

# ĂN VẶT - SNACK

- 1. BÁNH TRÁNG TRỘN \$ 15.5**  
Rice paper tossed with beef jerky, dried seafood, sour green mango, herbs, quail eggs, crispy toppings, and peanuts
- 2. BÁNH TRÁNG SA TẾ \$ 14**  
Shrimp-flavoured rice paper mixed with satay, beef jerky, dried seafood, quail eggs, and crispy shallots
- 3. BÁNH TRÁNG CUỘN \$ 14.5**  
Beef jerky, dried shrimp, dried shallot, Vietnamese mint, green mango rolled inside red rice paper, topped with mayonnaise sauce.
- 4. BÁNH TRÁNG BƠ \$ 14**  
Vietnamese pork pemmican, crispy shallot and butter mayonnaise rolled inside rice paper.
- 5. BÁNH BỘT LỘC \$ 15.5**  
Chewy tapioca dumpling stuffed w/ shrimp and ground pork wrapped in a banana leaf. Served with sweet and Nuoc Mam.
- 6. CÁ VIÊN CHIÊN \$ 13**  
8 pieces of fried fish balls served with a special house - made dipping sauce and pickled carrots
- 7. HOÀNH THÁNH CHIÊN \$ 13**  
Deep-fry homemade wontons stuffed with prawn- filling. Served with sweet and spicy Vietnamese dipping.

# GỎI - SALAD

- 8. GỎI CỐC / XOÀI \$ 18.5**  
Hog plum or Green mango salad with beef jerky dried shredded squid, dried shrimp, Vietnamese mint, sweet and sour Vietnamese dressing.
- 9. GỎI ĐU ĐỦ KHÔ BÒ \$ 18.5**  
Green papaya salad with beef jerky, Thai basil, peanuts, and a sweet homemade chili dressing
- 10. GỎI ĐU ĐỦ TAI HEO \$ 18.5**  
Crunchy shredded green papaya, crunchy pickled pig ears, Thai basil, peanuts with a sweet dressing and chilli sauce
- 11. GỎI ĐU ĐỦ TÔM THỊT \$ 18.5**  
Crunchy shredded green papaya, crunchy prawn and pork, Thai basil, peanuts with a sweet dressing and chilli sauce
- 12. GỎI GÀ \$ 20.5**  
Shredded free-range chicken salad with cabbage, carrot, Vietnamese mint, sweet-sour dressing, peanuts, and crispy shallots
- 13. GỎI CÁ CHÈM \$ 23**  
Deep fried Barramundi fillet with salad mix, green apple, pickled carrot served with home made ginger sauce
- GỎI BÒ SÓT ME \$ 22.5**  
Green apaa Salad With Tamarind eef

# WRAP & ROLLS

- 14. MIXED ROLLS COMBINATION \$ 22.5**  
Pork / Chicken / Prawn / Vegetarian Served with homemade peanut butter sauce and sweet chilli sauce
- |                    |                     |              |                          |                |
|--------------------|---------------------|--------------|--------------------------|----------------|
| <b>15. CHẢ GIÒ</b> | <b>Heo (Pork)</b>   | <b>\$ 14</b> | <b>Tôm (Prawn)</b>       | <b>\$ 15.5</b> |
|                    | <b>Gà (Chicken)</b> | <b>\$ 14</b> | <b>Chay (Vegetarian)</b> | <b>\$ 14</b>   |
- 16. BÒ BÍA \$ 13.5**  
Vietnamese Popiah with sausage, dried shrimp, herbs, and jicama. Served with hoisin sauce, peanuts, and crispy shallots
- 17. GỎI CUỐN TÔM THỊT \$ 16.5**  
Rice paper rolls with vermicelli, sprouts, lettuce, herbs, and your choice of prawns or prawns & pork. Served with sweet dipping sauce, peanuts, crispy shallots, and chili
- 18. GỎI CUỐN VỊT QUAY \$ 18**  
Vietnamese roasted duck rice paper rolls with vermicelli, sprouts, cucumber, lettuce, herbs, and shredded Peking duck. Served with hoisin sauce, peanuts, crispy shallots, and chili

# HOUSE SPECIAL

- 19. BÁNH XÈO \$ 23.5**  
Crispy coconut pancake with pork belly, shrimp, mung beans, sprouts, and scallions. Served with dipping sauce, lettuce, and herbs
- 20. BỘT CHIÊN TRỨNG MỤC \$ 17.5**  
Pan-fried scrambled egg rice cake with squid tentacles, egg, and scallions. Served with pickled carrot & daikon, chili, and sweet-sour sauce
- 21. BẮP XÀO \$ 14.5**  
Vietnamese Sautéed Corn with dried shrimp, scallions, and butter topped with crispy fried shallot and chilli sauce
- 22. BÁNH MÌ / MÌ GÓI PHÁ LẤU \$ 17**  
Phá Lấu – coconut-based stew with braised beef and pork intestines in aromatic spices. Served with instant noodles and kumquat fish sauce
- 23. BÒ KHO BÁNH MÌ / MÌ / HỦ TIẾU \$ 18.5**  
Vietnamese Beef Stew served with your choice of banh mi, rice noodles or egg noodles

# CÔ THỦ QUẢN

VIETNAMESE STREET FOOD

0413 738 678

116 VICTORIA ST. RICHMOND, VIC 3121

- 24. BÁNH HỎI CHẠO TÔM \$ 22.5**  
Rice vermicelli bundles served with grilled prawn paste on sugarcane, scallion oil, peanuts, fresh herbs, lettuce, and sweet fish sauce
- 25. BÁNH HỎI THỊT NƯỚNG \$ 23**  
Rice vermicelli bundles served with grilled charcoal pork, scallion oil, peanuts, fresh herbs, lettuce, and sweet fish sauce
- 26. BÁNH ƯỚT THỊT NƯỚNG \$ 18.5**  
Soft steamed rice papers with grilled pork, pickled carrot, crispy shallots, fresh herbs, lettuce, and sweet fish sauce

# XÔI - STICKY RICE

- 27. XÔI MẶN \$ 18.5**  
Chinese sausage, pate, pork floss, cha lua (Vietnamese ham) & scallion oil
- 28. XÔI GÀ NƯỚNG \$ 18.5**  
Seasoned chicken breast, scallion oil, pickled

# COM - RICE

- 29. CƠM ÂM PHỦ \$ 21.5**  
Clay pot rice topped with pork stew in shrimp sauce, served with side dishes of baby crabs, simmered shrimp with pork belly, pickled mustard greens, and pickled garden eggs
- 30. CƠM GÀ HỘI AN \$ 19.5**  
Hoi An chicken rice with shredded free-range chicken, pickled carrot & daikon, cucumber, Vietnamese mint, and sweet ginger sauce
- 31. CƠM GÀ NƯỚNG \$ 18.5**  
Grilled lemongrass & chili chicken with your choice of rice or vermicelli, grilled scallion, pickled carrot, cucumber, and fish sauce
- 32. CƠM THỊT NƯỚNG ỐP LA \$ 19.5**  
Charcoal Grilled pork and sunn side up egg on rice
- 33. CƠM BÒ LÚC LẮC \$ 21**  
Marinated Skirt Steak stir-fry w/ onions, capsicum served with tomato rice
- 34. CƠM RANG DƯA BÒ \$ 19**  
Special fried rice with stir-fried beef skirts, pickled green mustard cabbage topped with crispy fried shallot
- 35. CƠM CHIÊN TÔM / GÀ / THẬP CẨM \$ 18**  
Vietnamese fried rice with your choice of prawns, chicken, or vegetables, stir-fried with Chinese sausage, egg, carrot, peas, onion, and bean sprouts
- 36. CƠM CHIÊN CÁ MẶN \$ 19**  
Salted Fish Fried Rice along with egg, carrot, peas, scallions, bean sprouts and coriander
- 37. CƠM CHIÊN CHAY \$ 18**  
Vegetable Fried Rice w/ Tofu- tofu, egg, carrot, bean sprouts, scallions

# BÚN - VERMICELLI

- 38. BÚN CHẢ HÀ NỘI \$ 21**  
Charcoal-grilled pork and pork patty with vermicelli, herbs, lettuce, and homemade sweet-spicy sauce with pickled carrot
- 39. BÚN NEM CUA BẾ \$ 22**  
Co Thu's special crab & pork spring rolls with vermicelli, fresh herbs, lettuce, and Vietnamese sweet-spicy sauce
- 40. BÚN ĐẬU MẮM TÔM \$ 19.5**  
Rice vermicelli with crispy tofu, pork belly, and pork meatballs with young green rice flakes. Served with house-made shrimp paste sauce
- 41. BÚN THỊT NƯỚNG \$ 19.5**  
Grilled pork rice vermicelli, scallion oil, peanuts, crispy fried shallot served w/ homemade Vietnamese sauce
- 42. BÚN THỊT NƯỚNG CHẢ GIÒ \$ 22.5**  
Rice vermicelli with grilled pork and crispy spring rolls, topped with scallion oil, peanuts, and crispy shallots. Served with homemade Vietnamese dipping sauce
- 43. BÒ LÁ LỐP \$ 12.5**  
Beef wrapped in betel leaf and grilled, scallion oil
- 44. BÚN BÒ LÁ LỐP \$ 19.5**  
Rice vermicelli with grilled beef wrapped in betel leaf, topped with scallion oil, peanuts, and crispy shallots. Served with homemade Vietnamese dipping sauce
- 45. BÁNH HỎI BÒ LÁ LỐP \$ 23**  
Rice vermicelli with grilled prawn paste on sugarcane, scallion oil, peanuts, fresh herbs, lettuce, and fish sauce

- 46. BÚN CHẠO TÔM \$ 22**  
Rice vermicelli bundles with grilled beef in betel leaf, topped with scallion oil, peanuts, and crispy shallots. Served with homemade Vietnamese dipping sauce
- 47. BÚN BÒ XÀO \$ 19.5**  
Stir-fried skirt steak with rice vermicelli, onion, peanuts, and fresh lettuce. Served with Vietnamese dipping sauce
- 48. BÚN CHẢ GIÒ \$ 19.5**  
Rice vermicelli with your choice of house-made spring rolls, served with fresh herbs, lettuce, and Vietnamese sweet & spicy sauce

# NOODLE SOUP

- 49. BÁNH CANH CUA \$ 35 (With Prawns, ork & Fish Cake) \$ 28**  
Vietnamese crab tapioca noodle soup with fresh crab, prawns, and mushrooms in a rich crab-chicken broth. Topped with coriander
- 50. CANH BÚN \$ 19.5**  
Crab noodle soup with pork-crab meatballs, pork sausage, tofu, tomato, water spinach, and pork blood. Served with tamarind sauce and shrimp paste
- 51. BÚN RIÊU \$ 19.5**  
Tomato-based vermicelli soup with tofu, pork, ham, pork blood, and riêu (pork-shrimp-crab mixture). Served with fresh herbs and vegetables
- 52. BÚN MẮM \$ 20.5**  
Fermented anchovy broth with thick vermicelli, catfish, roasted pork, pork belly, eggplant, fishcake, and prawns. Topped with chives and served with vegetables
- 53. BÚN BÒ HUẾ \$ 19**  
Spicy lemongrass beef noodle soup with brisket, pork sausage, and pork blood. Topped with herbs and served with vegetables
- 54. BÁNH ĐA CUA HẢI PHÒNG \$ 20**  
Hai phong province red rice noodles crab soup.
- 55. BÚN MĂNG VỊT \$ 20**  
Duck Noodle Soup with bamboo shoots
- 56. MÌ HOÀNH THÁNH \$ 19.5**  
Egg noodle soup with wontons in pork broth, prawns, pork belly, chives, lettuce, scallions, and fried shallot
- 57. SOUP HOÀNH THÁNH S: \$ 12 | L: \$ 16.5**  
Prawn Wonton Soup. Garnish w/scallion, coriander
- 58. HỦ TIẾU TÔM THỊT \$ 18.5**  
Rice noodle soup in delicate pork broth with prawns, pork belly, congealed pork blood, chives, lettuce, scallions, and fried shallot
- 59. BÁNH CANH TÔM THỊT \$ 18.5**  
Thick tapioca noodle soup in delicate pork broth with prawns, pork belly, congealed pork blood, chives, scallion, and coriander

# PHỞ

- PHỞ BÒ \$ 18.5**  
Sliced beef with sliced onions, scallions and coriander.
- PHỞ BÒ TÁI VIÊN \$ 18.5**  
Sliced beef and meat balls topped with sliced onions, scallions and coriander.
- PHỞ BÒ GÀ \$ 18.5**  
Sliced beef and shredded chicken free range, with sliced onions, scallions and coriander
- PHỞ GÀ \$ 18.5**  
Shredded chicken free range, with sliced onions, scallions and corianders
- PHỞ BÒ VIÊN \$ 18.5**  
Beef balls with sliced onions, scallions and coriander
- PHỞ CHAY \$ 18.5**  
Vegetarian phở with vegetables

# SMALL BITES

- 60. TÔM RANG ME / MUỐI \$ 26**  
Prawns – wok-tossed with capsicum and garlic. Choice of Salt & Pepper or Tamarind Sauce.
- 61. CUA LỘT RANG ME / MUỐI \$ 24**  
Crispy Soft-Shell Crab – choice of Tamarind Sauce or Salt & Pepper with Vietnamese Sweet Chili Sauce
- 62. RÂU MỤC RANG MUỐI \$ 24**  
Salt & Pepper Squid Tentacles – lightly battered, served with sweet chili sauce.
- 63. ĐẬU HỦ RANG MUỐI \$ 20.5**  
Crispy fried Tofu w/ spicy salt deep fried tofu season w/ garlic salt, white pepper, scallions
- 64. CÀ TÍM RANG MUỐI \$ 20.5**  
Crispy fried eggplant w/ spicy salt deep fried tofu season w/ garlic salt, white pepper, scallions

## SIZZLING DISHES

Choice of sauce: Black pepper / Lemongrass and chilli / Ginger shallot

Prawn	\$ 26	Chicken	\$ 22
Squid	\$ 24	Beef	\$ 22

## STIR FRIED NOODLE

Stir fried noodle / soft / crispy rice of egg noodle

VEGETABLES BEEF / CHICKEN	\$ 23
COMBINATION	\$ 23
SEAFOOD	\$ 24

## VEGETARIAN

<b>65. BÚN ĐẬU HỦ XÀO XẢ ỚT</b>	\$ 19.5
Deep fried tofu, chilli, lemongrass , scallions, peanuts served with fresh lettuce, Vietnamese dipping sauce.	
<b>66. HỦ TIẾU CHAY</b>	\$ 18
Vegan Rice Noodle Soup – delicate house-made vegetable broth, thin rice noodle, tofu, celery, bok choy, mushroom and fresh herbs.	
<b>67. BÚN CHẢ GIÒ CHAY</b>	\$ 19.5
Vegetarian spring rolls, fresh herbs, lettuce and delicious. Vietnamese sweet and spicy sauce.	
<b>68. CƠM CHIÊN CHAY</b>	\$ 18
Vegetable Fried Rice w/ Tofu- tofu, egg, carrot, bean sprouts, scallions.	
<b>69. BÒ BÍ CHAY</b>	\$ 13.5
Vietnamese Popiah – tofu, basil, lettuce, and jicama wrapped in rice paper. Served with hoisin sauce, peanuts, crispy shallots, and chili	
<b>70. GỎI CUỐN CHAY</b>	\$ 14.5
Vegetable Rice Paper Rolls – vermicelli, bean sprouts, lettuce, herbs, and tofu. Served with hoisin sauce, peanuts, crispy shallots, and chili	
<b>71. BẮP XÀO CHAY</b>	\$ 14.5
Vietnamese Sautéed Corn with tofu, scallions, and butter topped with crispy fried shallot and chilli sauce.	
<b>72. RAU CÚ XÀO CHAY</b>	\$ 21.5
Crispy fried Tofu w/ spicy salt deep fried tofu season w/ garlic salt, white pepper, scallions	
<b>73. BỘT CHIÊN CHAY</b>	\$ 17.5
Pan-Fried Egg Rice Cake – house-made rice cake with fried egg and scallion. Served with pickled carrot & daikon, chili, and sweet-sour sauce	
<b>74. GỎI ĐU ĐỦ CHAY</b>	\$ 17.5
Tofu, crunchy shredded green papaya with a sweet and sour homemade dressing topped with peanuts, fried shallot, Vietnamese mint, Thai basil and chilli	

## DESSERT

<b>75. CHÈ 5 MÀU</b>	\$ 9
5 colours bean sweet-dessert with mung bean, red bean, jelly, green-cendol, pomegranate jelly and house-made coconut milk	
<b>76. CHÈ THÁI</b>	\$ 10
Thai sweet gruel with variety of tropical fruits including durian, jackfruit, longan, palm seed, jelly and coconut milk.	
<b>77. CHÈ KHÚC BẠCH</b>	\$ 9
Khuc Bach sweet gruel Vietnamese Panna Cotta Lychee Dessert topped with almond fLakes. Flavour of your choice: Almond/Coffee/Green tea or Mixed	
<b>78. RAU CÂU TRÁI DỪA</b>	\$ 12
Co Thu's coconut jelly	Whole coconut \$ 7
	Cup \$ 7
<b>79. BÁNH FLAN</b>	\$ 8.5
(Eggs, condensed, milk, fresh milk, coconut milk, coffee, dried coconut flakes, shaved ice).	W/ Brown sugar pearl \$ 4
	Plain \$ 4
<b>80. SỮA CHUA MÍT</b>	\$ 9
Jackfruit with home-made Vietnamese yogurt, jelly, basil seeds topped with condensed milk and dried coconut fLakes	
<b>81. SIRO ĐÁ BÀO</b>	\$ 9
lychee, jackfruit, on shaved ice with syrup	

## MÓN LAI RAI

<b>NGHÊU HẤP SÀ</b>	\$ 20.5
Fresh clams steamed with lemongrass, delicately sweet& aromatic.	
<b>CHÂN GÀ QUÁI THÚ</b>	\$ 20
Crispy fried chicken feet with special homemade sauce.	
<b>CUA RANG ME SÀI GÒN XÚA (KÈM BÁNH MÌ)</b>	\$ 145/CON
Crab SAIGON with Tamarind Sauce (with bread).	

## DRINKS

<b>1. DỪA TẮC</b>	\$ 8
Coconut and kumquat juice	
<b>2. ĐÁ ME</b>	\$ 9
Iced Tamarind	
<b>3. RAU MÃ</b>	\$ 8
Fresh ennwort juice	
	Original
	Mung bean
	Durian
	Condensed milk& coconut milk
	With choice:
<b>4. NƯỚC SẤU</b>	\$ 8
Fermented Dracontomelon Juice	
<b>5. SOFT DRINKS</b>	\$ 4
Coke / Diet coke / Coke zero / Solo / 7 Up	
<b>6. SÂM DỪA SỮA</b>	\$ 8
Pandan Milk	
<b>7. TRÀ ME MUỐI ỚT</b>	\$ 9
Tamarind Tea with Chili Salt	
<b>8. TRÀ ĐÀO</b>	\$ 9
Peach iced tealced kumquat and dried salted sour	
<b>9. TẮC XÍ MUỘI</b>	\$ 8
Kumquat with Salted Plum	
<b>10. CHANH DÂY XÍ MUỘI</b>	\$ 8
Salted Sour Plum & Passion Fruit juice	
<b>11. SÂM BÍ ĐẠO</b>	\$ 7
Winter Melon Tea	Add toppings: Glass jelly \$ 1
	Chia seeds \$ 7
<b>12. SÂM MÍA LAU</b>	\$ 7
Dwarf Sugarcane Tea	Add toppings: Glass jelly \$ 1
	Chia seeds \$ 7
<b>13. TRÀ SỮA HONGKONG</b>	\$ 8.5
Hongkong Milk Tea	
<b>14. TRÀ SỮA THÁI</b>	\$ 8
Thai Milk Tea	
<b>15. NƯỚC ĐẬU RANG</b>	\$ 8
Roasted Bean drink	
<b>16. NƯỚC BÔNG CÚC</b>	\$ 7
Chrysanthemum tea	
<b>17. SỮA CHUA ĐÁNH ĐÁ</b>	\$ 10
Ice Blended Yoghurt	

## SMOOTHIES

<b>18.1. BƠ</b>	\$ 9
Avocado	
<b>18.2. SẦU RIÊNG</b>	\$ 9
Durian	
<b>18.3. BƠ + SẦU RIÊNG</b>	\$ 9
Avocado + Durian	
<b>18.4. XOÀI</b>	\$ 9
Mango	
<b>18.5. DỪA</b>	\$ 8
Coconut	
<b>18.6. DÂU</b>	\$ 9
Strawberry	
<b>18.7. MẮNG CẦU</b>	\$ 9
Soursop	

## NƯỚC ÉP - JUICE

<b>19.1. ORANGE</b>	Cam	\$ 8
<b>19.2. APPLE</b>	Táo	\$ 8
<b>19.3. CAROT</b>	Cà rốt	\$ 8
<b>19.4. MIXED JUICE</b>	Mixed Juice	\$ 8

## COFFEE

<b>20.1. CAFE SỮA NÓNG</b>	\$ 7
Vietnamese Coffee With Condensed Milk - HOT	
<b>20.2. CAFE SỮA ĐÁ</b>	\$ 8
Vietnamese Coffee With Condensed Milk - COLD	
<b>21.1. CAFE ĐEN NÓNG</b>	\$ 7
Vietnamese lack Coffee - HOT	
<b>21.2. CAFE ĐEN ĐÁ</b>	\$ 7
Vietnamese lack Coffee - COLD	
<b>22. CAFE CỐT DỪA</b>	\$ 9
Iced Coconut Coffee	
<b>23. CAFE MUỐI</b>	\$ 9
Iced Salted Cream Coffee	

## TRÀ TRÁI CÂY - FRUIT TEA

<b>24. VẢI LÀI</b>	\$ 9
Lychee Jasmine Tea	
<b>25. NHÃN LÀI</b>	\$ 9
Longan Jasmine Tea	
<b>26. ĐÀO CAM SẢ</b>	\$ 9
Peach , Orange, Lemongrass Tea	
<b>27. ĐÀO CHANH DÂY</b>	\$ 9
Peach And Passion Fruit Tea	