout, spring onion

steamed jasmine rice [4 Per Person] [gf] [vegan]

steamed coconut rice [4.5 Per Person] [gf] [vegan]

SIDES

green apple salad [6] [gf]

fresh cucumber salad [6] [gf] [vegan]

fermented chilli [3] [gf] [vegan]

house pickles [6] [gf] [vegan]

[gf*] gluten free ingredients which will share the same
deep fryer or grill with gluten menu items
(please note: grill is cleaned down between each dish)

[vegan available] item can be modified to be vegan upon
request. The final dish will differ from original flavours

SOMETHING LARGER

lemongrass & turmeric chargrilled chicken [gf*]
w fresh cucumber salad **half** [30] **whole** [38]

braised beef rib [36] [gf]
twice cooked beef rib braised in pho stock & finished on the
wood grill with pho glaze reduction & pickled onions

yellow curry beef cheeks [34] [gf]
slow cooked beef cheeks in yellow curry w potato, tomato
snake beans, water chestnut & basil oil

bbq pork chops [34] [gf*]
wood grilled chops w lemongrass, fish sauce & spring onion oil

chilli salt lamb ribs [36] [gf*]
slow cooked in house chilli salt rub w mint & lime sauce

coconut & noi lager mussels [30] [gf available]
700g of mussels wok tossed in coconut & noi lager beer
broth w enoki mushrooms, lemongrass & chilli

soft shell crab [30] [gf*]
fried soft shell crab w sticky fish sauce & green apple salad

five spiced squid [30] [gf*]
fried squid w mild house spice blend & lime aioli

VEGETABLES

crispy eggplant [20] [gf*] [vegan]
w sticky sesame caramel sauce & fresh beansprout salad

deep fried brussel sprouts [18] [gf*] [vegan available]
w fermented chilli & fish sauce

roasted cauliflower [18] [gf] [vegan] [cashew nuts]
w fried shallots, fresh herbs & cashew herb sauce

wok tossed green beans [16] [gf] [vegan available]
w garlic butter, fish sauce & fried shallots

morning glory [16] [gf] [vegan]
w chilli & garlic

crispy corn ribs [16] [gf*] [vegan available]
w five spiced salt seasoning & kaffir lime aioli

DESSERT

mochi donuts w condensed milk ice cream [14] [gf]
4 mochi donuts, icing sugar & condensed milk ice cream

coconut pudding w taro ice cream [14] [gf]
pudding w puff rice, roasted pineapple & taro ice cream

taro ice cream [5] [gf] [vegan]
single scoop taro ice cream

condensed milk ice cream [5] [gf]
single scoop condensed milk ice cream



'FEED ME'

\$58 PER PERSON

CAN'T DECIDE? LET US FEED YOU!

WE KNOW IT CAN BE HARD TO CHOOSE, SO GO AHEAD, RELAX & LET US DO THE WORK FOR YOU.

WE WILL CHOOSE A RANGE OF DISHES THAT HAVE GREAT BALANCE & VARIETY TO SHARE, AND OF COURSE, DESSERT WILL BE INCLUDED!

LET US KNOW YOUR DIETARY REQUIREMENTS AND WE'D BE HAPPY TO WORK OUT SOMETHING SUITABLE FOR YOU.

**please note ~ FEED ME banquet dining option is *required* for groups dining with 7 people and more (children are not required to do the feed me)