

HELLO AUNTIE



LAND - O'CONNOR, VIC | DARLING DOWNS, QLD | RANGERS VALLEY, NSW
SEA - SPENCER GULF, SA | FREEMANS BAY, NZ | HAMILTON HILL, WA
TRUFFLE - WESTERN AUSTRALIA

Our menu contains allergens and is prepared in a kitchen that handles allergens. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free.

All menu items are subject to change according to seasonality and availability. No alterations to the menu are applicable and prices are subject to change without notice. All credit and debit charges incur a surcharge at our lowest cost of acceptance.

- Please note a 15% surcharge is applicable on Public Holidays

and 10% surcharge on Sunday

+

- Groups of 8 or more will incur a 10% service charge

A cakeage fee of \$4 pp applies.

No BYO

(df) dairy free, (nf) nut free, (v) vegetarian, (vo) vegan option, (gf) gluten free, (gfo) gluten free option available

A- AUSTRALIAN | I - IMPORTED | M-MIXED ORIGIN



FEED ME

FEED ME AUNTIE | \$79PP

SHARED BANQUET MIN 2, REQUIRED FOR 8+ WHOLE TABLE ONLY

CHARCOAL CHICKEN (GF)(DF)

Charcoal chicken, sesame seed, turmeric, peanuts, shallot

WAGYU BEEF TARTARE (GF)(DF)

Black angus rump tartare, pickled onion, capers, anchovy, lotus root chips

STREET CORN (GF)(DFO)(VO)

Mini corn cobs, sambal glaze, shallots, coriander, padano

CHOICE OF:

BARRA (GFO)(DF)

Barramundi (A) steamed in banana leaf with ginger garlic, shallot, chervil, roasted sesame sauce, Sichuan pepper, lemon.

OR:

CHARCOAL LAMB RUMP (GF) (DF)

Sovereign lamb grilled over charcoal, lemongrass molasses, coconut and garlic labni

MI GORENG (DF)

Thin egg noodles, garlic and soy caramel, coriander, shallots

STEAM RICE

PRAWN PAPAYA SALAD (GF)(DF)(VO)

Prawns (I), Papaya, lemongrass, makrut lime, pork, chilli

DESSERTS

Desserts to share

FEED ME MORE | \$95PP

SHARED BANQUET MIN 2, REQUIRED FOR 8+ WHOLE TABLE ONLY

FRIED TOFU (GF)(V)

Crispy tofu, Sichuan pepper, tofu sauce

LOBSTER WONTON

Bay lobster, smoked kimchi butter, avruga, makrut

BANH XEO (DF) (GF)

Crispy coconut, turmeric crepe w/ onion, pork, bean sprouts, shallot

CHOICE OF:

THE STEAK (GF)(DFO)

Stockyard beef grain fed 200 days grilled over charcoal, Viet coffee butter and pho mother sauce

OR

BARRA (GFO)(DF)

Barramundi (A) steamed in banana leaf with ginger garlic, shallot, chervil, roasted sesame sauce, Sichuan pepper, lemon.

EPIC DUCK RAGU (DFO)(GFO)

Braised pekin duck ragu, doubanjiang, chilli, Szechuan pepper, corriander, padano, ribbon egg noodle

STEAM RICE

LET TUCE SAY (GF)(VO)

Butter lettuce, garlic flakes, shallot confit and tamarind

DESSERTS

Desserts to share



WAGYU BEEF
TARTARE



LOBSTER WONTON

SMALL

WAGYU BEEF TARTARE (GF) (DF)	29
Black angus rump tartare, pickled onion, capers, anchovy, smoked soy, lotus root chips	
FRIED TOFU (GF)(DF)(V)	23
Fried tofu, garlic, typhoon shelter, fermented tofu sauce	
STREET CORN (GF)(DFO)(VO)(8PCS)	20
Mini corn cobs, sambal glaze, shallots, coriander, padano	
PRAWN TOAST 4PCS (DF)	24
Prawn mousse on wonder white deep fried, Rieu gel, fresh herb	

MEDIUM

LOBSTER WONTON	40
Moreton Bay lobster (M), smoked kimchi butter, avruga	
SHAKE THAT EGGPLANT (GF)(DF)(VO)	32
Cubed eggplant, tossed in caramelised soy, garlic stem and pepper	
BARRA(GFO) (DF)	42
Barramundi (A) steamed in banana leaf with ginger garlic, shallot, chervil, roasted sesame sauce, Sichuan pepper, lemon.	
PRAWN PAPAYA SALAD (GF)(DF)	29
Prawns (l), Papaya, seaweed, lemongrass, makrut lime, pork, chilli	



SHAKE THAT EGGPLANT

BIG

BANH XEO (DF)(GF) *ALLOW 25 MIN COOKING TIME	25
Crispy coconut turmeric crepe w/ onion, bean sprout Add tofu +9 *, Chic +10 *, pork +10 *, prawn (l) +10	
RICE PAPER ROLL KIT (DF) (GF)	69
*ALLOW UP TO 25 MIN COOKING TIME Rice paper roll kit W/ Vermicelli sheets, tiger prawns (A), chicken, spring rolls, peanuts, pickles	
THE STEAK (GF) (DF) *please allow 20 min cooking time	69
Stockyard beef grain fed 200 days grilled over charcoal, Viet coffee butter and pho mother sauce	
CHARCOAL LAMB RUMP (GF) (DF)	58
*please allow up to 20 min cooking time Sovereign lamb grilled over charcoal, lemongrass molasses, coconut and garlic labni	
MEAT LOVERS (GF)(DFO) *please allow 25 min cooking time	98
Beef, lamb, and chicken cooked over our hibachi, served with pickles and sauces	



MEAT LOVERS



THE STEAK

NOODLES AND RICE

PHO DAC BIET (DF)	23
Angus beef, meatball, brisket, rice noodle, beef broth, shallot, coriander, onion	
MORTON BAY LOBSTER UDON (GFO)(DF)	49
Wild caught bay lobster, x.o coconut butter, chilli, tobiko, udon noodle, and chieves	
CHICKEN LEG WITH NOODS (DF)	26
Twice cooked maryland chicken with dried egg noodles or rice noodles in soup (pho broth)	
CHICKEN VERMICELLI (GF)(DF)	23
Rice vermicelli, pickled carrot, veggie spring roll, peanuts and charcoal chicken	
EPIC DUCK RAGU (DFO)	29
Braised pekin duck ragu, doubanjiang, chilli, Szechuan pepper, corriander, padano, ribbon egg noodle	
FUN GUY NOODS (GF)(DF)(V0)	28
Shimeji mushroom, oyster mushroom, morel, porcini, fermented chilli, peanuts, rice noodles	

SIDES

MI GORENG (DF)	16
Thin egg noodles, garlic and soy caramel, coriander, shallots	
LET TUCE SAY (GF)(VO)	15
Butter lettuce, pickled sugar peas, garlic flakes, shallot confit and tamarind	
FRIED RICE (GF)(VO). add Prawns +10	18
Fried rice with corn, peas, egg, spring onion	
CHINESE BROCCOLI (GF)(DF)(VO)	17
Chinese broccoli, fermented bean curd, sate, fried shallot	

NGOT

BANH CA PHE/ *VIET COFFEE TRIFLE	22
Vietnamese coffee jelly, mocha brownie, honeycomb, malt cream	
CHOCOLATE & RASPBERRY (GF) (DF) (V)	22
Spiced raspberry and coconut bread pudding with callebaut chocolate sorbet, pecan brittle	



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VEGAN | VEGETARIAN

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SHARED BANQUET MIN 2, REQUIRED FOR 8+ WHOLE TABLE ONLY

FRIED TOFU (GF)(VO)

Fried tofu, garlic, typhoon shelter, fermented tofu sauce

CHINESE BROCCOLI (GF)(DF)(VO)

Chinese broccoli, fermented bean curd, sate, fried shallot

BANH XEO (GF)(DF)(VEGAN)

Crispy coconut and turmeric crepe filled with onion, bean sprouts, tofu

SHAKE THAT EGGPLANT (GF)(DF)(VO)

Cubed eggplant, tossed in caramelised soy, garlic stem and pepper

PAPAYA SALAD (GF)(DF)(VO)

Papaya, lemongrass, kaffir lime

STEAM RICE

DESSERT

Desserts to share

SMALL

BBQ BURDOCK	20
Burdock strips braised in kombu, shallot oil, roasted peanuts	
FRIED TOFU (GF)(V)	22
Crispy tofu, Sichuan pepper, tofu sauce	
STREET CORN (GF)(DFO)(VO)(8PCS)	20
Mini corn cobs, sambal glaze, shallots, coriander, padano	

MEDIUM

SHAKE THAT EGGPLANT (GF)(DF)(VO)	32
Cubed eggplant, tossed in caramelised soy, garlic stem, chilli and pepper	
PAPAYA SALAD (GF)(DF)(VO)	29
Papaya, lemongrass, kaffir lime, BBQ burdock strips	

BIG

BANH XEO (GF)(DF)	25
Coconut & turmeric crepe, onion, bean sprout	
Add tofu +9 (GF) (V), burdock +10	
GOI CUON CHAY/ *RICE PAPER ROLL KIT (VO)(GFO)	70
Rice paper roll kit ,vermicelli sheets, caramelized eggplant	
burdock strips, stir-fried veggie, veggie spring rolls ,pickles, peanuts	

NOODLES AND RICE

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|--|-----------|
| FUN GUY NOODS (GF)(DF)(VO) | 28 |
| Shimeji mushroom, oyster mushroom, morel, porcini, fermented chilli, peanuts, rice noodles | |
| BOON CHAY (VO) (GFO) | 23 |
| Rice vermicelli, carrot, daikon, BBQ burdock strips, spring roll, peanuts, shallot oil | |

SIDES

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|--|-----------|
| MI GORENG (DF) | 16 |
| Thin egg noodles in garlic, soy caramel | |
| FRIED RICE (VO)(GF)(DF) | 18 |
| Fried rice with corn, peas, egg, spring onion, coriander | |
| LET TUCE SAY (GF)(VO) | 15 |
| Butter lettuce, garlic flakes, shallot confit, tamarind | |
| CHINESE BROCCOLI (GF)(DF)(VO) | 17 |
| Chinese broccoli, fermented bean curd, sate, fried shallot | |



CARMELIZED EGGPLANT

NGOT

CHOCOLATE & RASPBERRY (GF) (DF) (V)

22

Spiced raspberry and coconut bread pudding with callebaut
chocolate sorbet, pecan brittle

#PAYYOURAUNTIEAVISIT #PAYYOURAUNTIEAVISIT

HELLO AUNTIE

WINE & COCKTAIL



COCKTAILS

AUNTIE'S SPECIALS

NO.6	25
Pandan Rum, Licor 43, strawberry, passionfruit, citrus, milk clarified	
FUNKY NIGHT	25
Vodka, Umeshu Sake, lychee, strawberry, mint	
CAFÉ MUỐI	25
Hennessy VS, Kahlua, Vietnamese black coffee, salted coconut cream	
YUZU BOOZU	24
Roku Gin, yuzu, aloe vera, citrus	
FIREWORKS	25
Shiraz Gin, Gin, St. Germain, strawberry	
TET HA NOI	25
Chrysanthemum Vodka, lychee, raspberry puree, lemon	
MADE WITH PASSION	24
Vodka, Cointreau, passionfruit, mint	
AUNTIE SPICYYY	24
El Jimador Blanco, chili, tamarind agave, citrus	





CLASSICS

MARGARITA	23
El jimador Tequila, cointreau, lime juice	
NEGRONI	23
Tanqueray, campari bitter, Dolin rouge vermouth	
OLD FASHION	23
Bourbon whiskey, orange bitter, orange	
ESPRESSO MARTINI	23
Vodka, kahlua, espresso coffee	

MOCKTAILS

CHANH YAY	15
Passionfruit, mint, lemon, soda ADD Rum +9	
WATCHAMACALLIT	15
Lychee, cucumber, mint, lime, ginger, lemonade ADD Gin +9	

BEERS

HANOI - VIETNAMESE LAGER BEER	13
BALTER XPA	13
ASAHI	12

NON-ALCOHOLIC

PUREZZA SPARKLING	5PP
COKE, COKE ZERO, SPRITE, TONIC WATER	6
PINEAPPLE JUICE, ORANGE JUICE, APPLE JUICE	8
LEMON LIME BITTER	7
VIETNAMESE ICED COFFEE	8
HOMEMADE LEMONADE	8

HOT TEA

CHRYSANTHEMUM HOT TEA	6
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CHAMPAGNE

GLS

BTL

2012 | DOM PERIGNON BRUT CHAMPAGNE
CHAMPAGNE FRANCE

670

NV | RUINART BLANC DE BLANC CHAMPAGNE
CHAMPAGNE FRANCE

378

2013 | MOËT & CHANDON GRAND VINTAGE 2013
CHAMPAGNE FRANCE

320

NV | MOËT & CHANDON IMPERIAL BRUT CHAMPAGNE
CHAMPAGNE FRANCE

165

NV | MATHO PROSECCO
TREVISO-VENETO, ITALY

18

85

WHITE WINES

	GLS	BTL
2022 DOMAINE SIMONE TREMBLAY, CHABLIS CHABLIS, FRANCE		140
2023 HUIA , SAUVIGNON BLANC MARLBOROUGH, NSW	19	90
2024 HOLM OAK, PINOT GRIS TAMAR VALLEY, TASMANIA	18	85
2024 ELDERTON, RIESLING EDEN VALLEY, SA	18	85
2023 SOS, PINOT GRIGIO KING VALLEY, VIC	18.	85
2024 LENTON BRAE, CHARDONNAY MARGARET RIVER , WA	19	90

ROSE

2023 TOPEZ PETIT , ROSE' COTES DE PROVINCE, FRANCE	19	90
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RED

GLS BTL

2022 | MOTHER'S MILK, SHIRAZ
BAROSSA VALLEY , SA

19 90

2022 | SAINT & SCHOLAR, PINOT NOIR
ADELAIDE HILLS, SA

19 90

2019 | ZEMA, CABERNET SAUVIGNON
COONAWARRA , SA

19 90

2022 | MASSO ANTICO PRIMITIVO
PUGLIA, ITALY

19 90

SPIRITS

VODKA

Archie Rose Native Botanical (Sydney)	13
Vodka One (Poland)	12
Belvedere (Poland)	14
Haku (Japan)	14
Sheep Whey Vodka (Tasmania)	14

GIN

Anther (Australia)	15
Archie Rose Lemon Scented Gum (Sydney)	15
Beefeater 24 (London)	12
Brookie's Slow Gin (Australia)	14
Bombay Sapphire (London)	12
Four Pillars (Australia)	12
Four Pillars Bloody Shiraz (Australia)	14
Hendricks (London)	14
Malfy Con Limone (Italy)	14
Malfy Pink Grapefruit (Italy)	14
Monkey 47 (Germany)	14
Plymouth (London)	12
Seven Season Green Ant (Australia)	15
Saint Felix Wild Forest (Australia)	15
Roku (Japan)	12
Tanqueray (London)	12

RUM

Angostura Reserve (Trinidad)	12
Bati Spiced (Fiji)	12
Bacardi Carta Blanca (Puerto Rico)	12
Bumbu Original (Barbados)	13
Beenleigh Double Cask (Australia)	14
Beenleigh Spiced (Australia)	14
Doorly's Fine Old (Barbados)	25
Bati Dark (Fiji)	12
Ron Zacapa Solera 23 Rum (Guatemala)	20
Stolen Gold (Caribbean)	12

TEQUILA/MEZCAL

Cazadores Blanco (Mexico)	13
El Jimador Blanco (Mexico)	12
Jose Cuervo Reposado (Mexico)	12
Nuestra Soledad (Oaxaca)	13
Patron XO Café (Mexico)	14
Patron Reposado (Mexico)	14

SCOTCH WHISKY

Auchentoshan American Oak (Scotland)	12
Ardbeg 10 (Scotland)	15
Ballantine's (scotland)	12
Glenmorangie Extremely Rare (Scotland)	21
Laphroig Select Cask (Scotland)	14
Starward Two-Fold (Australia)	13
Starward Fortis (Australia)	17
Tokinoka Blended Whisky (Japan)	14
Talisker Skye (Scotland)	14

AMERICAN WHISKEY

Buffalo Trace Straight Bourbon	12
Basil Hayden's 8 (USA)	13
Eagle Rare 10 (USA)	13
Makers Mark (USA)	12
Rittenhouse Rye (USA)	13
Woodford Reserve (USA)	12

COGNAC

Hennessey VS	13
St. Remy VSOP (France)	12
D'usse VSOP (France)	14

DRY AND SWEET VERMOUTH/LIQUEUR/HERBS

CARPANO (ITALY)	11
COINTREAU (FRANCE)	11
ANTICA FORMULA (ITALY)	11
FERNET BRANCA (ITALY)	11
MONTENEGRO (ITALY)	11
LILLET BLANC (ITALY)	11
APEROL (ITALY)	11
CAMPARI (ITALY)	11
DISARONNO (ITALY)	11
PIMMS (LONDON)	11
FRANGELICO (ITALY)	11
LUXARDO MARASCHINO (ITALY)	11
KAHLUA (MEXICO)	11
PAMPELLE (FRANCE)	11
LICOR 43 (SPAIN)	11
FIREBALL (USA)	11
ABSINTH (FRANCE)	13
Auvert Liqueur (Australia)	13