LITTLE SOMETHING

Chicken wingette, caramelised garlic tamarind sauce (6pcs) (g.f) Chicken and prawn dumpling, ginger nuoc cham (4pcs) Corn and sweet potato fritter, sriracha mayo (5pcs) (v/g.f) Pork bao, pickles, corianders, cucumbers (2pcs) Salt pepper calamari, sambal dressing, lemon (g.f) Satay chicken skewer, pickled cucumber (4pcs) Seared scallop, green mango slaw, rice cracker, red nam jim (g.f)	12 12.5 10.5 10 12.5 12.5 each 6
Rice paper roll (2pcs) w/ house-made peanut hoisin sauce, choice of tofu and mushroom (g.f optional) lemongrass chicken (g.f optional) bbq pork belly tempura fish	8 9.5 9.5 10
Crispy net spring roll (5pcs) w/ lettuce, herbs, pickle, choice of mixed vegetable, sweet chilli (v) prawn and crab meat, nuoc cham (g.f)	10.5 12.5

A BIT MORE

Black mussels, stir fried w/ XO sauce, chilli, corianders	22
Five spiced pork belly, honey soy, fennel and herb salad	19.5
Fresh wild barramudi, steamed w/ ginger soy, baby bok choy, broccoli, green beans (g.f)	24
Lemon turmeric chicken maryland, green papaya and pickle salad (g.f)	18
Vermicelli, traditional rice noodle salad, choice of bbq chicken (g.f) lemongrass wagyu beef roasted pork belly silky tofu and baby king oyster mushroom (v/g.f optional)	16.5 17.5 17 15.5
Pho, traditional noodle soup (g.f optional), choice of steamed sliced chicken silky tofu and seasonal vegetables (v) wagyu beef and brisket	15.5 15 16

THE SECRET TO AN AMAZING PHO LIES IN THE STOCK. CHEF DRAWS ON TRADITIONAL TECHNIQUES TO CREATE EACH STOCK INDIVIDUALLY WITH LOVE AND CARE. IT TAKES GREAT BONES AND A FULL 12 HOURS OF CAREFULLY WATECHED SIMMERING TO PRODUCE THE DELICIOUS AND FRAGRANT BROTH YOU WILL LOVE. NO MSG HERE - JUST CHEF'S AUTHENTIC RECIPE. WE TRUST YOU WILL ENJOY OUR OFFERING.

LET'S SHARE

Baked whole fresh flounder, herbs, lettuce, glass noodles, cucumber, chilli nuoc cham, lemon (g.f)	
Lemongrass beef cheek, herbs, snow pea and bean sprout salad	32.9
Red curry, pumpkin, broccoli, caulifower, zucchini, fried silky tofu, green bean, baby king oyster mushroom (g.f)	25.9
Slow braised lamb shank, massaman curry, cubed potato, lotus root, Thai basil, roasted peanuts, fried shallot (g.f)	33.9
*these dishes are accompanied with steamed jasmine rice (or coconut	rice + 1.50)
ON THE SIDE	
Coconut rice (v/g.f) Jasmine rice (v/g.f) Seasonal green vegetables, sautéed w/ oyster sauce (g.f optional) Sweet potato fries, chilli mayo (v/g.f) Vietnamese slaw, crispy shallot, nuoc cham (g.f)	5 3.5 14 8 8

SWEET TREAT

Coconut panna cotta, passionfruit, coconut, wild berries	14.5
Matcha semifreddo, cream coconut, caramelised popcorn, waffle cone	12.5
Sago pudding, passionfruit, vanilla ice cream, roasted peanuts	10.5

Buffalo Boy Feed me \$40 pp Minimum 4 person

Chicken drummette, caramerlised tamarind sauce (g.f)
Dumpling of chicken and prawn, nuoc cham
Five spiced pork belly, honey soy
Half shell scallop, red curry sauce (g.f)

Fried whole baby flounder (g.f) Sweet potato fries (v/g.f)

Lamb shank, massaman curry (g.f) Vietnamese coleslaw (g.f)

Jasmine rice (v/g.f)

Mini matcha semifreddo

* Please note this is a sample menu *

ONLY AT LUNCH

(availble from 12pm - 4pm daily) Rice and Noodle Sambal calamari, w/ cucumber salad on rice (g.f) 16.5 Stir fried rice, w/ egg, corn, peas, carrot, fried tofu, mushroom (g.f) 14.5 Wok toss egg noodle, w/ seasonal vegetables, sweet soy 14.5 Vietnamese slaw w/ rice cracker, choice of 14.5 chicken (g.f) 16.5 calamari (g.f) 15.5 Mini lunch pack, choose from any three items below Rice paper roll/Vegie spring roll/Pho/Pork bao/Sweet potato fries Chicken and prawn dumpling/Salt pepper calamari Curry w/ seasonal vegetables, steamed jasmine rice, choice of lemongrass chicken (g.f) 16.5 15.5 roasted pumpkin and potato (g.f) slow braised beef (g.f) 17.5 **EXTRAS** Wagyu beef/Grilled chicken/Roasted pork belly Steamed chicken breast/Mixed vegie and tofu Tofu/Bok choy/Broccoli/Cauliflower/Mixed vegie

PLEASE LET US KNOW IF YOU HAVE ANY PARTICULAR ALLERGIES OR DIETARY REQUIREMENTS PRIOR TO ORDERING. Gluten Free = g.f Vegetarian = v