



VIET LEGACY
VIETNAMESE RESTAURANT

APPETIZER

1. VIETNAMESE CHICKEN SALAD (GỎI GÀ) - GF

Shredded poached chicken tossed with cabbage, herbs, pickled onion, and peanuts in a light tangy dressing.

\$18



2. PAPAYA SALAD WITH PORK & PRAWN (GỎI ĐU ĐỦ TÔM THỊT) - GF

Crisp green papaya julienned and tossed with prawns, sliced pork, herbs, peanuts, and fried shallots, dressed in a tangy fish sauce vinaigrette.

\$18



3. CHICKEN CORN SOUP (SÚP GÀ NGÔ NON) - GF

A smooth, comforting soup made with sweet corn kernels, tender shredded chicken, and silky egg ribbons in a lightly seasoned broth.

\$15



4. CARAMILISED CHICKEN WINGS (CÁNH GÀ CHIÊN MẮM) - GF

Crispy fried chicken wings tossed in a sweet, savory fish sauce glaze with garlic and chili. A bold, flavorful Vietnamese favorite.

Come with free Steam Rice or \$3 to Fried Rice

\$20



5. SWEET & SOUR CRISPY TOFU - VG,GF

Crispy fried tofu coated in a sweet & sour sauce glaze with garlic and chili.

Come with free Steam Rice or \$3 to Fried Rice

\$20





VIET LEGACY
VIETNAMESE RESTAURANT

6. HANOI FRIED SPRING ROLLS

(NEM RÁN HÀ NỘI) - GF

Northern-style fried spring rolls filled with minced pork, mushrooms, glass noodles, and vegetables. Served golden and crisp with dipping sauce.

\$15 / 3 rolls



7. VEGETARIAN SPRING ROLLS

(CHẢ GIÒ CHAY) - VG

Golden-fried spring rolls filled with mixed vegetables, mung bean noodles, and wood ear mushrooms. Served with house vegan dipping sauce.

\$15 / 8 rolls



8. GOLDEN SEAFOODS SPRING ROLLS (CHẢ GIÒ HẢI SẢN)

Crispy fried rolls filled with prawn, salmon, and sweet corn, served with our signature homemade dipping sauce. A perfect blend of ocean flavors and crunch.

\$15 / 2 PCS



9. GRILLED PORK SKEWERS (THỊT XIÊN NƯỚNG) - GF

Vietnamese grilled pork skewers are juicy, flavorful pork slices marinated with special Hanoi recipe, then grilled to perfection over open flame.

\$15 / 3 PCS



10. CHICKEN SKEWERS (GÀ XIÊN NƯỚNG)

Tender chicken breast marinated in our family's recipes. 2 flavor options: Satay & BBQ

\$12 / 2 PCS





VIET LEGACY
VIETNAMESE RESTAURANT

11. RICE PAPER ROLLS (GỎI CUỐN) - GF

Fresh rice paper rolls come with (Prawn/Pork/Beef/Tofu), noodles, and herbs wrapped in soft rice paper. They're served cold with a tasty dipping sauce and are light, healthy, and full of flavor.

\$15 / 3 rolls (+\$2 for 2 protein choices)



12. SOUTH MELBOURNE DIM SIM

The iconic Dimsim of Melbourne. Served steamed or crispy-fried with a side of house-made soy dipping sauce.

\$4/PC



13. GRILLED CHICKEN BITES (GÀ VIÊN NƯỚNG SỐT NGỌT) - GF

Ground chicken rolled into bite-sized spheres, grilled until golden, and glazed in a sweet and savory teriyaki sauce.

\$15



14. SALT & PEPPER SQUID (MỰC CHIÊN MUỐI TIÊU)

Tender squid cut, lightly dusted in a seasoned flour and fried to crispy perfection. Served with spicy mayo sauce.

\$15





VIET LEGACY
VIETNAMESE RESTAURANT

VEGAN/VEGETARIAN (MÓN CHAY)

1. VEGAN BBQ PORK BUN (3PCS) - VG

Steamed fluffy bun filled with plant-based "BBQ pork" in a rich, smoky-sweet sauce.

\$18



2. CHICKEN SATAY SKEWER (3PCS)- VG

Grilled plant-based "chicken" skewers served with a creamy peanut satay sauce.

\$15. Extra steam rice for \$3 / fried rice \$5



3. TOFU & VEGETARIAN SPRING ROLL VERMICELLI - VG

Delicate rice vermicelli paired with golden fried tofu and handmade vegan spring rolls, complemented by fresh herbs and vegetables. Served with a fragrant soy sauce dip for a perfectly balanced vegan delight.

\$18



4. CHA SIU RICE - VG

A wholesome combination of steamed jasmine rice, plant-based BBQ char siu glazed in sweet-savory sauce, and a refreshing green salad.

\$18 Change to Fried rice \$3



5. VEGAN VIETNAMESE NOODLE - VG

A delicate harmony of silky rice noodles in slow-simmered vegetable broth infused with star anise, cinnamon, and ginger. Topped with golden tofu, mushrooms, and garden-fresh herbs, this soulful vegan pho offers comfort in every spoonful.

\$20





VIET LEGACY
VIETNAMESE RESTAURANT

VERMICELLI (BÚN)

1. SOUTHERN STYLE STIR FRIED BEEF NOODLE (BÚN BÒ NAM BỘ) - GF

A vibrant Southern Vietnamese dish of marinated stir-fried beef with bean sprouts served over vermicelli noodles with fresh herbs, roasted, and a light fish sauce dressing.

\$20 (Purple rice noodle option + \$2)



2. GRILLED PORK & SPRING ROLL VERMICELLI (BÚN THỊT NƯỚNG CHẢ GIÒ)

A flavorful dish of grilled marinated pork and crispy spring rolls over vermicelli noodles, served with fresh herbs, pickled vegetables, roasted peanuts, and a sweet-savory fish sauce dressing.

\$20 (Purple rice noodle option + \$2)



3. SPRINGROLL VERMICELLI (BÚN CHẢ GIÒ)

Two Hanoi-style pork spring rolls and three crispy vegetarian spring rolls, served with rice vermicelli, fresh herbs, lettuce, and house dipping sauce. A perfect choice for those who love Vietnamese spring rolls.

\$20



4. VIETNAMESE CRAB NOODLE SOUP (BÚN RIÊU CUA) - GF

A classic Northern Vietnamese specialty made with rice vermicelli in a gently sour tomato and crab broth. Finished with handmade crab-paste, crispy tofu, ripe tomatoes, fish cake. A delicate yet deeply comforting soup, rich in flavour and tradition.

\$22



5. GRILLED BEEF WRAPPED IN BETEL LEAVES WITH FINE RICE VERMICELLI - GF

A Southern Vietnamese classic featuring juicy minced beef wrapped in fragrant betel leaves and served with fine rice vermicelli, fresh herbs, crisp lettuce, and house-made dipping sauce.

\$25





VIET LEGACY
VIETNAMESE RESTAURANT

FLAT RICE NOODLE (PHỞ)

1. SPECIAL BEEF NOODLE (PHỞ BÒ ĐẶC BIỆT) - GF

A classic Northern Vietnamese soup featuring tender sliced beef, brisket, and beef meatballs in a clear, aromatic bone broth with flat rice noodles.

\$22

Kid Size: \$17



2. STIR FRIED BEEF NOODLE SOUP (PHỞ BÒ TÁI LẦN) - GF

A flavorful twist on the traditional Vietnamese beef noodle soup. Thin slices of beef are quickly stir-fried with garlic before being added to a fragrant broth. Topped with a lot of scallions.

\$20

Kid Size: \$15



3. RARE BEEF NOODLE SOUP (PHỞ BÒ TÁI) - GF

An elegant Vietnamese beef noodle soup, featuring paper-thin slices of premium beef gently poached in a clear, aromatic broth.

\$20

Kid Size: \$15



4. CHICKEN NOODLE SOUP (PHỞ GÀ) - GF

A fragrant Vietnamese chicken noodle soup made with tender chicken, mushroom pork meatball, flat rice noodles, and a light, aromatic broth.

\$20

Kid Size: \$15



5. DRY MIX CHICKEN NOODLE (PHỞ GÀ TRỘN) - GF

A dry-style chicken noodle dish with tender chicken, flat rice noodles, fresh herbs, and a savory tangy sauce, served with broth on side.

\$20





VIET LEGACY
VIETNAMESE RESTAURANT
RICE (CƠM)

**1. GRILL PORK CHOP & FRIED EGG RICE
(CƠM SƯỜN ỚP LA) - GF**

A vibrant Southern Vietnamese dish of marinated stir-fried beef with bean sprouts served over vermicelli noodles with fresh herbs, roasted, and a light fish sauce dressing.

\$20



**2. HANOI STYLE BONELESS CHICKEN RICE
(CƠM GÀ GIÒN KHÔNG XƯƠNG) - GF**

Golden crispy boneless chicken tossed in aromatic garlic fish sauce, served with steamed rice, pickles, and fresh vegetables. Rich, savoury, and irresistibly satisfying.

\$20 (Extra Fried Egg + \$3)



**3. VIETNAMESE STYLE SHAKING BEEF WITH
RICE (CƠM BÒ LÚC LẮC) - GF**

A Vietnamese dish featuring tender cubes of shaking beef stir-fried with garlic, onion, and capsicum, served with steamed rice. It's savory, juicy, and full of flavor.

\$20 (Fried Rice Optional + \$3)



**4. FRIED RICE WITH PICKLED MUSTARD
GREENS & BEEF (CƠM CHIÊN DƯA BÒ) - GF**

A flavorful Vietnamese fried rice dish made with pickled mustard greens and stir-fried beef, offering a perfect balance of savory, tangy, and hearty flavors.

\$20



**5. VIETNAMESE SPECIAL FRIED RICE
(CƠM CHIÊN THẬP CẨM) - GF**

A tasty mix of rice stir-fried with (shrimp/pork/beef/tofu) vegetables, and egg, seasoned with soy sauce and garlic for a rich, savory flavor.

\$20





VIET LEGACY

VIETNAMESE RESTAURANT



\$2 FOR 1
DONUT

SPECIAL BEEF NOODLE WITH ASIAN DONUT



VIET LEGACY

VIETNAMESE RESTAURANT



THE FAMOUS BUN CHA HANOI

\$28

HOT DRINKS



1. Vietnamese Coffee
(Cafe Đen/Sữa)
\$7



2. Vietnamese Egg Coffee
(Cafe Trứng)
\$10



3. Manuka Lemon Ginger
Tea (Trà gừng Mật Ong)
\$8



4. Tea Pot (Oloong, Green
Tea, Jasmine).
(Ấm trà)
\$8



5. Hot Chocolate.
(Socola Nóng)
\$8



6. Honey Cinnamon Tea
(Trà Quế Mật Ong)
\$8

DESSERT



1. Vietnamese Panna Cotta
(Chè Khúc Bạch)
\$10



2. Pandan Jelly Yogurt
(Sữa Chua Thạch Lá Nếp)
\$8



3. Mango Sago
(Chè Xoài Bột Báng).
\$10

ICE DRINKS



1. Vietnamese Coffee
(Cafe Đen/Sữa) \$7



2. Vietnamese Coffee
with Salted Cream
(Cafe Kem Muối) \$10



3. Coconut Ice Coffee
(Cafe Cốt Dừa) \$10



4. Lemon Ice Tea.
(Trà Chanh) \$8



5. Peach Ice Tea
(Trà Đào) \$8



6. Lychee Ice Tea
(Trà Vải) \$8



7. Mango Smoothie
(Sinh Tố Xoài) \$10



8. Mixed Berries Smoothie
(Sinh Tố Quả Mọng) \$10



9. Avocado Smoothie
(Sinh Tố Bơ) \$10



10. Pearl Milk Tea
(Trà Sữa Trân Châu) \$8



11. Fresh Coconut Water
(Nước Dừa) \$10



12. Lychee Mojito
(Mojito Vải) \$8