



KITCHEN & BAR

140 Rouse street, Port Melbourne

Vic. 3207

T - (03) 9042 7921

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Chef's menu

\$70 pp

- ★ Steamed prawn dumpling
- ★ Confit salmon in sesame cone.
- ★ Calamari prawn crab spring roll.
- ★ Crispy pork belly bun with hoisin
- ★ Yellow tail king fish salad, green mango, fennel.
- ★ Caramelized pork hock with tamarind caramel sauce
- ★ Peanut butter parfait dark chocolate mousse

Best Bits

\$50 pp

- ★ Steamed prawn dumpling
- ★ Chicken and prawn spring roll
- ★ Crispy soft shell crab bun with avocado
- ★ Confit salmon wasabi caviar in sesame cone
- ★ Yellow tail king fish, pomelo on betel leaves
- ★ Twice cooked pork belly green mango salad
- ★ Sher wagyu steak tartare with ginger on crispy rice cracker

On behalf of Executive Chef Ennis Lee and Malcolm Bond we hope you enjoy your experience. Ennis has created dishes for all to enjoy. Our dishes are a combination of Vietnam from North to South using only the finest and freshest of ingredients. Most dishes are gluten free, however if you have any special dietary requirements please ask one of our staff for assistance and recommendations. Enjoy, have fun, and remember to like us on Social Media, recommend us to your family and friends. We can also cater for your next special function, just ask our team.

V = Vegetarian

GF= Gluten Free

👨🍳 = Signature dish

Small bites

CONFIT SALMON IN SESAME CONE (each) 👨🍳 \$6
coconut, avocado, granny smith apple, caviar

GREEN RICE FRIED TIGER PRAWN (each) GF 👨🍳 \$7
herbs and lettuce, nuoc cham

YELLOW TAIL KING FISH BETEL LEAVES (each) GF \$7
pomelo, young coconut shredded

TWICE COOKED PORK BELLY (each) \$7
Pork belly, citrus dressing, coriander, herbs, roasted rice

SALT & PEPPER SQUID \$20
chili, garlic, coriander and lemon

FRIED SILKEN TOFU (4 pieces) V \$16
mulberry dressing, green mango, herbs

VFC – VIETNAMESE FRIED CHICKEN RIBS \$18
siracha chili mayonnaise

SWEET CHILLI CHICKEN WINGETTE GF \$16
crispy shallot, coriander

SHER WAGYU STEAK TARTARE (4 pieces) GF \$18
ginger, fried shallots on crispy rice cracker

Buns

CRISPY PORK BELLY BUN (each) \$9
Kimchi, cucumber, coriander, chili

CRISPY SOFT SHELL CRAB BUN (each) \$10
avocado, herbs, dill, fennel green chili mayonnaise

Dumplings (4 pieces)

STEAMED PRAWN DUMPLING \$13
Honey soy chili dipping sauce

SWEET POTATO TARO DUMPLING V \$12

Spring rolls (4 pieces)

CHICKEN & PRAWN SPRING ROLLS \$16

CALAMARI, CRAB & SHRIMP SPRING ROLLS GF 👨🍳 \$16

BABY CARROT VEGETARIAN SPRING ROLLS \$14

Rice paper rolls (4 pieces)

ROASTED DUCK RICE PAPER ROLLS \$16
Cucumber, spring onion, plum sauce

FREE RANGE PORK BELLY RICE PAPER ROLLS \$14
Granny smith apple, pickled purple cabbage

GRILLED CHICKEN RICE PAPER ROLLS GF \$10
Lemongrass, chili, hoi sin sauce

PHO CUON BEEF IN STEAMED RICE PAPER ROLLS 👨🍳 \$14
Beef, water cress, lemongrass, chili

FIVE SPICES TOFU RICE PAPER ROLLS V \$10
mustard leaves, king oyster mushroom, and pickled

Pho / Noodle Soup

SHER WAGYU BEEF PHO \$14/ \$20
rice noodle soup with brisket and raw sliced beef

FREE RANGE CHICKEN PHO \$13 / \$19

PRAWN DUMPLING NOODLE SOUP \$14/ \$20

Sides

Crispy sweet potato fries V GF \$8

Steamed coconut jasmine rice V GF \$5

Wok tossed green with garlic oyster sauce GF \$12

Grilled sweet corn with coriander chili butter V GF \$12

Vegetable fried rice, egg, carrot, corn and peas V GF \$12

Salad

YELLOW TAIL KING FISH WITH FENNEL, GREEN MANGO 👨🍳 \$25
king fish cured in beetroot with coconut yoghurt, passionfruit dressing

CRISPY SOFT SHELL CRAB SALAD GF 👨🍳 \$25
green mango and papaya with ginger dressing

COCONUT POACHED CHICKEN SALAD GF \$22
rice crackers, peanut, fried shallots, fragrant herb

MEDIUM RARE WAGYU STEAK SALAD GF \$25
cucumber, tomato, ripe mango and shallot salsa, spicy green chili dressing

Bigger Better

HALF FRESHLY ROASTED DUCK \$36
chili soy, egg noodles

CARAMELISED CRISPY PORK HOCK GF 👨🍳 \$38
tamarind caramel sauce, cos lettuce, fragrant herbs

TWICE COOKED BEEF SHORT RIBS 👨🍳 \$38
green papaya, mango, beansprout, herbs

CRISPY WHOLE BABY SNAPPER GF 👨🍳 \$36
herbs, lettuce and noodle, ginger dipping sauce

GRILL SALMON WRAPPED IN BANANA LEAVES GF \$32
tomato, chili cashew nut “pesto”, coconut flakes 👨🍳

WOK TOSSED SHAKING BEEF, BLACK PEPPER SAUCE \$32
snow peas, and capsicum

VIETNAMESE “GNOCCHI” \$28
rice noodle wok tossed with Sher wagyu beef, beansprout lemongrass and chili

STIR FRIED CHICKEN MARYLAND FILLET \$30
sauce of your choice (peanut satay, spicy XO GF or lemongrass chili sauce GF) with vegetable

HOMEMADE CHICKEN GREEN CHILI CURRY GF 👨🍳 \$32
eggplant, carrot, capsicum, cauliflower and broccoli

MEKONG RED CURRY WITH VEG V GF \$30
pumpkin, broccoli, baby corn, cauliflower and capsicum

WOK TOSSED TOFU & VEG \$28
broccoli, snow peas and vegetable with sauce of your choice (peanut satay (V GF), spicy XO (GF), lemongrass chili (GF))

Dessert

PEANUT BUTTER PARFAIT V GF \$13
dark chocolate mousse, crunchy peanut, salted caramel

50°C LEMONGRASS MERINGUE V \$13
custard apple ice cream, summer berries, kaffir lime sugar

COCONUT SAGO V GF \$12
vanilla rum jelly, spice pineapple, top with lime sorbet. Coconut flakes

MAROU SHERRY CHOCOLATE PUDDING V GF \$14
honeycomb raspberry ripple ice cream, chocolate crisps

ICE CREAM SCOOP (YOUR CHOICE OF FLAVOR) \$3
Raspberry honeycomb, lime sorbet, vanilla, coconut, custard apple.

