

ENTREE

SPRING ROLL | \$9

Deep fried rolls (3) mixed inside of shredded carrot, minced pork, diced onion, black fungus, glass noodle served with sweet chilli sauce.

RICE PAPER ROLL | \$10 (V/O) (GF)

Freshly made per order (3). Combination of pork, prawn, vermicelli, lettuce, pickled carrot wrapped in rice paper served with housemade hoisin sauce topped with crushed roasted peanut.

BO LA LOT | \$12

Fragrantly seasoned grilled rolls of beef mince wrapped up in wild betel leaf (6pcs)

WINGS 2 WAY | \$15

Your choice of:

- Spicy Buffalo sauce (8)or
- Spicy caramelised vietnamese style (8)

GRILLED SCALLOPS | \$12

2pcs half shell large scallops grilled with butter and spring onions. Topped with crushed peanuts

PORK BELLY BAO | \$12 (V/O)

Roasted pork, cucumber, spring onion, pickled carrots and housemade hoisin sauce (3pcs)

CHICKEN BAO | \$12

Grilled chicken breast, fresh lettuce, red onion and housemade hosin (2pcs)

XIU MAI | \$15

Housemade Vietnamese meat balls and quail eggs cooked in tomato sauce served with toasted baguette

SHARING PLATTER | \$25

Spring rolls, rice paper rolls, bo la lot, marinated pork meat balls and V-cuts wedge. Served with salad and sauces

KIDDOS KORNER

CHEESEBURGER | \$10

Beef patty burger, melted cheese, tomato sauce in brioche bun. Served with fries

HAWAIIAN | \$10

Ham, cheese, pineapple, tomato sauce pizza. Served with fries

LITTLE FARMER | \$10

Chicken schnitzel with fries

HAPPY KID | \$12

Grilled chicken breast served with steamed carrots and chat potatoes

SWEET BOY MAGEIO | \$9 (GFO)

Waffle or pancakes or French toast, ice cream topped with maple syrup and garnished with strawberries & icing sugar.

KID DRINKS | \$4

Milkshakes

Vanilla / Caramel / Strawberry / Chocolate / Banana

Smoothies

Mixed berry / Banana/ Mango

Juices

Apple / Orange

Hot Drinks

Hot chocolate./ White Chocolate

EXTRAS

Vietnamese Baguette | \$3

Steamed rice | \$3

Egg noodles | \$3

Flat noodle | \$3

Shoestring fries | \$4

V-cut wedge | \$5

Sweet potato fries| \$6

Salads | \$5

MAIN COURSE

BO KHO | \$16

Stew tender beef brisket in fragrant lemongrass, cinnamon and star anise broth. Carrots are added to comple the dish. Served w toasted baguette or egg noodles (extra \$1)

PHO | \$17 (GF)

Vietnamese traditional slow cooked beef broth noodle soup with rare sliced beef, brisket & beef balls. Garnished with shallots & served with fresh lemon, bean sprout. **Or chicken option**

SPICY BEEF NOODLE SOUP | \$17 (GF)

A spicy vermicelli noodle soup with beef brisket, rare sliced beef & Vietnamese ham & spiced up with chilli oil. Garnished with shallots & served with fresh lemon & bean sprout. **Or chicken option**

VERMICELLI SALAD | \$17 (V/O) (GF)

Light & refreshing salad with lettuce, beansprout, cucumber, mint, pickled carrot topped with crushed roasted peanut & scallion oil, fried onion. Served with housemade fish sauce.

Your choice of Tofu or Spring rolls or Grilled chicken or Lemongrass stir fry beef or Sugarcane grilled pork skewer

BUN CHA | \$19

Marinated pork belly & meat balls served with housemade fish sauce, vemicelli, pickles and fresh salads

SPECIAL FRIED RICE | \$15 (GF)

BBQ pork & prawn fried rice cooked with eggs, peas and soy sauce

FISH FRIED RICE | \$21 (GF)

Special fried rice with choice of grilled salmon or barramundi fillet on the top

GARLIC PRAWNS | \$18 (GF)

Stir fried garlic prawns, snow peas, carrots, garnished with coriander, mint and shredded carrot

GRILLED BARRAMUNDI | \$19

Grilled barramundi cooked in housemade rich tomato & onion sauce. Served w steamed rice

VIET STYLE SALAD | \$20 (GF)

Prawns cooked in oyster sauce served with fresh lettuce, red onions, shredded carrots, cucumber, beanspout, fresh tomatoes. Topped with housemade dressing

CRISPY CREPE | \$20(GF)

Traditional Vietnamese crispy crepe filled with prawns, pork, onion, shallots & bean sprouts. Served with fresh salad pickled carrot & housemade fish sauce. sourdough.

BEEF & GUINNESS PIE | \$17

Chunk beef and caramelised onions Guinness pie served with V-cut wedge, topped with gravy and melted cheese

REG BURGER | \$17 (GFO)

Beef patty burger, melted cheese, bacon, free range fried egg, hashbrown, special burger sauce, fresh tomatoes, mixed lettuce, served with fries

MR. BURGER | \$18

Chicken schnitzel or grilled chicken breast burger, cheddar cheese, crispy bacon, hash brown, fresh tomatoes, mixed lettuce, mayo. Served with fries

CHICKANCHIPS | \$18

Chicken schnitzel served with fries, salad and gravy

RISOTTO | \$18 (GF)

Grilled chicken, mushroom, green peas, fresh parmesan cheese, truffle oil and balsamic glaze

CARBONARA | \$18

Fettuccine, bacon, onion, garlic in a creamy egg sauce with fresh parmesan cheese

CHILLI PRAWN | \$19

Fettuccine, grilled prawns, , chilli, red peppers and spinach in napoli sauce topped with parmesan cheese

PHILLY CHEESESTEAK | \$20

Toasted baguette filled with grilled steak, red pepper, onion, cheese, tomato relish, aioli served w fries.

CHICKEN PARMY | \$21

Chicken schnitzel topped with napoli sauce, ham & cheese. Served with fries and salads

BBQ PORK RIBS | \$22

Pork ribs slow cooked in smoky BBQ Sauce. Served with V-cut wedge and salads

BLOSSOM | \$25 (GF)

Choice of grilled Salmon or Barramundi fillet served with chat potatoes, green beans, spinach, carrots and herb butter

DRINKS SWEETS

HOT DRINKS

Oat, almond, soy, fresh lactose free extra \$0.7

Babycino | \$1.5

Espresso / Short Macchiato / Piccolo | \$3

Long Macchiato / Long Black / Flat white /
Cappuccino / Latte / Chai | \$4, \$5 mug

Mocha / White Mocha/Hot Chocolate / Dirty Chai /
Matcha | \$5

LOOSE LEAF TEAS | \$4.5

Breakfast Tea brisk, silky & sweet. It carries true characteristics of malty flavours with fruity overtones.

Royal Earl Blue cornflowers accent the rich black leaves & the vibrant amber hued- brew produces a fragrant yet refreshing finish of citrus.

Australia Sencha Green tea this tea offers rich vegetal & grassy notes that give way to a pleasant nuttiness, with a delicate sweetness on the finish.

Vanila Chai A fine Sri Lankan black tea hand blended with exotic spices & a hint of vanilla.

Pink City the organic herbal chai that fills the air with intoxicating aromas of warm cinnamon, cardamom & sweet citrus.

Hawaiian Mint a tropical twist! Refreshing peppermint & spearmint with speckles of sundries pineapple & sweet fennel.

JUICES | \$7

Coconut fresh coconut in shell.

Reddy fresh watermelon, mint.

Ruby fresh watermelon, fresh pineapple, mint.

Tropical fresh watermelon, fresh pineapple, orange, apple.

Orange / Apple | \$5

FRUIT FRAPPE | \$7

Minty fresh pineapple, orange, mint, ice.

Mango classic mango, orange, fresh pineapple.

Berry bunch mixed berry, orange, apple, fresh pineapple.

Greentree spinach, banana, orange, fresh pineapple.

MILK FRAPPE | \$7 *(topped with whipped cream)*

Golden coffee, caramel, milk, ice.

Mocco coffee, chocolate, milk, ice.

Choco planet chocolate, milk, ice.

Verdant matcha, milk, ice.

Sandblow chai, milk, ice. **Add coffee for \$1.**

ICY

Vietnamese Iced coffee: Black or White | \$7

Iced Latte / Iced Long Black | \$5

Iced Chai / Iced Coffee / Iced Chocolate /
Iced Mocha | \$7

MILKSHAKES | \$6

Vanilla / Caramel / Strawberry / Chocolate / Banana.

SMOOTHIES | \$7

Mango / Mixed berry / Banana

made with milk and ice cream.

SOFT DRINKS

Coke / Coke Zero / Diet Coke / Fanta / Sprite | \$3

Ginger Beer / Lemon Lime & Bitters / Sparkling
Water | \$5

SWEETIES

Passionfruit Cheesecake | \$9

Carrot cake | \$9

Brownie (GF) | \$9

Chocolate mud cake | \$9

Caramel Sticky Date Pudding | \$9

served with berry compote & whipped cream

Scone served with fresh strawberry, strawberry
jam & whipped cream | \$6

Muffins: Apple coconut crumpled / Triple
Chocolate / Wildberries white chocolate | \$6

