

TO EAT

SMALL PLATES

Fresh oysters,
ginger citrus (2pc)\$16

Pork and taro cha gio,
green herbs, nước chấm (4)...\$16

King prawns,
Viet chimichuri, fried
shallots, chilli (2)\$16

Bún riêu chawanmushi,
pork belly, crab cake ...\$16

Fried chicken wings,
chilli, kho quet, pickled
smashed cucumber\$16

Corn ribs,
kho mayo, sate\$16

Tempura tofu,
chilli lemongrass salt\$18

Crispy eggplant,
soy glaze, chunky shallot
oil, chilli\$18

Pork dumplings,
spicy beef broth, green
herbs, sate\$20

Rừng's pork belly,
gem lettuce, Vietnamese hot
herbs, nước chấm\$20

Beef skewers,
green peppercorn, pickled
onion, watercress salad\$20

Chargrilled octopus,
pickled fennel, sweet paprika,
citrus, chilli sauce\$20

LARGE PLATES

XO fried rice,
garlic chives, fried
shallots\$26

Wok tossed mushroom medley,
greens, lotus roots,
brown sauce\$32

BBH (Bún bò Huế),
aromatic spicy beef broth,
chef's selection of beef
cuts, herb slaw,
rice noodles\$34

Rừng's bun cha,
pork 2 ways, lettuce,
green herbs, vermicelli..... \$34

Grilled chicken,
spiced salt, kaffir lime
leaves, cabbage salad ...\$36

Chả Cá Hà Nội,
turmeric barramundi,
vermicelli, Vietnamese
herbs, lettuce\$38

Vietnamese beef stew,
carrots, bò kho jus\$38

Chargrilled king prawns,
coconut broth, green chilli,
herb oil\$38

SIDES

Jasmine rice\$4

Leafy greens salad,
citrus dressing\$12

Asian greens,
oyster sauce.....\$14

Charred hispi, kho quet\$14

DESSERTS

Caramelised banana,
tapioca, coconut.....\$16

Deep fried icecream,
coffee caramel\$18

NO RỪNG DECISIONS

We got you!
A curated feaset of
flavours, made to share.

FEED ME CLASSIC | \$55PP

King prawns
Corn ribs
Pork and taro cha gio
Grilled chicken
Rừng's bun cha
Charred hispi
Jasmine rice

FEED ME PREMIUM | \$75PP

Fresh oysters
Corn ribs
Rừng's pork belly
Beef skewers
Chargrilled octopus
Grilled chicken
Vietnamese beef stew
Charred hispi
Jasmine rice

Please advise any dietary requirements or allergens.

While GF options are available, we cannot guarantee items are free from allergen traces.

A 10% surcharge applies on weekends and a 15% surcharge applies on public holidays. Menu subject to change.

GRUNG



LUNCH SPECIALS

VERMICELLI COMBINATION BOWL

Choice of chicken/pork/tofu
with vermicelli noodles,
pickled vegetables,
Vietnamese herbs,
nước chấm and peanuts
\$20

PHỞ BÒ

Signature beef stock,
thick rice noodles, chef's
selection of beef cuts,
Vietnamese herbs
\$20

RỪNG RICE BOWL

Choice of chicken/pork/tofu
with rice, pickled vegetables,
Vietnamese herbs, nuoc cham
and spring onion oil
\$20

BBH (BÚN BÒ HUẾ)

Aromatic spicy beef, broth,
Chef's selection of beef cuts,
herb slaw, rice noodles
\$20

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RỪNG



RUNG

TO DRINK

COCKTAILS

Crimson Fizz

Prosecco, hibiscus house
syrup, lemon myrtle, soda ... \$16

Bloom & shade

Lady triêu gin, matcha
orange blossom house
syrup, lemon, aqua faba \$18

Rúng dragon herb

Nhâu vodka, red dragon
fruit, elderflower, thai
basil, lime..... \$18

Lá & sá

White rum, ginger
liqueur, lemon grass,
ginger, makrut,
mint & lime \$18

Velvet palm

White rum, pandan infused
coconut cream, pineapple,
toasted coconut \$18

MOCKTAILS

Soda lime mint

Lime juice, simple syrup,
soda water, mint..... \$12

Passion pop spritz

Passion fruit syrup,
simple syrup,
soda water \$12

Silk road sour

Japanese whisky,
yuzu syrup, lemon,
kurmitsu, aqua faba..... \$20

Midnight phin

Vodka, coffee liqueur,
Vietnamese coffee,
condensed milk \$20

Pearl district

Gin, vodka, rum,
triple sec, lychee
liqueur, citrus..... \$20

Saigon after dark

Nhâu vodka, sake,
cucumber juice, lime \$20

Charred canopy

Smokey mezcal,
cold brew tea, citrus,
palm sugar, salt..... \$22

Sunrise serenade

Grenadine, orange juice,
lime juice, lemonade \$12

SPIRITS (rocks, neat or any mixer)

Nhậu vietnamese vodka \$12

Crystal head vodka..... \$18

Espolon tequila blanco..... \$14

Volando tequila blanco..... \$16

Lady trieu vietnamese gin ... \$12

Bloom london dry gin \$16

Kracken black spiced rum \$12

Stolen white rum..... \$12

Shipwreck spiced rum \$16

**El dorado diamond reserve
white rum** \$18

**Baileys irish
cream liqueur** \$12

Villa massa limoncello..... \$14

BEER

**Hiatus non alcoholic beer
lager**
(<0.5%) \$10

Hahn premium light
(2.2%) \$10

**Travla low carb
mid strength**
(3.5%) \$10

Young Henrys ginger beer
(4.0%) \$10

**Coopers original
pale ale**
(4.5%) \$10

CBCO bertie apple cider
(4.6%) \$10

Saigon lager
(4.9%) \$10

TAP BEER

Tiger beer 300ml
(5%) \$9

Tiger beer 500ml
(5%) \$12

SPARKLING

NV Rùng Prosecco

King Valley, VIC \$14/\$66

NV Laurent-Breban

Blanc de Blancs

Provence, FR..... \$14/\$66

Stefano Lubiana

Brut Reserve

Derwent Valley, TAS \$120

La Petite Mort Manseng

Pet-Nat

Granite Belt, QLD \$78

NV Laurent-Perrier

La Cuvee

Champagne, FR..... \$25/\$150

2018 Laurent-Perrier

Brut Millesime

Champagne, FR..... \$240

WHITE

Atlas 172 Watervale

Riesling

Clare Valley, SA \$15/\$68

Riversdale Estate R42

Riesling

Coal River Valley, TAS .. \$62

Elderslie Pinot Blanc

Adelaide Hills, SA..... \$86

Prinithie Topography

Pinot Gris

Orange, NSW..... \$14/\$58

Vigneti Le Monde

Pinot Grigio

Friuli, IT..... \$16/\$68

Astrolabe

Sauvignon Blanc

Marlborough, NZ..... \$15/\$62

Medhurst

Sauvignon Blanc

Yarra Valley, VIC \$68

Jericho Fiano

Adelaide Hills, SA \$14/\$58

Charlotte Dalton Love

You Love Me Semillon

Adelaide Hills, SA \$14/\$58

Rusden Christian

Chenin Blanc

Barossa Valley, SA \$58

Yetto Chardonnay

Adelaide Hills, SA \$16/\$68

Ten Minutes by Tractor

'10X' Chardonnay

Mornington

Peninsula, VIC..... \$88

Domaine Gautheron

Chablis

Burgundy, FR..... \$142

AMBER

Athletes of Wine Amber

Trebbiano

Glenrowan, VIC..... \$16/\$69

La Petite Mort

Viognier Marsanne

Roussanne Qvevri

Ballandean, QLD \$89

ROSÉ

Domaine Valfont Rosé

Provence, FR..... \$14/\$58

Bulman Rosé

Barossa Valley, SA \$15/\$64

RED

Ghost Rock

'Supernatural' Summer

Skins Chilled Red

Cradle Coast, TAS..... \$16/\$68

Domaine de Mont Joly

Beaujolais-Villages

Beaujolais, FR..... \$96

Yetto Pinot Noir

Adelaide Hills, SA \$15/\$62

Aunt Alice Night Sky

Pinot Noir

Coal River Valley, TAS \$96

Ten Minutes by Tractor

'Up the Hill' Pinot Noir

Mornington

Peninsula, VIC \$120

Atlas Grenache

Clare Valley, SA \$14/\$54

Utopos Grenache

Barossa Valley, SA \$120

Syrahmi 'Garden of

Earthly Delights'

Sangiovese

Heathcote, VIC \$99

Frankland Estate

Cabernet Franc

Yarra Valley, VIC \$17/\$69

Paringa Estate

Peninsula Shiraz

Mornington

Peninsula, VIC \$17/\$69

Rusden Black Guts Shiraz

Barossa Valley, SA \$160

Flametree

Cabernet Merlot

Margaret River, WA \$16/\$64

Zema 'Family'

Cabernet Sauvignon

Coonawarra, SA..... \$110

NON ALCOHOLIC

Green tea..... \$6 per pot

Jasmine tea..... \$6 per pot

Coke/coke zero/lemonade..... \$6

Lemon lime bitters \$6

Orange juice..... \$6

Vietnamese iced coffee \$6

@rungs_brisbane



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