

DRINK MENU

WINE:

Glass-10.5 / Bottle-49

PERTARINGA CABERNET SAUVIGNON - MCLAREN VALE

PERTARINGA MERLOT – MCLAREN VALE

BEC HARDY PINOT NOIR – ADELAIDE

BEC HARDY RIESLING – CLAIRE VALLEY

BEC HARDY PINOT GRIS – ADELAIDE

BEC HARDY ROSE’ – ADELAIDE

PERTARINGA CHARDONAY

MARLBOROUGH SAUVIGNON BLANC – NEW ZEALAND

DE BOTTOLI - KING VALLEY PROSECCO - 200ML \$13

YARRA BURN - BRUTT - 200ML \$13

COCKTAIL:

\$20

VIET – ESPRESSO MARTINI

Vodka, Kalua, Vietnamese Coffee

LYCHEE ELDERFLOWER MARTIN

Vodka, elderflower liqueur, lime, lychee syrup

GIN BASIL SMASH

Gin, lime, basil leaves

COCONUT LIME MARGARITA

Tequila, triple sec, coconut cream, lime

LYCHEE BOBA MOJITO

Bacardi, lychee liqueur, lime, mint, lychee boba pearl

CHILLI SPRITS (SPICY)

Tequila, tobasco, lime, alcohol ginger beer

PINEAPPLE SPRITS

Pine liqueur, pine juice, lime, mint, soda



NON-ALCOHOL DRINK:

SOFT DRINK – COKE/COKE ZÈRO/
LEMONADE/ SUNKIST \$4.5

JUICE – PINE APPLE/ APPLE/ ORANGE \$5

COCONUT WATER \$6

BUNDABERG GINGER BEER – DIET/ REGULAR \$6

SPARKLING WATER (700ML) \$8

VIETNAMESE DRIPPING COFFEE Hot | \$7
WITH CONDENSE MILK Iced | \$8

BROWN SUGAR LATTE \$9

LEMON LIME BITTER \$7

HOME-MADE WINTER MELON ICED TEA \$8

SUMMER THIRST – (COMBINATION OF LIME,
KUMQUAT AND ALOE VERA) \$8

POT OF HOT TEA \$7

HEAPS OF NORMAL (NON-ALCOHOL BEER) 375ML \$9

STUBBIES:

HEADS OF NOOSA 3.5% LAGER \$9.5

APPLE CIDER – STRONG BOW \$9.5

SAIGON SPECIAL – VIETNAMESE BEER \$9.5

SAIGON BUCKET – VIETNAMESE BEER (5) \$40

BEER TAP:

SCHOONER \$10.5

BIG GLASS (700ML) \$13

TOWER (2.5L) \$45

Tiger Lager – Singaporean Beer

Monteith’s Ginger Beer

Larry Pale ale

SPIRITS:

ALL SPIRITS ARE \$10 A SHOT OF 30ML

BOMBAY GIN

SMIRN OFF VODKA

TEQUILA BLANCO

CANADIAN CLUB WHISKEY

BARCADI RUM/ MALIBU



Việt
Haus

VIETNAMESE KITCHEN & BAR



SIDES:

VIET HAUS SPRING ROLLS (2) “CHA GIO” **\$9**
Deep fried rolls of pork, seafood and water chestnut dipped with sweet chili-mayo sauce.

RICE PAPER ROLLS (2) “GOI CUON” GF **\$9**
Light and refreshing rolls of lettuce, herb, woven noodle and BBQ pork dipped with homemade hoisin sauce.

HOMEMADE FISH CAKE W RICE CRACKERS (4) “COM CHAY CHA CA” GF **\$12**
Inspired from Vietnamese street foods, a combination of crunchiness and tenderness from rice crackers and homemade featherback fish meat served with sweet chilli mayo.

CHICKEN BAO BUNS (2) “BANH BAO GA” **\$12**
Deep-fried battered boneless chicken, lettuce, pickled carrot with sweet chilli mayo.

ROAST PORK BELLY BAO BUNS (2) “BANH BAO HEO QUAY” **\$13**
Crackling pork belly, lettuce, pickled carrot with homemade hoisin sauce.

DEEP FRIED BONELESS CHICKEN “GA CHIEN” **\$16**
Deep-fried battered chicken fillet served with cheesy salted egg sauce.

VIET BAGUETTE W ROAST PORK BELLY “BANH MI” **\$17**
Crispy pork belly, homemade butter, cucumber, picked carrot, coriander and sweet soy sauce

RICE DISHES:

CRISPY FRIED RICE “COM CHIEN” GF **Chicken/ Pork \$19 | Prawn - \$25**
An upgraded version of fried-rice as crispy rice combined with jasmine rice, egg, peas, corn, carrot, shallot and fried onion

CHICKEN W GINGER SAUCE “COM GA” GF **\$22**
Marinated Maryland chicken fillet, tomato rice, cucumber, lettuce and carrot, served with homemade ginger sauce.

CHICKEN STICKY RICE “XOI GA” GF **\$23**
Marinated Maryland chicken fillet, cucumber, lettuce and carrot, served with homemade soy sauce.

SHAKING PEPPER BEEF “BO LUC LAC” GFO **\$25**
Angus beef, onion and capsicum tossed with peppered oyster sauce in the wok.

CHICKEN IN THE WOK “GA XAO RAU CU” GFO **\$25**
Stir-fried Chicken fillet with seasonal vegetables.

BBQ PLATTER “COM XA XIU HEO QUAY” GF **\$29**
A mini feast of Pork Cha Siu and Roast Pork Belly, cucumber, pickled carrots and homemade soy sauce.

NOODLES:

CHICKEN RICE VERMICELLI SALAD “BUN GA XAO” GF **\$19**
Stir-fried chicken in oyster sauce combined with refreshing vermicelli salad of lettuce, mint, bean sprout, cucumber and pickled carrot, garnished with roast peanuts and fried onion, served with homemade fish sauce.

SAIGON DRY NOODLE “MI KHO” **Choice of stir-fried Chicken/ Pork - \$23 | Seafood - \$25**
Egg noodle, shallot and bean sprout in special oyster sauce, garnished with fried garlic, roast peanut and coriander.

BEEF NOODLE SOUP “PHO BO” GFO **\$23**
An authentic Vietnamese warm hearty aromatic infused beef broth which poured over rare beef, slow cooked beef brisket and flat rice noodle, garnished with bean sprout, onion, shallot, herb, pepper and chilli.

CHICKEN NOODLE SOUP “PHO GA” GFO **\$22**
Shredded skin-on chicken fillet served with flat rice noodle in ‘Pho’ broth, garnished with bean sprout, shallot, onion, herb, pepper and chilli.

VIET HAUS SIGNATURES:

SWEET AND SOUR BARRAMUNDI “CA CHEM CHUA NGOT” **\$25**
Barramundi fillet tossed with onion, assorted capsicum and homemade sweet-sour sauce.

TROPICAL BEEF SALAD “GOI BO” GF **\$25**
A refreshing summer salad composed of tropical ingredients as mountain jelly vegetable, coconut core, eggplant fruit, kumquat juice, lemongrass, carrot, red onion and garden herb, combined with marinated thinly sliced beef and. Served with premium prawn cracker and homemade fish sauce.

SALT N PEPPER KING PRAWNS “TOM RANG MUOI” **\$26**
Deep-fried battered prawn shackd with capsicum and onion in our special salt and pepper powder, garnished with fried onion, fried garlic and coriander

CRISPY VIETNAMESE PANCAKE “BANH XEO” **\$25**
An original pancake from southwest Vietnam, which filled with prawn, pork and bean sprout, served with fresh lettuce, pickled carrot, mint and homemade fish sauce.

SOFT SHELL CRAB IN TAMARIND SAUCE “CUA RANG ME” **\$27**
Served with green apple salad.

KEBAB RICE NOODLE “BUN CHA” GF **\$26**
A wrap-your-own dish which consists of grilled pork, Vietnamese meat ball, lettuce, carrot and cucumber, dipped in our homemade fish sauce.

ROAST PORK BELLY WITH WOVEN NOODLE ROLLS “HEO QUAY BANH HOI” GF **\$28**
Thin vermicelli noodles rolled with cucumber and mint, combined with crackling pork belly, served with pickled carrot and homemade fish sauce.



JELLY FISH SALAD “GOI SUA” GF **\$29**
A traditional and popular salad in Vietnamese banquet, with the main key component is crunchy jellyfish, mixed with BBQ pork, prawn, mountain jelly vegetable, coconut core, carrot, red onion, garden herb and sesame oil. Served with premium prawn cracker and homemade fish sauce.

STIR-FRIED SEAFOOD W CRISPY NOODLE **\$29**
Well-balanced texture of crispiness of rice noodle served with a stir-fried combination of prawn, scallop, carrot, bamboo shoot, mushroom and broccoli in thicken soup

SIZZLING BEEF W BUTTERED TOAST “BO NE” GFO **\$29**
A marinated cube roll beef slice sizzled on hot plate with Vietnamese meatball, egg, served with buttered Vietnamese bread roll, homemade sweet soy sauce, cucumber and carrot



DESSERTS

DURIAN STICKY RICE WITH ICE CREAM “XOI SAU RIENG” **\$13**

COCONUT JELLY “RAU CAU DUA” **\$10**

VEGETARIAN DISHES:

SPRING ROLLS (2) “CHA GIO CHAY” **\$9**

TOFU BAO BUNS (2) “BANH BAO DAU HU” **\$12**

VIET BAGUETTE W TOFU “BANH MI DAU HU” **\$15**

CRISPY FRIED RICE W TOFU “COM CHIEN DAU HU” **\$19**

SAIGON DRY NOODLE W TOFU “MI KHO DAU HU” GF **\$20**

CRISPY VIETNAMESE PANCAKE W TOFU “BANH XEO DAU HU” **\$23**

TROPICAL SALAD W TOFU “GOI CHAY” **\$25**

STIR FRIED TOFU N SEASONAL VEGETABLES IN OYSTER SAUCE “DAU HU XAO RAU” GFO **\$25**

EXTRAS:

SPRING ROLLS (1) **\$4.5**

NOODLES (FLAT NOODLE, EGG NOODLE, WOVEN NOODLE) **\$5**

STEAMED RICE **\$5**

STICKY RICE **\$7**

FRIES **\$7**

KID MEALS

PARMY CHICKEN N FRIES

FRIED RICE N EGG

PLAIN NOODLE N SOUP

TAKEAWAY CONTAINER (1) — 50c

PAPER BAG (1) — 50c

GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

If you have any dietary or coeliac sensitivity, please let our staffs know prior to ordering as we use the same area and fryers throughout our cooking which may come into contact with traces of nuts, wheat, meat and shellfish when prepared. On public holidays, we add 15% surcharge to your bill. We pass this to on our staff who are on full penalty rates.