

viet de lites

Beverages

D01. Nuoc Dua - Coconut juice	5.9
D02. Soda Chanh - Homemade lemon	4.9
D03. Lemon lime & bitter	5.9
D04. Coke/diet coke/coke zero 375ml	3.9
D05. Lemonade/Creaming soda 375ml	3.9
D06. Spring water	3.9
D07. Apple/pineapple/orange juice	3.9
D08. Ginger ale / Tonic / Soda / Mineral water	4.9
D09. Lipton iced tea peach/lemon	4.9
D10. Ginger Beer	5.9
D11. Sparkling Mineral 750ml	9.9
D12. Vietnamese coffee - Black/Brown	5.9
D13. Short black / long Black	4.0
D14. Cappuccino / Flat white / Latte	4.5
D15. Hot chocolate / Mocha / Chai latte	4.9
D16. Iced coffee / mocha / chocolate	6.5
D17. Vietnamese green tea	4.5
D18. Jasmine tea	4.5
D19. English breakfast tea	4.5

Beers

Light Beer

B01. XXXX Gold	6.5
B02. Cascade light	6.5
Full Strength beer	
B03. XXXX Bitter	7.5
B04. Victoria bitter	7.5

Premium Beer & Cider

B05. Crown lager	8.5
B06. James boags	8.5
B07. Coopers pale ale	8.5
B08. Apple Cider	8.5
B09. Pear Cider	8.5

Imported Beer

B10. Corona (Mexico)	8.5
B11. Heineken (Netherlands)	8.5
B12. Peroni (Italy)	8.5
B13. Tiger (Singapore)	8.5
B14. Tsing tao (China)	8.5
B15. Asahi (Japan)	8.5
B16. 333 Beer (Vietnam)	8.9
B17. Saigon Special (Vietnam)	8.9

Whites

		Gls	Btl
W01. Chain of Fire Sauvignon Blanc Semillon	Western Australia	8.5	32.0
W02. d'Arenberg The Dry Dam Riesling	McLaren Vale, SA		35.0
W03. Fiore Moscato	Mudgee, NSW	9.0	34.0
W04. Tyrrells Old Winery Verdelho	Hunter Valley, NSW		34.0
W05. Madfish Sauvignon Blanc/Semillon	Western Australia		36.0
W06. Tin Cottage Sauvignon Blanc	Marlborough, NZ	9.5	36.0
W07. Robert Oatley Sauvignon Blanc	Margaret River, WA	9.5	36.0
W08. Giesen Estate Sauvignon Blanc	Marlborough, NZ		36.0
W09. Wild Oats Pinot Grigio	Mudgee, NSW	9.5	36.0
W10. Tim Adams Pinot Gris	Clare Valley, SA	9.5	36.0
W11. Spring Seeds Chardonnay (Organic)	McLaren Vale, SA		34.0
W12. Montrose Chardonnay	Mudgee, NSW	9.0	34.0
W13. Granite Ridge Sauvignon	Granite Belt, QLD		34.0

Sparkling

		Gls	Btl
C01. Craigmoor Piccolo Brut / Rose 200ml	5th East Aust.		9.5
C02. Craigmoor Cuvee Brut	5th East Aust.		38.0
C03. The Lane 'Lois' Brut	Adelaide Hills, SA		45.0
C04. Delamere Vineyards Pinot Noir Rose Brut	Tamar Valley, TAS		48.0

Rose

R01. Wild Oats Rose	Mudgee, NSW	9.0	34.0
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Red

R02. Chain of Fire Shiraz Cabernet	Western Australia	8.5	32.0
R03. Wild Oats Cabernet Merlot	Mudgee, NSW	9.0	34.0
R04. Pocketwatch Pinot Noir	Victoria		36.0
R05. Rockburn 'Devils Staircase' Pinot Noir	Central Otago, NZ	9.0	36.0
R06. First Drop 'Mothers Milk' Shiraz	Barossa Valley, SA	9.5	36.0
R07. d'Arenberg 'The Dead Arm' Shiraz	McLaren Vale, SA		90.0

Spirits

S01. Straight - on the Rocks	7.9
S02. Mixed - with choice of Soft drink / Juice	8.9
Lemon lime and bitter	11.9

Booking and Conditions

One bill per table and maximum two credit cards per bill.
Please advise staff of any food allergies.
15% surcharge on public holiday

BANQUET (Minimum for 4 people)

Banquet one: \$40 per person Banquet two: \$50 per person

Entree	Entree
Prawn roll	Chicken satay skewer
Crispy spring roll	Fish cake
Main	Main
Coconut pumpkin	Prawn papaya salad
Crispy calamari salad	Spicy beef stir fried
Chicken coconut curry	Prawn coconut curry
Basil duck stir fried	Soft shell crab tamarind
Steam rice	Steam rice
Dessert	Dessert
Black glutinous rice	Black glutinous rice

Entrée

1. Crispy spring roll - Pork or Vegetarian (4) - Served with sweet chili sauce 8.90
2. Fresh rice paper roll (4) - Served with hoisin sauce or fish sauce 10.90
Wrapped in rice paper with lettuce, rice vermicelli, carrot and mint.
Your choice of chicken, lemongrass beef, prawn or tofu
3. Fish cake (3) - Served with cucumber and sweet chili sauce 10.90
4. Chicken wings (6) 11.90
5. Chicken satay skewers (2) - Served with satay sauce on top 12.90
6. Grilled prawn skewers (2) (GF) - With dried onion on top 12.90
7. Saigon rocket (3) - Filled with crab meat, prawns, dried mushroom, and jicama 14.90
8. Mixed entrée - Chicken satay skewer, fish cake, saigon rocket and spring roll 15.90

Salad

9. Green papaya salad (V) or (GF) 14.90
Shredded papaya tossed with special dressing, vietnamese mint, peanut and chili on top
10. Crispy calamari salad 17.90
Tossed with fresh mixed salads, vietnamese style dressing and chili on top
11. Chicken salad (GF) - served with rice cracker on side 17.90
Steamed chicken fillet with fresh mixed salads, herbs, dressing and sesame seed on top.
12. Beef salad 20.90
Marinated beef with mixed salad, sesame seed, garlic oil and dressing

Rice dishes

13. Fried rice with chicken, egg, vegetables (GF) 16.90
14. Vegetables fried rice with tofu and egg (V) or (GF) 16.90
15. Broken rice with grilled pork and fried egg - served with salad and fish sauce on side 18.90
16. Pan fried chicken - served with steam rice, salad and fish sauce on side 18.90
17. Side dishes: Steamed rice or Rice noodle or Egg noodle or Rice cracker 3.50

Vermicelli dishes

All dishes served with lettuce, cucumber, bean sprout, mint, pickled carrot, peanut and fried onion
Served with fish sauce or soy sauce on side

18. Chicken (GF) 17.90
19. Crispy tofu (V) or (GF) 16.90
20. Crispy tofu and vegetarian spring rolls 19.90
21. Grilled pork 18.90
22. Grilled prawn (GF) 18.90
23. Lemongrass beef 18.90
24. Pork ball 18.90
25. Pork spring rolls 16.90
26. Vegetarian spring rolls (V) 16.90

From the wok - With seasonal vegetables and home-made sauce

Vegetarian

27. Vegetables stir fried in oyster sauce or soy sauce 16.90
28. Tofu cashew nut oyster sauce or soy sauce 22.90
29. Tofu lemongrass chilli sauce 22.90

Chicken

30. Chicken lemongrass chilli sauce 23.90
31. Chicken satay sauce 23.90
32. Chicken coconut curry 23.90
33. Chicken cashew nut stir fried in soy bean chilli oyster sauce 23.90
34. Chicken stir fried with choice of egg noodle or rice noodle 25.90

Duck

35. Duck breast marinated stir fried with basil 23.90
36. Duck coconut curry 23.90

Beef

37. Basil beef and roasted peanut on top 23.90
38. Beef stir fried with egg noodle or rice noodle 25.90

Pork

39. Tender pork marinated stir fried in spicy sauce 23.90

Seafood

40. Calamari lemongrass chilli sauce 23.90
41. Prawn coconut curry 25.90
42. Braised prawn and fried tofu clay pot with lemongrass chilli sauce 25.90
43. Salmon with ginger and shallot, on bedded of bok choy (GF) 26.90
44. Seafood stir fried with choice of egg noodle or rice noodle 28.90

House Specials

45. Turmeric fish (GF) - Marinated fish with turmeric in the style of the legendary 'Do Co La Vong' 22.90
Fried and served with fancy lettuce, rice vermicelli, shrimp paste, dill, shallot, peanut, chili on top
46. Braised fish clay pot - fish caramelised in homemade sauce, lemongrass and galangal 24.90
47. Soy glaze salmon - Served with mashed sweet potatoes and steamed bok choy 26.90
48. Prawn tamarind sauce - Served on bedded of lettuce and chili on top 28.90
49. Soft shell crab tamarind sauce - Served on bedded of lettuce and chili on top 28.90
50. Quang noodle - The sautéed pork, prawn, turmeric noodle 23.90
Cooked with bean sprouts and chives, top with peanuts, fried onion, coriander and rice cracker
51. Coconut pumpkin - Baked pumpkin 17.90
Served with coconut cream, garnished with crispy sweet potatoes, roasted shredded coconut and shallot
52. Duck with dry curry paste "Vietnamese style" - Served with baby vegetable and chili on top 23.90
53. Orange chicken - Fried chicken cooked in orange sauce and sesame seed on top 21.90
54. "Ha Noi" Grilled pork - Served with rice vermicelli, salad and fish sauce 18.90
55. Spicy Cube steak stir fried - cube beef cooked in spicy sauce on bed of lettuce, onion and dressing 26.90

Soup

56. Pho - Beef or chicken rice noodle soup - served with side of bean sprout, basil, lemon and chili 17.90
Chicken or rare beef slices with flat rice noodles, topped with sliced onions, coriander and shallot
57. Spicy beef rice noodle soup 17.90
Rare beef slices with rice vermicelli, spicy paste, topped with sliced onion, coriander and shallot
58. Chicken laksa 17.90
59. Prawn laksa 19.90
60. Fish cake rice noodle soup 17.90
Sliced fried fish cake with rice vermicelli, topped with shallot, dill and fried onion
61. Tamarind fish or prawn soup (GF) 26.90
Fish fillets or prawn cooked in special Vietnamese tamarind soup base, bean sprout, taro stalk, tomatoes, garlic oil and chili
62. EXTRA
Sauce 2.00
Salad or Tofu or Steamed vegetables 5.00
Beef or Chicken or Pork or Meat balls 6.00
Calamari or Prawn 8.00

Dessert

63. 3 Colour drink - Mung bean, red bean and jelly serves with coconut milk and ice... 7.90
64. Deep fried vanilla ice cream - Loaded with shredded coconut and roasted peanuts 8.90
Top with choice of chocolate or caramel syrup
65. Black glutinous rice - Served with coconut milk, chocolate rice cream, chocolate sauce and orange 15.90

(V) Vegetarian option (VG) Vegan option (GF) Gluten free option
** Our food may contains nuts, gluten. Please inform our staff of any allergies.