

HELLO AUNTIE



LAND - O'CONNOR, VIC | DARLING DOWNS, QLD | RANGERS VALLEY, NSW
SEA - SPENCER GULF, SA | FREEMANS BAY, NZ | HAMILTON HILL, WA
TRUFFLE - WESTERN AUSTRALIA

Our menu contains allergens and is prepared in a kitchen that handles allergens. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free.

All menu items are subject to change according to seasonality and availability. No alterations to the menu are applicable and prices are subject to change without notice.

All credit and debit charges incur a surcharge at our lowest cost of acceptance.

- Please note a 15% surcharge is applicable on Public Holidays

10% surcharge is applicable on Sunday

+

- Groups of 8 or more will incur a 10% service charge

A cakeage fee of \$4 pp applies.

No BYO

(df) dairy free, (nf) nut free, (v) vegetarian, (vo) vegan option, (gf) gluten free, (gfo) gluten free option available

FEED ME



FEED ME AUNTIE | \$75PP

SHARED BANQUET MIN 4, REQUIRED FOR 8+ WHOLE TABLE ONLY

BANH MI PATE/ *PATE WITH BREAD

Chicken liver mousse, house made bread

BO TAI*raw (GF) (DF)/ *BEEF TARTARE

Black angus rump (QLD) tartare, pickled onion, capers, anchovy

WONTON CA TIM/ * EGGPLANT WONTON (DFO)

Smoked eggplant, chilli, pickled onion, chervil, Greek Yogurt

SUON CUU/ *LAMB RIBS (GF)(DF)

Materstock lamb ribs, pickled pineapple, cucumber

HEO NUONG/ *BBQ PORK JOWL (GF)(DF)

BBQ pork jowl (NSW), ginger, garlic, oyster sauce marinade

GOI DU DU/ *PAPAYA SALAD (GF) (VEGAN)

Green papaya, perilla, hibiscus tajin, mint, fried onions, roasted peanuts

COM CHIEN TOM/ *PRAWN FRIED RICE (GF) (DF)

Prawn fried rice, corn, peas, egg, shallot, chilli

NGOT/ *DESSERTS

Desserts to share

FEED ME MORE | \$95PP

SHARED BANQUET MIN 4, REQUIRED FOR 8+ WHOLE TABLE ONLY

BANH MI PLATTER/ *CHARCUTERIE (GF)

Chicken wood ear loaf, black sausage, pate, cured pork jowl pickles and bread

WONTON CA TIM/ * EGGPLANT WONTON (DFO)

Smoked eggplant, chilli, pickled onion, chervil, Greek Yogurt

GOI DU DU/ *PAPAYA SALAD (GF) (VEGAN)

Green papaya, perilla, hibiscus tajin, mint, fried onions, roasted peanuts

BO BIT TET/ *WAGYU STEAK (GF)(DFO)

230gr MB9+ wagyu, confit leek, Pho demi glaze, leek oil

CA CHEM/ *BARRAMUNDI(DF)

Roasted barramundi fillet(NT), Vietnamese capsicum and tomato sauce, capers and brussels sprout

COM CHIEN TOM/ *PRAWN FIRED RICE (GF) (DF)

Prawn fried rice, corn, peas, egg, shallot, chilli

BANH XEO/ *VIETNAMESE CREPE (DF)(GF)

Crispy coconut, turmeric crepe w/ pork and prawn, onion, bean sprout

NGOT/ *DESSERTS

Desserts to share



BO TAI

SMALL

BO TAI raw/ *BEEF TARTARE (GF) (DF)	29
Black angus rump (QLD) tartare, pickled onion, capers, anchovy	
BANH MI PATE/ *PATE WITH BREAD	29
Chicken liver mousse, house made bread, fresh herbs and pickles	
MUC CHIEN/ *FRIED CALAMARI (GF)(DF)	29
Salt and pepper calamari, squid ink aioli	
DOI TRUONG/ *BEEF SAUSAGE(GF)(DFO)	25
Beef sausage serve with Vietnamese mint yogurt sauce, mix herbs, coriander, and paprika oil	

MEDIUM

WONTON CA TIM/ * EGGPLANT WONTON (DFO)	29
Smoked eggplant, chilli, pickled onion, chervil	
CA TIM XAO/ *CAMELIZED EGGPLANT (GF)(VO)	32
Cubed eggplant, tossed in caramelized soy, garlic stem, chilli and pepper	
HEO NUONG/ *BBQ PORK (GF) (DF)	39
BBQ pork jowl(NSW) marinated in ginger, garlic, honey and oyster sauce served with pickled carrot and radish	
GOI BACH TUOC (GF) (DF) *ALLOW 15 MIN COOKING TIME	41
Octopus (NSW) grilled over charcoal, green papaya, mint, garlic, shallots, peanuts, hibiscus tajin, chilli	
SUON CUU/ *LAMB RIBS (GF)(DF)	42
Masterstock lamb ribs, pickled pineapple, cucumber	



WONTON CA
TIM



GOI CUON
KIT



CA CHEM

BIG

BANH XEO (DF)(GF) *ALLOW 15 MIN COOKING TIME	22
Crispy coconut turmeric crepe w/ onion, bean sprout Add tofu +9 *, chicken +9 *, pork +9 *, prawn +10 *	
CA CHEM/*BARRAMUNDI (DF) *ALLOW 20 MIN COOKING TIME	47
Roasted barramundi fillet(NT), Vietnamese capsicum and tomato sauce, capers and brussels sprout	
GOI CUON/ *RICE PAPER ROLL KIT (DF)	65
*ALLOW UP TO 20 MIN COOKING TIME Rice paper roll kit W/ Vermicelli sheets, pork, chicken, veggie spring rolls, peanuts, pickles	
BO BIT TET/ *WAGYU STEAK (GF)(DFO)	80
*ALLOW UP TO 30 MIN COOKING TIME 230gr MB9+ wagyu, confit leek, Pho demi glaze and leek oil	
THIT 3 MON/ *MEAT PLATTER (GF)(DF)	95
BBQ pork jowl, masterstock chicken, glazed lamb ribs and pickle	



WAGYU



MEAT PLATTER

NOODLES AND RICE

PHO DAC BIET (DF) (GF)	23
Angus beef, meatball, brisket, rice noodle, beef broth, shallot, coriander, onion	
PHO GA GION/ *CHICKEN LEG WITH NOODLES (DF)(GFO)	23
Maryland chicken with dried egg noodles or rice noodles in soup	
BUN/ *VEMICELLI (GF) (DF)	
Vermicelli, pickled carrot, sesame oil, veggie spring roll & peanuts	
*with Vietnamese charcoal Chicken	24
MI BO KHO/ *BRAISED BEEF NOODLE (GFO)(DFO)	33
Lemongrass and aniseed braised beef, parsley, smoked cheddar with egg noodles	
MI XAO NAM/ *MUSHROOM WITH EGG NOODLES (GFO)	31
Shimeji mushroom, oyster mushroom, fermented chilli, dashi creme with egg noodles	
COM CHIEN TOM/ *PRAWN FRIED RICE(GF) (DF)	39
Prawn fried rice, corn, pea, egg, shallot & chilli	

KIDS - 12 & UNDER

COM GA NUONG	15
Vietnamese charcoal chicken with steamed rice, shallot oil and fried shallot	

SIDES

BANH MI DAU XANH/ *MUNG BEAN PUREE & BREAD (DF)	18
House-made mung bean bread	
MI KHO/ *MI GORENG (DF)	16
Thin egg noodles in garlic, sweet soy add fried egg +3	
XA LACH/ *SALAD (DF) (GFO)	17
Lettuce hearts, mint, belachan dressing, fried shallot	
COM CHIEN/ *FRIED RICE (GF)(DF)(VO)	18
Fried rice with corn, peas, egg, spring onion	
CAI XAO/ *CHINESE BROCCOLI (GFO) (DFO)(VO)	17
Chinese broccoli, fermented chilli, almond	



CAI XAO

NGOT

FLAVOUR OF THE MONTH

Some of our desserts will change monthly and those with fruit will change seasonally.

Please ask our friendly staff for what's on dessert of the month

BANH CA PHE/ *VIET COFFEE TRIFLE

21

Vietnamese coffee jelly, mocha brownie, honeycomb, malt cream



#PAYYOURAUNTIEAVISIT #PAYYOURAUNTIEAVISIT

HELLO **AUNTIE**

WINE & COCKTAIL



COCKTAILS

AUNTIE'S SPECIALS

PINK FLAMINGO Vodka, dragon fruit, elderflower, lemon	25
FUNKY NIGHT Vodka, plum, umeshu sake, lychee, strawberry, mint	25
JAS IT UP Jasmine infused tequila, liquor 43, lychee puree, lime juice	24
YELLOW BANDIT Pandan Rum, Green Chartreuse, pineapple, mango purée	25
TRUFFLE TROUBLE Laphroaig, umeshu sake, truffle honey, apple Juice	25
TET HA NOI Chrysanthemum vodka, lychee juice, raspberry puree, lemon	24
MADE WITH PASSION Vodka, Cointreau, passionfruit, mint	24



CLASSICS

MARGARITA	23
El jimador Tequila, cointreau, lime juice	
NEGRONI	23
Tanqueray, campari bitter, Dolin rouge vermouth	
OLD FASHION	23
Bourbon whiskey, orange bitter, orange	

MOCKTAILS

CHANH YAY	15
Passionfruit, mint, lemon, soda	
ADD Rum +9	
WATCHAMACALLIT	15
Lychee, cucumber, mint, lime, ginger ale	
ADD Gin +9	

NON-ALCOHOLIC

PUREZZA SPARKLING	5PP
COKE, COKE ZERO, SPRITE, SODA WATER, TONIC WATER	5
PINEAPPLE JUICE, ORANGE JUICE, APPLE JUICE	8
VIETNAMESE ICED COFFEE	8
HOMEMADE LEMONADE	8

HOT TEA

CHRYSANTHEMUM HOT TEA	6
-----------------------	---

BEERS

HA NOI BEER (VIETNAMESE BEER)	12
ASAHI	12



CHAMPAGNE

GLS

BTL

2012 | DOM PERIGNON BRUT CHAMPAGNE
CHAMPAGNE FRANCE

670

NV | RUINART BLANC DE BLANC CHAMPAGNE
CHAMPAGNE FRANCE

378

2013 | MOËT & CHANDON GRAND VINTAGE 2013
CHAMPAGNE FRANCE

320

NV | MOËT & CHANDON IMPERIAL BRUT CHAMPAGNE
CHAMPAGNE FRANCE

165

NV | CHANDON BRUT ROSE
CHAMPAGNE FRANCE

17

79

2022 | BA BA RUMBA PROSECCO
TUMBARUMBA, NSW

17

79

WHITE WINES

	GLS	BTL
2021 DOMAINE SIMONE TREMBLAY, CHABLIS CHABLIS, FRANCE		140
2021 CRAVEN 'KARIBIB' CHENIN BLANC STELLENBOSCH, SOUTH AFRICA		125
2022 GILBERT , SAUVIGNON BLANC TUMBARUMBA, NSW	17	79
2022 MERCER, PINOT GRIGIO HUNTER VALLEY, NSW	17	79
2023 ELDERTON , RIESLING EDEN VALLEY, SA	18	85
2022 THE VINDEN HEADCASE, SEMILLON HUNTER VALLEY, NSW	18	85
2020 MOON, CHARDONNAY ADELAIDE HILLS, SA	20	95

ROSE

22019 TOPEZ PETIT, ROSE' CÔTES DE PROVENCE, FRANCE	19	90
--	----	----

RED

GLS BTL

2021 | MAKER MASTER, ORGANIC SHIRAZ
COWRA, NSW

17 79

2022 | GILBERT, PINOT NOIR
TUMBARUMBA, NSW

19 90

2020 | VALENTINE, GRENACHE
HEATHCOTE, VIC

19 90

2021 | MASSO ANTICO PRIMITIVO
PUGLIA, ITALY

18 85



SPIRITS

VODKA

RUSSIAN STANDARD (RUSSIA)	12
BELVEDERE (POLAND)	14
HAKU (JAPAN)	14

GIN

TANQUERAY (LONDON)	12
ARTISAN SETTLERS CORIANDER (AUSTRALIA)	12
BEEFEATER 24 (LONDON)	12
BOMBAY SAPPHIRE (LONDON)	12
FOUR Pillars (AUSTRALIA)	12
FOUR Pillars BLOODY SHIRAZ (AUSTRALIA)	14
HENDRICKS (LONDON)	14
MALFY (ITALY)	13
MONKEY 47 (GERMANY)	14
PLYMOUTH (LONDON)	12
ROKU (JAPAN)	12
SIPS SMITH W/ EARL GREY TEA (LONDON)	12

RUM

ANGOSTURA RESERVE (TRINIDAD)	12
BATI SPICED (FIJI)	12
BACARDI CARTA BLANCA (PUERTO RICO)	12
RATU DARK (FIJI)	12
PLANTATION PINEAPPLE RUM (TRINIDAD)	13
RON ZACAPA SOLERA	20
STOLEN GOLD (CARIBBEAN)	12

TEQUILA/MEZCAL

PATRON REPOSADO (MEXICO)	13
PATRON ANEJO (MEXICO)	14
CAZADORES REPOSADO (MEXICO)	12
PATRON XO CAFÉ (MEXICO)	12
EL JIMADOR REPOSADO (MEXICO)	12
NUESTRA SOLEDAD (OAXACA)	13

SCOTCH WHISKY

AUCHENTOSHAN 12 (SCOTLAND)	13
AUCHENTOSHAN AMERICAN OAK (SCOTLAND)	12
ARDBEG 10 (SCOTLAND)	15
BALLANTINE'S (SCOTLAND)	12
GLENMORANGIE EXTREMELY RARE (SCOTLAND)	21
LAGAVULIN SINGLE MALT 16 (SCOTLAND)	19
LAPHROIAG SELECT CASK (SCOTLAND)	14
NIKKA COFFEE GRAIN (JAPAN)	15
STARWARD TWO-FOLD (AUSTRALIA)	13
TOKINOKA BLENDED WHISKY (JAPAN)	14
TALISKER SKYE (SCOTLAND)	14

AMERICAN WHISKEY

BASIL HAYDEN'S 8 (USA)	13
EAGLE RARE 10 (USA)	13
KNOB CREEK SMALL BATCH (USA)	14
MAKERS MARK (USA)	12
RITTENHOUSE RYE (USA)	13
WOODFORD RESERVE (USA)	12

COGNAC

ST. REMY VSOP (FRANCE)	12
D'USSE VSOP (FRANCE)	14
D'USSE XO (FRANCE)	40

DRY AND SWEET VERMOUTH/LIQUEUR/HERBS

CARPARNO (ITALY)	11
COINTREAU (FRANCE)	11
ANTICA FORMULA (ITALY)	11
FERNET BRANCA (ITALY)	11
MONTENEGRO (ITALY)	11
LILLET BLANC (ITALY)	11
APEROL (ITALY)	11
CAMPARI (ITALY)	11
DISARONNO (ITALY)	11
PIMMS (LONDON)	11
FRANGELICO (ITALY)	11
LUXARDO MARASCHINO (ITALY)	11
KAHLUA (MEXICO)	11
PAMPELLE (FRANCE)	11
LICOR 43 (SPAIN)	11
FIREBALL (USA)	11
ABSINTH (FRANCE)	13
CHARTREUSE GREEN (FRANCE)	13