



About Phở

Phở is a typical traditional dish of the Vietnamese, Phở appeared in Vietnamese cuisine from the late 19th century in North Vietnam and from there migrated across the country and abroad. Phở is available anywhere Vietnamese people live.

The main ingredients that make up the flavour of Phở are:

-Broth: Bone is stewed for many hours with ginger, onion, cinnamon, star anise, cloves, cardamom, dried mushrooms, coriander seeds etc. It gives the bone its sweetness and characteristic aroma. Dried shrimp, dried squid, dried fish and root vegetable can be added to increase the sweetness (umami taste).

-"Banh Pho": made from cooked rice flour and then sliced.

-Meats, usually thinly sliced.

-Condiments: chili sauce, vinegar, garlic, fish sauce, hoisin sauce, lemon, fresh chili, coriander, cilantro, basil, bean sprout etc. - depends on the place.

When serving, "Banh Pho" is boiled, drained and placed in a bowl. Meat is placed on top and the bowl is filled with broth. Spring onions and coriander are sprinkled over top to garnish.

Phở can be eaten at any time of the day. Breakfast, lunch, dinner or as a snack. Phở can be the main course or a side dish.

At first, beef Phở was only served with whatever meats were available. Now there are a variety of choices: sliced beef, flank, fatty brisket, tendon, tripe, beef balls, shin shank, oxtail, beef ribs, stewed beef and many more.

There are now also many variations of Phở, depending on the local culture and ingredients, the weather or the diners' preferences such as Beef Pho, Veal Phở, Goat Phở, Chicken Phở, Roasted Pork Phở, Lobster Phở, Fried beef Phở, rolled Phở etc.

With Beef Phở, there are two main types, namely "Pho Nam" (Southern Style) and "Pho Bac" (Northern Style). The difference between these two types of Phở is mainly in the way of seasoning and eating:

-"Pho Nam" usually has a clear white broth, uses more star anise, cinnamon, has a sweeter taste from sugar and is eaten with bean sprouts and basil. Chilli sauce and hoisin sauce is served on the side for dipping meat.

-"Pho Bac" usually has a clear reddish-brown coloured broth due to the bone being stewed for long, usually over 20 hours, and it is served with Vietnamese donuts "Quẩy", chilli sauce, vinegar, and garlic.

PHỞ SẮC

MENU



SPICY BEEF NOODLE SOUP / BÚN BÒ HUẾ

(60) TRADITIONNAL / TRUYỀN THỐNG

S \$17.50

M \$18.50

L \$20.50

Sliced Beef (Tái), Flank (Nạm), Fatty Brisket (Gầu), Sliced Pork (Giò heo), Chả Huế

(61) SPECIAL / ĐẶC BIỆT

S \$18.50

M \$19.50

L \$21.50

Sliced Beef (Tái), Flank (Nạm), Fatty Brisket (Gầu), Sliced Pork (Giò heo), Chả Huế, Tendon (Gân), Blood Curd (Huyết)

(60) RIB BEEF BONE-IN / BBH SƯỜN BÒ HẦM **\$27.50**

(63) CUSTOMISE YOUR TOPPING / TỰ CHỌN

S \$17.50

M \$18.50

L \$20.50

Choose up to 5 types of meat:

- (a) Sliced Beef / Tái
- (b) Beef Flank / Nạm
- (c) Fatty Brisket / Gầu
- (d) Beef Tendon / Gân
- (e) Tripe / Sách
- (f) Beef Ball / Bò Viên
- (g) Beef Cartilage / Sụn Bò
- (h) Shin Shank / Bắp Hoa **+\$1**
- (i) Ngầu Pín **+\$2**
- (j) Ox Tail / Đuôi Bò **+\$2**
- (k) Sliced Pork / Giò Heo
- (l) Blood Curd / Huyết Heo
- (m) Chicken Breast / Ức Gà
- (n) Free Range Chicken / Gà Chạy Bộ **+\$1**

RECOMMENDED CONDIMENTS

Chilli Oil / Sa tế

PHỞ SẮC MENU



(10) BEEF PHỞ / PHỞ BÒ

S \$17.50 M \$18.50 L \$20.50

Choose up to 4 types of meat:

- (a) Sliced Beef / Tái
- (b) Beef Flank / Nạm
- (c) Fatty Brisket / Gầu
- (d) Beef Tendon / Gân
- (e) Tripe / Sách
- (f) Beef Ball / Bò Viên
- (g) Beef Cartilage / Sụn Bò
- (h) Shin Shank / Bắp Hoa **+\$1**
- (i) Ngầu Pín **+\$2**
- (j) Ox Tail / Đuôi Bò **+\$2**

EXTRA MEAT WITH SOUP /

PHẦN ĂN THÊM

S \$8 M \$10 L \$12

ADD-ONS / THÊM THỊT

Sliced Beef / Tái	\$5
Beef Flank / Nạm	\$5
Fatty Brisket / Gầu	\$5
Tripe / Sách	\$5
Beef Balls / Bò Viên	\$5
Beef Cartilage / Sụn Bò	\$5
Shin Shank Beef / Bắp Hoa	\$5
Ngầu Pín	\$6
Ox Tail / Đuôi Bò	\$6
Free Range Chicken / Gà Chạy Bộ	\$6
Chicken Offal / Lòng Gà	\$5
Young Chicken Eggs / Trứng Gà Non	\$6

RECOMMENDED CONDIMENTS

Phở Sắc Chilli Sauce / Tương Ớt
Pickled Garlic / Dấm tỏi

phosac@hotmail.com
+61 456 838 888



PHỞ SẮC MENU



SPECIAL PHỞ / PHỞ ĐẶC BIỆT

S \$18.50

M \$19.50

L \$21.50

(20) Stir-fried Beef / Tái Lăn

(21) Coarsely Minced / Tái Bằm

Pepper / Tiêu - Ginger / Gừng

(22) Combination Beef / Bò Đặc Biệt

Tả Pín Lù - Thêm Gà +\$2

(23) Beef Stew Phở or Bread /
Phở hoặc Bánh Mỳ Sốt Vang

Medium size only

ADD-ONS / THÊM THỊT

Sliced Beef / Tái \$5

Beef Flank / Nạm \$5

Fatty Brisket / Gầu \$5

Tripe / Sách \$5

Beef Balls / Bò Viên \$5

Beef Cartilage / Sụn Bò \$5

Shin Shank Beef / Bắp Hoa \$5

Ngầu Pín \$6

Ox Tail / Đuôi Bò \$6

Free Range Chicken / Gà Chạy Bò \$6

Chicken Offal / Lòng Gà \$5

Young Chicken Eggs / Trứng Gà Non \$6

RECOMMENDED CONDIMENTS

Phở Sắc Chilli Sauce / Tương Ớt

Pickled Garlic / Dấm tỏi

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PHỞ SẮC MENU



SIGNATURE BEEF PHỞ

\$27.50

Both dishes are sous vide

Phở Sườn bò hoặc Bắp bò hầm chân không cách thủy

(24) RIB BEEF BONE-IN PHỞ / PHỞ SƯỜN BÒ

(25) SHIN SHANK BEEF PHỞ / PHỞ BẮP HOA HẦM

ADD-ONS / THÊM THỊT

Sliced Beef / Tái \$5

Beef Flank / Nạm \$5

Fatty Brisket / Gầu \$5

Tripe / Sách \$5

Beef Balls / Bò Viên \$5

Beef Cartilage / Sụn Bò \$5

Shin Shank Beef / Bắp Hoa \$6

Ngầu Pín \$6

Ox Tail / Đuôi Bò \$6

Free Range Chicken / Gà Chạy Bộ \$6

Chicken Offal / Lòng Gà \$5

Young Chicken Eggs / Trứng Gà Non \$6

RECOMMENDED CONDIMENTS

Phở Sắc Chilli Sauce / Tương Ớt

Pickled Garlic / Dấm tỏi

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PHỞ SẮC MENU



(26) PHỞ WITHOUT MEAT / PHỞ KHÔNG THỊT **\$8**

(27) BEEF PHỞ NO CARB
/ PHỞ KHÔNG BÁNH PHỞ

S \$13.50

M \$14.50

L \$16.50

Choose up to 4 types of meat:

- (a) Sliced Beef / Tái
- (b) Beef Flank / Nạm
- (c) Fatty Brisket / Gầu
- (d) Beef Tendon / Gân
- (e) Tripe / Sách
- (f) Beef Ball / Bò Viên
- (g) Beef Cartilage / Sụn Bò
- (h) Shin Shank / Bắp Hoa **+\$1**
- (i) Ngầu Pín **+\$2**
- (j) Ox Tail / Đuôi Bò **+\$2**

ADD-ONS / THÊM THỊT

- Sliced Beef / Tái \$5
- Beef Flank / Nạm \$5
- Fatty Brisket / Gầu \$5
- Tripe / Sách \$5
- Beef Balls / Bò Viên \$5
- Beef Cartilage / Sụn Bò \$5
- Shin Shank Beef / Bắp Hoa \$6
- Ngầu Pín \$6
- Ox Tail / Đuôi Bò \$6
- Free Range Chicken / Gà Chạy Bộ \$6
- Chicken Offal / Lòng Gà \$5
- Young Chicken Eggs / Trứng Gà Non \$6

RECOMMENDED CONDIMENTS

Phở Sắc Chilli Sauce / Tương Ớt
Pickled Garlic / Dấm tỏi

PHỞ SẮC MENU



(29) CHICKEN & BEEF PHỞ / PHỞ BÒ GÀ

S \$18.50

M \$19.50

L \$21.50

Served with chicken and up to 4 types of beef

- (a) Sliced Beef / Tái
- (b) Beef Flank / Nạm
- (c) Fatty Brisket / Gầu
- (d) Beef Tendon / Gân
- (e) Tripe / Sách
- (f) Beef Ball / Bò Viên
- (g) Beef Cartilage / Sụn Bò
- (h) Shin Shank / Bắp Hoa **+\$1**
- (i) Ngẫu Pín **+\$2**
- (j) Ox Tail / Đuôi Bò **+\$2**

ADD-ONS / THÊM THỊT

- Sliced Beef / Tái \$5
- Beef Flank / Nạm \$5
- Fatty Brisket / Gầu \$5
- Tripe / Sách \$5
- Beef Balls / Bò Viên \$5
- Beef Cartilage / Sụn Bò \$5
- Shin Shank Beef / Bắp Hoa \$6
- Ngẫu Pín \$6
- Ox Tail / Đuôi Bò \$6
- Free Range Chicken / Gà Chạy Bộ \$6
- Chicken Offal / Lòng Gà \$5
- Young Chicken Eggs / Trứng Gà Non \$6

RECOMMENDED CONDIMENTS

Phở Sắc Chilli Sauce / Tương Ớt
Pickled Garlic / Dấm tỏi

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PHỞ SẮC MENU



S \$18.50 M \$19.50 L \$21.50

(30) CHICKEN PHỞ / PHỞ GÀ

Free Range or Chicken Breast

Add-Ons

- Chicken Offal / Lòng Gà
- Chicken Young Eggs / Trứng Gà Non
- Sliced Chicken Maryland / Gà Đùi +\$1

(31) DRIED CHICKEN PHỞ / PHỞ GÀ TRỘN

Or Glass Noodle - Miến Gà Trộn

(32) CHICKEN VERMICELLI NOODLE / BÚN GÀ

Or Glass Noodle - Miến Gà

- Bamboo Shoot / Măng +\$2

(33) PORK BALLS NOODLE SOUP / BÚN MỘC

Or Glass Noodle - Miến Mộc

- Bamboo Shoot / Măng +\$2

(34) VERMICELLI SPROUTING / BÚN MỘC SƯỜN

Or Glass Noodle - Miến Mộc Sườn

(35) HANOI COMBO NOODLE SOUP / BÚN THANG

RECOMMENDED CONDIMENTS

Satay Chilli Oil

Pickled Garlic or Fresh Lemon

Special Dipping Sauce

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PHỞ SẮC

MENU



CHOPPED FREE RANGE CHICKEN PHỞ / PHỞ GÀ CHẶT

(36) Chicken Wing Phở / Phở Cánh Gà Chặt	\$19
(37) Maryland Chicken Phở / Phở Đùi Gà Chặt	\$25
(38) Half of a Chicken with a bowl Phở / Gà Chặt Nửa Con + 1 tô Phở	\$35
(39) Half of a Chicken with 2 bowls Phở / Gà Chặt Nửa Con + 2 tô Phở	\$43
(40) Whole Chicken with 2 bowls Phở / Gà Chặt Nguyên Con + 2 tô Phở	\$68
(41) Whole Chicken with 3 bowls Phở / Gà Chặt Nguyên Con + 3 tô Phở	\$75
(42) Whole Chicken with 4 bowls Phở / Gà Chặt Nguyên Con + 4 tô Phở	\$81

CHOPPED FREE RANGE CHICKEN / GÀ CHẶT

(43) Chicken Wings / Cánh Gà Chặt	\$12
(44) Maryland Chicken/ Đùi Gà Chặt	\$17
(45) Half of a Chicken / Gà Chặt Nửa Con	\$27
(46) Whole Chicken / Gà Chặt Nguyên Con	\$52

RECOMMENDED CONDIMENTS

Satay Chilli Oil

Pickled Garlic or Fresh Lemon

Special Dipping Sauce

PHỞ SẮC MENU



(47) STEW PORK HOCK VERMICELLI NOODLE / BÚN GIÀ CÂY **\$16.50**

(48) VERMICELLI WITH STIR-FRIED BEEF / BÚN BÒ XÀO **\$19.50**

(49) VERMICELLI WITH SPRING ROLLS / BÚN CHẢ GIÒ **\$19.50**
Prawn / Tôm - Pork / Heo - Vegetarian / Chay

(50) CHICKEN CONGEE / CHÁO GÀ **\$19.50**

(51) SPARE RIBS RICE CONGEE / CHÁO SƯỜN **\$14.50**

(52) VIETNAMESE DONUTS / QUẦY **\$2.50**

(53) SPRING ROLLS / CHẢ GIÒ (6PCS) **\$13.50**
(8PCS) **\$17.00**

- Prawn Spring Rolls / Chả Giò Tôm
- Pork Spring Rolls / Chả Giò Heo
- Vegetarian Spring Rolls / Chả Giò Chay

(54) EGG YOLK SOUP / TRỨNG TRẦN

- | | |
|--|--------|
| 1 Egg Yolk / Trứng Trần x1 | \$3.00 |
| 1 Egg Yolk with Beef Weep / Trứng Trần x1 + Nước Huyết | \$4.00 |
| 2 Eggs Yolks / Trứng Trần x2 | \$5.00 |
| 2 Eggs Yolks with Beef Weep / Trứng Trần x2 + Nước Huyết | \$6.00 |

Beef Weep is the red juice that comes out when you cut into beef. It is a protein called Myoglobin, which gives the weep its distinctive red hue.

RECOMMENDED CONDIMENTS

Satay Chilli Oil

Pickled Garlic or Fresh Lemon

PHỞ SẮC

MENU



(55) BROTH / NƯỚC LÈO

\$3.50

- Beef Stock / Nước Lèo Bò
- Chicken Stock / Nước Lèo Gà
- Spicy Broth / Nước Lèo Cay

(56) CONDIMENT / GIA VỊ

Chilli sauce / Tương ớt 100 ml	\$1.50
Chilli sauce / Tương ớt 400 ml	\$4.00
Satay Chilli Oil / Sa tế 100 ml	\$2.00
Satay Chilli Oil / Sa tế 400 ml	\$5.00
Pickled Garlic / Dấm tỏi 100ml	\$1.50
Pickled Garlic / Dấm tỏi 400 ml	\$4.00
Hoisin sauce / Tương ngọt 100 ml	\$1.50
Hoisin sauce / Tương ngọt 400 ml	\$3.50
Special Dipping Sauce 100 ml	\$2.50

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DRINKS

VIETNAMESE COFFEE

HOT - COLD / NÓNG - ĐÁ

BLACK COFFEE / CAFE ĐEN \$4.50

WHITE COFFEE / CAFE SỮA \$4.50

NON COFFEE

YOUNG COCONUT JUICE /
DỪA TƯƠI \$7.00

AVOCADO SMOOTHIE/
SINH TỐ BƠ \$9.00

GREEN SMOOTHIE/
NƯỚC UỐNG DETOX \$9.00

FRESHLY SQUEEZED FRUIT JUICE/
NƯỚC ÉP TRÁI CÂY \$8.00

BLACK GLUTINOUS RICE YOGURT /
SỮA CHUA NẾP CẨM \$8.00