

## CRISPY SPRING ROLLS + DUMPLINGS

- 1. Chicken and prawn spring rolls 4 pieces \$16
- 2. Calamari, crab, shrimp spring rolls 4 pieces GF \$16
- 3. *Baby carrot vegetarian spring rolls 4 pieces V* \$14
- 4. Steamed prawn dumpling 4 pieces \$13
- 5. *Taro, sweet potato, corn dumpling 4 pieces V* \$12

## RICE PAPER ROLLS (2 ROLLS)

- 6. Pho Cuon – lemongrass beef & watercress in steamed rice paper rolls \$14
- 6A. Crispy soft shell crab rice paper rolls, pineapple dipping sauce \$14
- 7. Grilled lemongrass chicken rice paper rolls GF \$10
- 7a Roasted duck rice paper rolls \$16
- 7b. Free range pork belly rice paper rolls GF \$14
- 9. *Five spices tofu rice paper roll with mustard leaves, mushroom, radish V* \$10

## SMALL BITES

- 10. Green rice fried tiger prawn, herb, lettuce (each) GF \$7
- 11. VFC – Vietnamese crispy fried chicken ribs with siracha chili mayonnaise \$18
- 12. Sweet chili chicken wingette, crispy shallot and coriander GF \$16
- 12A. Twice cooked pork belly with coriander, herbs salad each (2 pieces) GF \$14
- 13. *Crunchy fried silken tofu with mandarin dressing, green mango, herbs (4 pieces) V* \$16

## BUNS

- 14A. Pork belly bun, kimchi, cucumber, coriander, spring onion, chili (each) \$9
- 14B. Crispy soft shell crab bun with avocado, herbs, dill, fennel, green chili mayonnaise (each) \$10
- 14C. Crumbed salmon bun, dill, mayonnaise, avocado \$10
- 14D. Grilled lemongrass chicken buns (each) \$7

*V = Vegetarian*  
*GF= Gluten Free*

## SALADS

- 15. Coconut poached chicken salad fragrant herbs, rice cracker GF \$22
- 16. Crispy soft shell crab on mango and papaya salad with ginger dressing GF \$24
- 18. Medium rare Wagyu steak with cucumber, tomato, mango, salsa, spicy green chili dressing GF \$25

## PHO – NOODLE SOUP

- 19. Sher Wagyu beef pho (rice noodle soup) with brisket and raw sirloin \$14 / \$20
- 20. Free range chicken pho \$13 / \$19
- 21. Prawn dumpling noodle soup \$14 / \$20

## BIGGER IS BETTER

- 22. Caramelized pork hock with tamarind caramel sauce served with cos lettuce, fragrant herbs, pickled carrot and papaya GF \$38
- 22A. Half freshly roasted duck - egg noodles \$36
- 23. Crispy whole baby snapper with ginger dressing, herbs, lettuce, and noodle on side GF \$36
- 24. Homemade green chili curry with chicken, eggplant Cauliflower and broccoli GF \$32
- 25. Stir fried free-range chicken Maryland fillet with sauce of your choice (peanut satay (V, GF), spicy XO (GF) or Lemongrass chili sauce (GF)) \$30
- 26. Grilled salmon wrapped in banana leaves with tomato, chili and cashew nut “pesto”, coconut flakes. (GF) \$32
- 27. Twice cooked beef short ribs with green papaya salad \$38
- 28. Wok tossed shaking beef with black pepper sauce \$32
- 28A. Vietnamese GNOCCHI – rice noodle wok tossed with Sher wagyu beef, lemongrass, and bean sprout \$28
- 29. *Wok tossed tofu and vegetables with sauce of your Choice (peanut satay (V GF), Spicy XO(GF) or lemongrass Chili sauce (GF))* \$28
- 30. *Mekong red curry with pumpkin, broccoli, baby corn, Carrot and capsicum V GF* \$30
- 30A. Red Curry with Duck, lychee, broccoli, cauliflower \$33

## SIDES

- 31. *Steamed coconut jasmine rice V GF* \$5
- 32. Wok tossed green veg with garlic, oyster sauce GF \$12
- 33. *Vegetable fried rice with egg, carrot, corn and peas V GF* \$12

## SOMETHING SWEET

- 34A. Coconut sago, vanilla rum jelly, spice pineapple, lime sorbet, coconut flake V GF \$12
- 35. Marou sherry chocolate pudding with honeycomb raspberry ripple ice cream, chocolate crisps V GF \$14
- 36. Peanut butter parfait, chocolate mouse and salted caramel. GF \$13

## **OPEN FOR LUNCH** **FRIDAY to SUNDAY 2023**

**Items below only available 11.30AM - 3PM**

### BANH MI - Vietnamese Baguette

WITH PATÉ / MAYONNAISE / CORIANDER / PICKLED CARROT / CUCUMBER/ SPRING ONION

- Crackling roasted PORK \$15
- Grilled lemongrass free range CHICKEN \$12
- Wok toss Sher wagyu BEEF with chili, peanut \$13
- Caramelized Tofu \$12

### BÚN / VERMICELLI NOODLES SALAD

Served with lettuce, cucumber, coriander, herbs, carrots, nuoc cham - fish sauce dressing, fried shallot, peanut.

- Crackling roasted PORK (GF) \$20
- Grilled lemongrass free range CHICKEN (GF) \$18
- Wok toss chili, lemongrass wagyu BEEF (GF) \$19
- Caramelized Tofu \$15
- \*\*\*\*\* ADD SPRING ROLL (CHICKEN PRAWN OR SEAFOOD) \$6
- \*\*\*\*\* ADD EXTRA MEAT \$3

Phone: **90427921 to PICK UP**

## ROSE – RED

|  |      |
|--|------|
| Artea <b>Rose</b> , Provence, France                 | \$32 |
| Geoff Merrill <b>Rose</b> , McLaren Vale, SA         | \$32 |
| Paxton <b>Shiraz</b> , McLaren Vale SA               | \$34 |
| Devil's Cave Vineyard <b>Shiraz</b> , Heathcote, VIC | \$38 |
| Pizzini <b>Sangiovese</b> , King Valley, VIC         | \$28 |
| Shield Estate <b>GMS</b> , Yarra Valley, VIC         | \$28 |
| Teusner "The Gentleman" <b>Cab Sauvignon</b> , SA    | \$31 |
| Rob Dolan <b>Pinot Noir</b> , Yarra valley, VIC      | \$36 |

## IMPORTED BEER

|  |                | <u>Single</u> | <u>6 pack</u> |
|--|----------------|---------------|---------------|
| Saigon Special   | Vietnam        | \$7.80        | \$38          |
| Hanoi Beer   | Vietnam        | \$6.80        | \$34          |
| Bintang  | Bali-Indonesia | \$6.80        | \$34          |
| Kirin  | Japan          | \$6.00        | \$32          |
| Sapporo  | Japan          | \$6.80        | \$34          |
| Tiger  | Singapore      | \$6.80        | \$34          |
| Coke, Coke Zero, Lemonade, Soda, Tonic,<br>Ginger beer, Ginger Ale (250ml) |                | \$4.50        |               |



## WHITE WINE –SPARKLING

|  |      |
|--|------|
| Pizzini <b>Prosecco</b> , King Valley, VIC                     | \$31 |
| Laurent Perrier "La Cuvee" <b>Champagne</b> , France           | \$83 |
| Paul Louis <b>Sparkling</b> , France                           | \$34 |
| Leeuwin Estate <b>Riesling</b> , WA                            | \$34 |
| ATR <b>Pinot Gris</b> , Grampians, VIC                         | \$32 |
| Pizzini <b>Pinot Grigio</b> , King Valley, VIC                 | \$31 |
| Angoris Villa Locatelli <b>Pinot Grigio</b> , Italy            | \$31 |
| Mahi <b>Sauvignon Blanc</b> , NZ                               | \$35 |
| Medhurst Estate <b>Chardonnay</b> , Yarra Valley               | \$38 |
| Rob Dolan "True Colours" <b>Chardonnay</b> , Yarra Valley, VIC | \$34 |
| Vocoret & Fils <b>Petit Chablis</b> , Chablis, France          | \$59 |

*Product may change due to availability*

## TAKEAWAY COCKTAILS

**Lemongrass lychee martini** – lemongrass

vodka, lychee liqueur, lychee juice \$16

**Ginger margarita** – El Jimador tequila, Canton ginger liqueur, lime juice, Sichuan pepper, chili salt rim \$16

**Classic margarita** – El Jimador tequila, Cointreau, lime juice – salt rim \$16

**Negroni** - London dry Gin, Campari, Rosso Sweet Vermouth, Orange \$17



KITCHEN & BAR

140 Rouse Street Port Melbourne

## **FOOD & DRINK TAKEAWAY MENU & ORDER FORM**

Phone: **90427921 to PICK UP**

ORDER through  
**UBEREATS, MENULOG,  
or DOORDASH**

to be delivered.

Most of our dishes are gluten free, however if you have any special dietary requirement please let us know and we will attempt to accommodate your request.

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