

GET THE PARTY STARTED

RICE PAPER ROLLS (2 PCS)

Served with hoisin and a basil reduction

Chargrilled Chicken, Prawn, Pork or tofu 13

Soft shelled crab 15

CLASSIC SPRING ROLLS (6 PCS)

Served with refreshing iceberg lettuce, julienned carrots and aromatic fish sauce

Chicken, pork, vegetarian 15 prawn 16

FRIED PORK WANTON (6 PCS) 14.0

PRAWN DUMPLINGS (6 PCS)

OR VEGETABLE DUMPLINGS (5 PCS) 14.0

BAOS

Chargrilled chicken or Tofu 1 for 10.0

Soft shelled crab 1 for 15.0

PHO CUP

Rare beef, shredded chicken, beef and chicken or crispy tofu 14

SOFT SHELL CRAB CRUNCH

Deep fried crab on a bed of mixed lettuce dressed in piquant tamarind and orange sauce 18

THREADFIN BREAM FISHCAKES (5 PCS)

Light and fragrant, served with Sriracha 16

LETTUCE ENTERTAIN YOU

GREEN PAPAYA SALAD

Prawn or crispy silken tofu served with bold aromatic fish sauce and seasonal Asian herbs 25

GOI

Goi Ga - Shredded chicken cabbage salad 23

Goi Tofu - Crispy tofu cabbage salad 22

Goi Pork & Prawn - Sweetness of pork and prawn in cabbage salad 26

BEEF CEVICHE

Rare beef in refreshing citrus juice, shredded cabbage, ground rice grains and asian herbs 26

VIETNAMESE GRILLS & PLATTER

Bolalot (7pcs) Marinated minced beef wrapped in wild betel leaf 16

5 Spiced Lemongrass beef skewers (4pcs) 16

Ben Tre style chicken skewers (4pcs) 16

Grilled pork skewers (4pcs) 16

Sweet Basil Squid 22

Grilled prawn skewers (6pcs) 25

VIETNAMESE GRILL SHARED PLATE

Sweet basil squid, 4 chicken skewers and 4 pork skewers 45

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MAIN ATTRACTION

SOUTHERN STYLE PHO

Served with fresh basil, bean shoots, hoisin and chilli sauce

Rare beef 19.5

Sous Vide shredded chicken 19.5

Combination (Rare beef & Sous Vide chicken) 24

24hr marinated chargrilled chicken 23

Crispy Tofu Pho w/ vege broth (V) 19.5

SOMETHING EXTRA (ENHANCE YOUR MEAL)

Mixed Veg / Cabbage / Crispy Tofu / Noodles 5

Chargrilled chicken / Sous Vide chicken / Rare beef 6

Poached egg served with fragrant broth and garnishings 8

Kin house made chilli (bold flavours of lemongrass, potent bird's eye chilli and garlic) 3.5

BUN SAIGON (VERMICELLI)

w/ choice of chicken, pork, prawn or vegetarian Spring rolls 22

w/ 24hr marinated chargrilled chicken 22

w/ 5 spiced Lemongrass grilled beef 22

w/ Grilled pork 22

w/ Bo la lot: grilled marinated minced beef wrapped in wild betel leaves 25

w/ Crispy silken tofu (V) 20

w/ Threadfin Bream Fishcakes 24

MIX SALAD BOWL:

w/ Lemongrass beef 22

w/ Grilled chicken 22

w/ Grilled Pork 22

RICE DISHES

KIN SPICY RICE

Served with mixed salad, pickled carrots, tomato and topped with spring onion oil

Choice of Beef, Shredded Chicken, Prawn or Crispy Tofu 22

POK POK RICE

Rice with seasonal trimmings

w/ 24hr marinated grilled chicken, Lemongrass beef or grilled pork 22

Free-range fried egg 3.5

WINE

SPARKLING

	GLS	BTL
Wood Park Prosecco (vegan) - King Valley Vic	13	58
Fresh and lively sparkling showing classic green apples and pear.		

WHITE

Pinot Grigio - King Valley Vic	12	55
Apples, zesty and well balanced with apples, nashi pear		
Kuku Sauvignon Blanc - Marlborough NZ	12	52
Tropical and stone fruit aromatics with delicate citrus and floral notes, full flavoured and textured		
Sidewood Chardonnay - Adelaide Hills SA	12	55
Fresh lemon, lime and hints of pineapple		

ROSÉ

By Merril Charley Rosé (vegan)	12	50
- McLaren Vale SA		
Fruity red berries, floral rose petal notes and some Asian spice. Seamless mid palate and pin point acidity on the finish.		

RED

Clyde Park Locale Pinot Noir	12	55
- Geelong VIC		
fresh berries and floral that is vibrant and youthful, juicy red fruits and fine tannins		
Schild Estate Cabernet Sauvignon (vegan)	12	48
- Barossa Valley SA		
Dark plum and cassis fruit are supported by notes of chocolate plum and elegant soft tannins on the finish.		
Paxton MV Shiraz (vegan) - McLaren Vale SA	12	48
Full bodied wine with a beautiful primary fruit character of redcurrant and fresh blackberries		

COCKTAILS

Mojito	18
Bacardi, lime, mints	
Kin Gimlet	19
Bombay, lime, berry	
Hanoi Sunset	18
Jimador, lime, orange	
Pantkiller	19
Bacardi, pineapple, orange, coconut	
Tropical Land	19
Absolute, passionfruit, lime	
FUNKY HOURS (4:30 - 6:30pm)	13
Lychee Martini / Margarita / Espresso Martini	
Aperol Spritz	
*any requests for your funky drink, ask our friendly crew	

BEER & CIDER

Coopers Pale Ale	9.0
Stone and Wood	10
Scape Goat Apple Cider	9.0
Singha	9.0
Saigon 333	9.0
Tsingtao	9.0

SOFT DRINKS

Coke, Coke Zero, Lemonade, Soda & Tonic water	4.0
Sparkling water (750ml)	8.5
Fresh Whole Coconut	12
Freshly Squeezed Orange Juice	10

TEA & COFFEE

TRADITIONAL VIETNAMESE COFFEE (DRIP FILTER)

Black (Hot or Cold)	7.0
White (Hot or Cold)	9.0

ORGANIC LOOSELEAF CHAMELLIA TEAS

Peppermint, Jasmine	3.5
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