

SNACKS

PRAWN CRACKERS with tamarind salt	\$6
LETTUCE CUPS (VEGAN) An assortment of mushrooms, edamame and chestnuts	\$9
SEARED SCALLOP ON BETEL LEAF (GF) Served with apple salsa, peanut, coriander and spicy tamarind sauce	\$9
FRIED SPRING ROLLS (3 per serve)	\$13
+ Veggie Fried Spring Rolls (VEG) Served with sweet chilli sauce	
+ Chicken & Prawn Fried Spring Rolls (GF) Served with sweet chilli sauce	
+ \$4 Served traditionally with lettuce wraps, herbs and nuoc mam dressing	
PHO WINGS (GF) Four pieces of deep fried chicken wings with sweet hoisin glaze and pho salt	\$13
SALT & PEPPER CALAMARI (GF) Served with papaya pickle and mayo	\$18
FRIED PORK & PRAWN WONTONS Served with sweet chilli and mayo (4 pieces)	\$13
STEAMED PORK & PRAWN WONTONS Served with black vinegar, shallots, chilli and coriander (5 pieces)	\$15
FRESH RICE PAPER ROLLS Choice of one complimentary sauce: Nuoc mam (GF) or hoisin sauce (GF)	
Garlic Prawn (GF)	\$7
Tofu & Mushroom (VEGAN)	\$5
Peking Duck & Shallot (GF)	\$6
Lemongrass Chicken (GF)	\$5

COCKTAILS

JASMINE NEGRONI Jasmine tea infused gin, Campari & sweet vermouth	\$19
LEMONGRASS & ELDERFLOWER SPRITZ Fiorente elderflower, lemongrass syrup & prosecco	\$18
APEROL SPRITZ Aperol, prosecco & a dash of soda water	\$18
SPICY MARGARITA Tequila, triple sec, lime juice & house chilli mix	\$19
BLOODY MARY Vodka, tomato juice & spices	\$18
VIETNAMESE ESPRESSO MARTINI Vodka, Kaluha, Vietnamese coffee & condensed milk	\$18
LYCHEE MARTINI Vodka, triple sec, lychee syrup & fresh lychee	\$18
MIMOSA Procecco & orange juice	\$14



\$6 GLASS OF WINE OR BEER

with any salad or noodle soup!
(available lunch only)



WINE

	GLASS	BOTTLE
SPARKLING Coppabella Prosecco, Tumbarumba, NSW	\$12	\$42
WHITE Atlas Riesling, Clare Valley, SA	\$12	\$48
Scorpius Pinot Gris, Marlborough, NZ	\$12	\$45
ROSÉ Domain A-Lisa Rosé, Provence, France	\$14	\$48
RED Smoking Barrels Merlot, Barrosa Valley, SA	\$12	\$42
Teusner 'Bilmore' Shiraz, Barrosa Valley, SA	\$16	\$62
Marchand & Burch Villages Pinot Noir Great Southern, WA	\$18	\$72

BEER

Asahi	\$12
Bondi Beer XPA	\$12
Saigon Beer	\$11
Heaps Normal (non-alcoholic)	\$8

NOODLE SOUPS	SALADS	\$23	SMOOTHIES	\$10
MASTER BEEF PHO (GF) \$23 Signature 18-hour beef bone broth with grass-fed beef, brisket, basil, beansprouts and aromatic spices	Salads are served with fresh lettuce, cabbage and herbs, pickled carrot, cucumber, shallots, peanuts, sesame seeds, nuoc mam dressing or sweet soy dressing (VEGAN)		Coconut & Mint Slushie: Coconut, mint and lychee	
BEEF BONE MARROW PHO (GF) \$27 Signature 18-hour beef bone broth with bone marrow, beef balls, grass-fed beef, brisket, basil, beansprouts and aromatic spices	+ Chicken & Mint (GF) + Lemongrass Chicken (GF) + Lemongrass Beef (GF) + Garlic Prawn (GF) + Roast Crispy Pork (GF) + Vegetarian Spring Rolls (VEG) + Chicken & Prawn Spring Rolls (GF) + Lemongrass Tofu (GF/VEGAN)		Banana & Cinnamon: Banana, chia seeds, coconut oil, rice syrup, cinnamon and milk Mango & Vanilla: Mango, chia seeds, coconut oil, rice syrup, vanilla beans, and milk Green Cleanser: Spirulina chia seeds, kale, spinach, mint and apple juice Berry Sherbet: Berries, chia seeds, orange and pineapple juice Salted Caramel: Banana chia seeds, pitted dates, almond butter and almond milk Mango & Mint: Mango, banana, chia seeds, mint, spinach, lemon, apple juice and coconut milk	
HANOI CHICKEN PHO (GF) \$22 Light ginger chicken bone broth with poached free-range chicken and fresh herbs	<div> SALAD ADD ONS: + \$3 Daikon noodle, + \$4 Extra spring roll, + \$6 Extra protein </div>			
VEGGIE PHO (VEGAN) \$22 Vegetable broth loaded with marinated tofu, mushroom, and vegetables				
SPICY LEMONGRASS PHO (GF) \$23 Mildly spiced lemongrass bone broth with grass-fed beef brisket and pork terrine	BANH MI (Lunch only) \$15 Banh Mi are served in a light, crispy baguette with lettuce, pickled carrot, cucumber, paté and mayo + Coconut Chicken & Sweet Chilli (no paté) + Roast Crispy Pork & Tamarind + Lemongrass Chicken + Lemongrass Beef + Lemongrass Tofu (GF/VEGAN) (no paté/mayo)		COFFEE BY DOUBLE ROASTERS	
LOW CARB PHO (BEEF/CHICKEN/VEG) \$25 Healthier bowl of pho with less noodles, more broth and extra veggies			Regular \$4.50 Large \$5.50 House Espresso / Piccolo / Macchiato \$4.50 Iced Milk Coffee \$6 Vietnamese Drip Coffee \$6 Vietnamese Iced Coffee \$8	
PRAWN & PORK WONTON EGG NOODLE SOUP \$24 Poached chicken and wontons, egg noodle, coriander, and fried shallots in chicken bone broth			NOT COFFEE	
KIDS PHO (Under 12 years of age) \$12 Pho noodles & broth only	MUM'S CHICKEN CURRY \$29 Chicken coconut curry with potato, sweet potato, fresh herbs and served with jasmine rice		Hot chocolate \$4.50 Mocha \$5.50 Sticky Chai \$6 Organic Matcha Latte \$6 Tea By TTotaler: \$6 Australian Breakfast, After Dinner Mint, Green, Jasmine Pearls or Organic Lemon and Ginger	
<div> PHO ADD ONS: + \$3 Daikon noodles, + \$2 Bok Choy, + \$4 Mushrooms, + \$4 Tofu, + \$5 Beef balls, + \$4 Bone marrow, + \$4 Extra wonton, + \$6 Extra protein </div>			EVERYTHING ELSE	
GF= Gluten-Free, VEG = Vegetarian, VEGAN = Vegan. Please inform us of any dietary requirements - we process meat, seafood, nuts & products containing gluten on site so we cannot guarantee anything will be 100% allergen free. 10% surcharge on weekends, 15% surcharge on public holidays, 1.9% surcharge on all credit cards. FEED THE SOCIALS: IG/FB: @barpho BARPHO.COM.AU			Orange/Apple Juice \$5 Soft Drinks/Water \$4 Broth In A Cup \$5	