



[www.pho55.com.au](http://www.pho55.com.au)

Pho 55 is a family-run restaurant that offers a wide range of delicious specialty & authentic Vietnamese dishes, for eat-in or take-away. Additionally, gift vouchers are available to purchase for any special occasion.

Fully licensed & B.Y.O. (Wine Only)

### **FOOD SAFETY ADVICE**

#### **Doggy Bags / Take Away Food.**

Food taken away from our premises and not immediately consumed should be properly managed to avoid possible food poisoning.

In the interests of our customers in relation to food safety, the following advice is offered.

Place the food in a refrigerator as soon as possible and avoid leaving it un-refrigerated (that is, within the Temperature Danger Zone of between 5°C - 60°C) for more than a cumulative total of 4 hours. This includes the period of time after the food has been served at our restaurant.

Consume the food preferably no later than the following day after reheating it piping hot. Otherwise, discard the food.

**Please note:** \* *Our food may contain traces of garlic, nuts, sesame and soy. Please notify us before should you have any allergies.*

\* *Any changes or extras will incur a charge.*

\* **SORRY NO SPLIT BILLS.**

\* *Takeaway container \$0.50 each.*

\* *For any gluten free requirements this will incur a extra charge.*

\* *Group bookings of 7 or more guests on weekends are required to order on our set menu or equivalent.*

# BANQUETS

## SÀIGON BANQUET \$43 per head (minimum 3 people)

<b>Soup</b>	Chicken & Mushroom Soup
<b>Entrée</b>	Combination Vietnamese Spring Rolls Satay Chicken Skewers
<b>Main Course</b>	Sizzling Seafood in Ginger Sauce Beef with Chilli & Lemongrass Special Fried Rice Steamed Rice
<b>Drinks</b>	A selections of either hot green or jasmine tea

## VŨNG TÀU BANQUET \$53 per head (minimum 4 people)

<b>Soup</b>	Chicken & Mushroom Soup
<b>Entrée</b>	Vietnamese Chicken Coleslaw Flaky Prawns Special
<b>Main Course</b>	Sizzling Chicken Honey & Pepper Beef in Coconut Cream Salted Squid Special Fried Rice Steamed Rice
<b>Dessert</b>	Range of selections from the dessert menu

## CHEF'S SPECIALS

<b>Sizzling Boneless Duck with Minced Prawn</b>	<b>33.0</b>
<i>Duck breast layered with minced prawn with a sprinkle of sesame seeds in a hot and sour sauce. Customer favourite!</i>	
<b>Vietnamese Style Sizzling Beef</b>	<b>33.0</b>
<i>Sliced skirt beef, cooked on a sizzling plate accompanied with rice paper, a platter of salads and fish sauce to dip. Garnished with peanut &amp; coriander. Do it yourself rice paper rolls. Delicious if you are up for it.</i>	
<b>Grilled Atlantic Salmon with Ginger &amp; Soy Sauce</b>	<b>34.0</b>
<i>Salmon fillet topped with a Chefs special ginger &amp; soy sauce</i>	
<b>Sizzling Seafood with X.O. Sauce &amp; Vegetables</b>	<b>30.0</b>
<b>Stuffed Mushrooms with Minced Prawn</b>	<b>28.0</b>
<i>Delicately handmade mushrooms stuffed with minced prawn mixture. served in a delicious chefs special sauce coriander to garnish. Popular!</i>	
<b>Salted Prawn</b>	<b>28.0</b>
<i>Prawns encrusted in a combination of herbs and spices with a hint of chilli, no shells. Very popular!</i>	
<b>Roasted Eggplant with Mixed Vegetables</b>	<b>28.0</b>
<i>Served in a claypot with roasted eggplant &amp; vegetables in a chef's special sauce. Very popular vegetarian dish.</i>	
<b>Roasted Eggplant with Pork &amp; Mixed Vegetables Claypot</b>	<b>28.0</b>
<b>Sizzling Rockling Fillets with Honey &amp; Pepper &amp; Vegetables</b>	<b>27.0</b>
<b>Stir Fried Pork and Prawns with a Caramelised Fish Sauce</b>	<b>27.0</b>
<b>Salted Tofu</b>	<b>24.0</b>
<i>Lightly battered tofu topped with chilli, onion and garlic</i>	

# ENTRÉE

All freshly handmade in house everyday by our chefs

**Spring Rolls (6 rolls)** 11.0

Mix of chicken, pork and vegetable. Deliciously famous Vietnamese spring rolls. Roll them in the crispy lettuce and mint leaves, and dip it in the traditional fish sauce

**Prawn Spring Rolls (6 rolls)** 12.0

**Prawn and Pork Rice Paper Rolls (3 rolls)** 11.0

A unique Vietnamese entrée, with vermicelli and special mint leaves wrapped in rice paper, served with a light bean sauce and crushed peanuts

**Vegetarian Rice Paper Rolls (3 rolls)** 11.0

Vegetables, special mint leaves wrapped in rice paper, served with a light bean sauce and crushed peanuts

**Beef Lalop (5 rolls)** 11.0

Mouth-watering beef wrapped in lalop leaf (a traditional leafy Vietnamese herb) served with rice vermicelli, lettuce, and fish dipping sauce.

**Stuffed Chicken Wings (2 pieces)** 10.5

Chicken wings, deboned and stuffed with a delicious combination of vermicelli, chicken and vegetables, served with sweet chilli sauce. Chefs favourite - a must try!

**Roast Quail (whole)** 15.0

A Vietnamese delicacy, roast quail encrusted in a combination of herbs and spices with a hint of chilli

**Satay Skewers (2 skewers)** 11.5

Choice of chicken, squid or prawn skewers, served with a delightful satay sauce

(\$5 extra for squid; \$9.00 extra for prawns)

**Vietnamese Beef Salad** 20.0

A mouth-watering tangy dish with beef marinated in lemon juice and garnished with mint, peanuts and coriander

**Fried Wonton (8 pieces)** 12.0

A combination of prawns stuffed in fried wonton skin, served with a delicious homemade sweet & sour sauce

**Vietnamese Coleslaw (pork & prawn or chicken)** 19.0

A refreshing, tangy coleslaw garnished with mint leaves, fried onions, crushed peanuts and coriander. A must try!

**Vietnamese Pancake (pork & prawn or vegetarian)** 18.0

A traditional southern dish. Roll the lettuce, mint leaves, and a piece of the pancake filled with pork, prawns and beanshoots together and dip it in the fish sauce

**Sesame Prawns** 10.0

Prawns layered onto bread with a sprinkle of sesame seeds, fried to a golden brown and served with sweet & sour sauce

**Curry Puffs (6 pieces)(Beef or Vege)** 10.5

**San Choy Bow (1 piece) (Minimum order 2 serves)** 10.0

A delightful starter. Your choice of chicken or vegetarian, wok fried with mushrooms, onion and crunchy vegetables in a chef's special savoury sauce. Served in a lettuce cup, Customer favourite!

**Pork Dim Sims (steam / fried)(4 pieces)** 9.5 / 10.0

**Sliced Roast Pork served with plum sauce** 10.5

**Prawn Crackers** 4.0

**Add: Homemade Satay Sauce or Chilli Oil** 4.0

**Fresh Chilli** 1.0



## ENTRÉE SOUP

<b>Chicken Soup with Vermicelli</b>	<b>10.0</b>
<i>Traditional clear Vietnamese soup with vermicelli garnished with coriander, spring onions and fried onions</i>	
<b>Vietnamese Sour Soup (choice of chicken or prawn)</b>	<b>10.0</b>
<i>Traditional Vietnamese soup flavoured with tamarind, pineapple and tomato garnished with special mint, fried onions, and garlic</i>	
<b>Tom Yum Soup (choice of chicken or prawn)</b>	<b>10.0</b>
<i>Traditional Vietnamese Tom Yum soup with vermicelli &amp; vegetables garnished with coriander and shallots</i>	
<b>Wonton Soup (pork)</b>	<b>10.0</b>
<b>Chicken &amp; Corn Soup</b>	<b>9.0</b>
<b>Chicken &amp; Mushroom Soup</b>	<b>9.0</b>

## PHỞ Noodle Soup

	Small	Medium
<b>Sliced Beef</b>	<b>17.5</b>	<b>18.5</b>
<b>Sliced Beef &amp; Tendon</b>	<b>18.0</b>	<b>19.0</b>
<b>Sliced Beef &amp; Brisket</b>	<b>18.0</b>	<b>19.0</b>
<b>Sliced Beef &amp; Tendon &amp; Tripe</b>	<b>18.0</b>	<b>19.0</b>
<b>Vegan Phở</b>		<b>19.5</b>
<b>Chicken Phở</b>	<b>18.0</b>	<b>19.0</b>
<b>Sliced Beef &amp; Chicken Phở</b>	<b>18.0</b>	<b>19.0</b>
<b>Beef Special Combination</b>	<b>18.5</b>	<b>19.5</b>
<b>Sliced Beef, Brisket, &amp; Meat Ball</b>	<b>18.5</b>	<b>19.5</b>
<b>Spicy Sliced Beef</b>		<b>19.0</b>
<b>Spicy Sliced Beef Combination</b>		<b>19.5</b>
<b>Add Vegetables</b>		<b>4.0</b>
<b>Extra Meat</b>		<b>6.0</b>
<b>Add Tofu (3 pieces)</b>		<b>3.0</b>

## EGG / RICE NOODLE SOUP

<b>Egg or Rice Noodle Soup with Prawn &amp; Pork</b>	<b>18.5</b>
<b>Egg or Rice Noodle Soup with Vegetables</b>	<b>18.5</b>
<b>Egg or Rice Noodle Soup with Chicken</b>	<b>18.5</b>
<b>Egg or Rice Noodle Soup with Wonton</b>	<b>19.0</b>
<b>Egg or Rice Noodle Soup with Roast Pork</b>	<b>18.0</b>
<b>Egg or Rice Noodle Soup with Seafood</b>	<b>21.5</b>
<b>Add Vegetables</b>	<b>4.0</b>
<b>Add Wontons (pork) (3 pieces)</b>	<b>4.0</b>
<b>Add Tofu (3 pieces)</b>	<b>3.0</b>

## RICE VERMICELLI

<b>Rice Vermicelli with Grilled Chicken</b>	<b>19.0</b>
<b>Rice Vermicelli with Beef Lalop</b>	<b>19.0</b>
<b>Rice Vermicelli with Vietnamese Grilled Pork</b>	<b>19.0</b>
<b>Rice Vermicelli with Grilled Prawns</b>	<b>19.0</b>
<b>Rice Vermicelli with Vegetables</b>	<b>19.0</b>
<b>Rice Vermicelli with Beef in Chilli &amp; Lemongrass</b>	<b>19.0</b>
<b>Rice Vermicelli with Spring Rolls</b>	<b>19.0</b>
<b>Singapore Noodles with Prawn &amp; Pork</b>	<b>19.0</b>
<i>(Vegetarian option available)</i>	
<b>Add Spring Rolls (3 rolls)</b>	<b>4.5</b>



## RICE DISHES

<b>Combination Rice in Vietnamese Style Hotpot</b>	<b>22.0</b>
<i>Steamed rice cooked in hotpot and topped with a delicious combination of chicken, barbecue pork, Chinese sausage, mushrooms, lily flowers, shrimp and fried egg.</i>	
<b>Steamed Rice with Grilled Pork Chop &amp; Fried Egg</b>	<b>19.0</b>
<b>Steamed Rice with Grilled Pork Chop (2 pork chops)</b>	<b>21.0</b>
<b>Steamed Rice with Grilled Chicken</b>	<b>19.0</b>
<b>Steamed Rice with Crispy Chicken</b>	<b>18.5</b>
<b>Steamed Rice with Meat &amp; Vegetables (pork, chicken &amp; beef)</b>	<b>21.5</b>
<b>Steamed Rice with mixed Seafood &amp; Vegetables</b>	<b>23.0</b>
<b>Steamed Rice with Stir Fried Vegetables</b>	<b>19.0</b>
<b>Steamed Rice with Roast Pork</b>	<b>18.0</b>
<b>Special Fried Rice (choice of prawn &amp; pork, chicken or vegetarian)</b>	<b>16.0</b>
<b>Steamed Rice (small / large)</b>	<b>4.5 / 6.0</b>
<b>Coconut Rice</b>	<b>6.0</b>

## STIR FRIED NOODLES

<b>Combination Fried Egg Noodles (choice of crispy or soft)</b>	<b>24.0</b>
<i>Noodles topped with beef, chicken, pork and mixed vegetables</i>	
<b>Vegetables with Egg Noodles (choice of crispy or soft)</b>	<b>24.0</b>
<i>Noodles topped with mixed vegetables</i>	
<b>Seafood Egg Noodles (choice of crispy or soft)</b>	<b>26.0</b>
<i>Noodles topped with prawns, scallops, squid, fish &amp; mixed vegetables</i>	
<b>Vegetables with Rice Noodles</b>	<b>24.0</b>
<i>Noodles topped with mixed vegetables</i>	
<b>Combination Rice Noodles</b>	<b>24.0</b>
<i>Noodles topped with beef, chicken, pork and mixed vegetables</i>	
<b>Seafood Rice Noodles</b>	<b>26.0</b>
<i>Noodles topped with prawns, scallops, squid, fish &amp; mixed vegetables</i>	
<b>Extra Vegetables</b>	<b>6.0</b>

## CHICKEN

<b>Salted Chicken Ribs</b>	<b>25.0</b>
<i>Lightly battered chicken ribs, topped with chilli, onion &amp; garlic. Delicious!</i>	
<b>Traditional Vietnamese Curry Chicken</b>	<b>26.0</b>
<i>Chicken pieces cooked with potatoes in mild curry and coconut cream.</i>	
<b>Chicken with Chilli &amp; Lemongrass</b>	<b>25.0</b>
<i>Traditional style chicken enriched with flavours of chilli, lemongrass, and garlic</i>	
<b>Roast Chicken</b>	<b>26.0</b>
<i>Marinated chicken Maryland, roasted French style and topped with special sauce</i>	
<b>Grilled Chicken</b>	<b>25.0</b>
<b>Crispy Skin Chicken</b>	<b>25.0</b>
<b>Chicken with Curry Sauce</b>	<b>25.0</b>
<b>Chicken with Black Bean Sauce</b>	<b>25.0</b>
<b>Chicken with Oyster Sauce</b>	<b>25.0</b>
<b>Chicken with Vegetables</b>	<b>24.0</b>
<b>Sizzling Chicken with Satay Sauce</b>	<b>25.0</b>
<b>Sizzling Chicken with Chilli Sauce</b>	<b>25.0</b>
<b>Sizzling Chicken with Honey &amp; Pepper</b>	<b>25.0</b>
<b>Sizzling Chicken with Mongolian Sauce</b>	<b>25.0</b>
<b>Sizzling Chicken with Shanghai Pepper</b>	<b>25.0</b>
<b>Sizzling Chicken with Cantonese Sauce</b>	<b>25.0</b>
<b>Sizzling Chicken with Ginger Sauce</b>	<b>26.0</b>
<b>Sizzling Chicken with X.O. Sauce</b>	<b>26.0</b>
<b>Lemon Chicken</b>	<b>25.0</b>
<b>Honey Chicken</b>	<b>25.0</b>
<b>Chicken with Cashew Nuts</b>	<b>25.0</b>
<b>Chicken with Sweet &amp; Sour Sauce (with or without batter)</b>	<b>25.0</b>

## DUCK

- Shredded Duck with Mushrooms & Vegetables** \$27.0
- Sizzling Boneless Duck Topped with Minced Prawn** \$33.0  
*A favourite! Duck breast layered with minced prawn, a sprinkle of sesame seeds, topped with spring onion & a delicious hot & sour sauce.*
- Sizzling Boneless Duck with Tamarind Sauce** \$29.0

## BEEF

- Beef in Coconut Cream** 25.0  
*Traditional dish of beef cooked in mild curry, coconut cream and onion, served with fine vermicelli and topped with crushed nuts, & garnished with coriander. Give it a try!*
- Beef with Chilli & Lemongrass** 25.0  
*Traditional style beef enriched with flavours of chilli, lemongrass and garlic, stir-fried with capsicum, grated carrots & onion*
- Sizzling Mongolian Beef** 25.0  
*Beef stir-fried in specially prepared Mongolian sauce & seasonal vegetables.*
- Sizzling Beef with Cantonese Sauce** 25.0
- Sizzling Shanghai Pepper Beef** 25.0
- Sizzling Beef with Satay Sauce** 25.0
- Sizzling Beef with Chilli Sauce** 25.0
- Sizzling Beef with Honey & Pepper Sauce** 25.0
- Sizzling Beef with Ginger Sauce** 26.0
- Sizzling Beef with X.O. Sauce** 26.0
- Beef with Curry Sauce** 25.0
- Beef with Black Bean Sauce** 25.0
- Beef with Oyster Sauce** 25.0
- Beef with Vegetables** 24.0
- Beef with Cashew Nuts** 25.0

## LAMB

- Lamb with Coconut Cream** 29.0  
*Traditional dish of lamb cooked in mild curry, coconut cream and onion, served with fine vermicelli and topped with crushed nuts, and garnished with coriander*
- Lamb with Chilli & Lemongrass** 29.0  
*Traditional style lamb enriched with flavours of chilli, lemongrass and garlic, stir-fried with capsicum, grated carrots & onion*
- Sizzling Lamb with Mongolian Sauce** 29.0
- Sizzling Lamb with Chilli Sauce** 29.0
- Sizzling Lamb with Honey & Pepper Sauce** 29.0
- Sizzling Lamb with Chef's Special Sauce** 29.0  
*Lamb cooked with Chefs special sauce with a dash of X.O, cooking wine & hoisin sauce*
- Sizzling Lamb with Satay Sauce** 29.0
- Sizzling Lamb with Ginger Sauce** 29.0
- Sizzling Lamb with X.O. Sauce** 29.0

## PORK

- Sizzling Pork with Mongolian Sauce** 25.0
- Sizzling Pork with Honey & Pepper** 25.0
- Sizzling Pork with Satay Sauce** 25.0
- Sizzling Pork with Chilli Sauce** 25.0
- Sizzling Pork with Ginger Sauce** 26.0
- Sizzling Pork with X.O. Sauce** 26.0
- Pork with Cashew Nuts** 26.0
- Pork with Black Bean Sauce** 25.0
- Pork with Oyster Sauce** 25.0
- Pork with Vegetables** 24.0
- Pork with Sweet and Sour Sauce (with or without batter)** 25.0
- Pork with Chilli and Lemongrass** 25.0

## VEGETABLES

<b>Roasted Eggplant and Mixed Vegetables</b>	<b>\$27.00</b>
<i>Served in a claypot with roasted eggplant &amp; vegetables in a chef's special sauce</i>	
<b>Salted Tofu</b>	<b>\$22.00</b>
<i>Lightly battered tofu topped with pan fried chilli onion and garlic</i>	
<b>Sizzling Tofu Special</b>	<b>\$23.00</b>
<i>Tofu stir fried with sweet chilli sauce &amp; vegetables served on a sizzling plate</i>	
<b>Mixed Vegetables with Oyster Sauce</b>	<b>\$21.00</b>
<b>Mixed Vegetables with Tofu</b>	<b>\$21.00</b>
<b>Mixed Vegetables with Mushrooms</b>	<b>\$21.00</b>
<b>Mixed Vegetables with Satay Sauce</b>	<b>\$21.00</b>
<b>Mixed Vegetables with Chilli Sauce</b>	<b>\$21.00</b>
<b>Mixed Vegetables with Black Bean Sauce</b>	<b>\$21.00</b>
<b>Mixed Vegetables with Garlic Sauce</b>	<b>\$21.00</b>
<b>Chinese Broccoli with Oyster Sauce</b>	<b>\$22.00</b>
<b>Chinese Broccoli with Garlic Sauce</b>	<b>\$22.00</b>
<b>Gado Gado- Steamed Vegetables topped with Peanut Sauce</b>	<b>\$21.00</b>
<b>Gado Gado- Steamed Vegetables topped with Satay Sauce</b>	<b>\$21.00</b>

## PRAWNS

<b>Salted Prawns</b>	<b>\$27.00</b>
<i>Prawns encrusted in a combination of herbs and spices with a hint of chilli, no shells. Very popular!</i>	
<b>Stuffed Mushrooms with Minced Prawn</b>	<b>\$27.00</b>
<i>Delicately handmade mushrooms stuffed with minced prawn mixture. served in a delicious chefs special sauce coriander to garnish. Popular!</i>	
<b>Grilled Prawns</b>	<b>\$27.00</b>
<i>Tasty prawns served on a bed of lettuce with shallots crushed with peanuts, and garnished with coriander</i>	
<b>Sizzling Chilli Prawns</b>	<b>\$27.00</b>
<i>Prawns cooked with vegetables in a chilli sauce served on a sizzling plate</i>	
<b>Sizzling Garlic Prawns</b>	<b>\$27.00</b>
<i>Prawns cooked with vegetables in a special garlic sauce on a sizzling plate</i>	
<b>Sizzling Prawns with Satay Sauce</b>	<b>\$27.00</b>
<i>Prawns prepared with satay sauce and vegetables served on a sizzling plate</i>	
<b>Sizzling Prawns with Ginger Sauce</b>	<b>\$28.00</b>
<b>Sizzling Prawns with X.O. Sauce</b>	<b>\$28.00</b>
<b>Prawns with Curry Sauce</b>	<b>\$27.00</b>
<b>Prawns with Black Bean Sauce</b>	<b>\$27.00</b>
<b>Prawns with Oyster Sauce</b>	<b>\$27.00</b>
<b>Prawns with Vegetables</b>	<b>\$27.00</b>
<b>Prawns with Chilli &amp; Lemongrass</b>	<b>\$27.00</b>
<b>Prawns with Cashew Nuts</b>	<b>\$27.00</b>
<b>Prawns with Sweet &amp; Sour Sauce (with or without batter)</b>	<b>\$27.00</b>
<b>Honey Prawns</b>	<b>\$27.00</b>

## SEAFOOD

*Mixture of prawns, squid, scallops & rockling fillets.*

<b>Seafood with Chilli &amp; Lemongrass</b>	<b>\$27.00</b>
<b>Seafood with Cashew Nuts</b>	<b>\$27.00</b>
<b>Seafood with Black Bean Sauce</b>	<b>\$27.00</b>
<b>Seafood with Curry Sauce</b>	<b>\$27.00</b>
<b>Sizzling Seafood with Chilli Sauce</b>	<b>\$27.00</b>
<b>Sizzling Seafood with Honey &amp; Pepper</b>	<b>\$27.00</b>
<b>Sizzling Seafood with Garlic Sauce</b>	<b>\$27.00</b>
<b>Sizzling Seafood with Mongolian Sauce</b>	<b>\$27.00</b>
<b>Sizzling Seafood with Satay Sauce</b>	<b>\$27.00</b>
<b>Sizzling Seafood with Ginger Sauce</b>	<b>\$28.00</b>
<b>Sizzling Seafood with X.O. Sauce</b>	<b>\$28.00</b>
<i>Mixture of seafood and vegetables stir fried in a delightful X.O. sauce, served on a sizzling plate. For spicelovers!</i>	

## SQUID

<b>Salted Squid</b>	<b>\$24.00</b>
<i>Tender pieces of squid pan-fried in a combination of herbs &amp; spices with a touch of chilli</i>	
<b>Grilled Squid</b>	<b>\$24.00</b>
<i>Served on a bed of lettuce with shallots, crushed peanuts, &amp; garnished with coriander</i>	
<b>Squid with Curry Sauce</b>	<b>\$24.00</b>
<b>Squid with Black Bean Sauce</b>	<b>\$24.00</b>
<b>Squid with Oyster Sauce</b>	<b>\$24.00</b>
<b>Squid with Vegetables</b>	<b>\$23.00</b>
<b>Squid with Chilli &amp; Lemongrass</b>	<b>\$24.00</b>
<b>Squid with Cashew Nuts</b>	<b>\$25.00</b>
<b>Sizzling Squid with Chilli Sauce</b>	<b>\$25.00</b>
<b>Sizzling Squid with Satay Sauce</b>	<b>\$25.00</b>
<b>Sizzling Garlic Squid with Vegetables</b>	<b>\$25.00</b>
<b>Sizzling Squid with Ginger</b>	<b>\$25.00</b>
<b>Sizzling Squid with X.O. Sauce</b>	<b>\$25.00</b>

## FISH

<b>Grilled Atlantic Salmon with Ginger &amp; Soy Sauce</b>	<b>\$32.00</b>
<b>Salted Rockling</b>	<b>\$26.00</b>
<i>Battered indulgent pieces of rockling fillets topped with a combination of herbs, spices &amp; fresh chilli</i>	
<b>Sizzling Rockling with Ginger Sauce</b>	<b>\$27.00</b>
<b>Sizzling Rockling with Chilli Sauce</b>	<b>\$27.00</b>
<b>Sizzling Rockling with Garlic Sauce</b>	<b>\$27.00</b>
<b>Sizzling Rockling with Satay Sauce</b>	<b>\$27.00</b>
<b>Sizzling Rockling with Honey &amp; Pepper</b>	<b>\$27.00</b>
<b>Sizzling Rockling with X.O. Sauce</b>	<b>\$27.00</b>
<b>Rockling with Chilli &amp; Lemongrass</b>	<b>\$27.00</b>
<b>Rockling with Oyster Sauce</b>	<b>\$26.00</b>
<b>Rockling with Black Bean Sauce</b>	<b>\$26.00</b>
<b>Rockling with Curry Sauce</b>	<b>\$26.00</b>
<b>Rockling with Vegetables</b>	<b>\$25.00</b>
<b>Rockling with Cashew Nuts</b>	<b>\$27.00</b>
<b>Rockling with Sweet &amp; Sour Sauce (with or without batter)</b>	<b>\$26.00</b>

## SCALLOPS

<b>Sizzling Scallops with Honey &amp; Pepper</b>	<b>\$31.00</b>
<b>Sizzling Scallops with Chilli Sauce</b>	<b>\$31.00</b>
<b>Sizzling Scallops with Satay Sauce</b>	<b>\$31.00</b>
<b>Sizzling Scallops with Ginger Sauce</b>	<b>\$31.00</b>
<b>Sizzling Scallops with Garlic Sauce</b>	<b>\$31.00</b>
<b>Sizzling Scallops with X.O. Sauce</b>	<b>\$31.00</b>
<b>Scallops with Sweet &amp; Sour Sauce (with or without batter)</b>	<b>\$30.00</b>
<b>Scallops with Chilli &amp; Lemongrass</b>	<b>\$31.00</b>
<b>Scallops with Cashew Nuts</b>	<b>\$31.00</b>
<b>Scallops with Vegetables</b>	<b>\$30.00</b>
<b>Scallops with Black Bean Sauce</b>	<b>\$30.00</b>
<b>Scallops with Curry Sauce</b>	<b>\$30.00</b>
<b>Scallops with Oyster Sauce</b>	<b>\$30.00</b>
<b>Honey Scallops</b>	<b>\$30.00</b>



## CHAMPAGNE

Bay of Stones Sparkling Chardonnay Pinot 750ml	27
Campo Viejo Brut Reserva 750ml (Originated from Spain)	36
Petit Cordan 750ml	49

## HOUSE WINE

WHITE	- Sauvignon Blanc	8.5	per glass
	- Chardonnay	8.5	per glass
	- Moscato	8.5	per glass
	- Rosé	9.5	per glass
	- Pinot Gris	9.5	per glass
RED	- Merlot	8.5	per glass
	- Shiraz	8.5	per glass

## WHITE WINE

### MOSCATO

<b>Jacob's Creek Moscato White 750ml</b>	25
<i>Light and refreshing with tropical flavours; the wine marries subtle pear notes with a touch of melon leading to a zesty sparkling finish</i>	

### RIESLING

<b>Jacob's Creek Barossa Signature Riesling 750ml</b>	34
<i>The Jacob's Creek Riesling is blended from select parcels which results in a crisp, elegant wine with a fresh floral bouquet, attractive citrus flavours and a delicate, dry finish.</i>	

### ROSÉ

<b>Rosé Barosé</b>	37
<i>Textural, well-rounded thanks to the Grenache grapes. An incredibly versatile wine. Pair it with a rich dish like salmon, and top it off with sweets like Crème Caramel.</i>	

### PINOT GRIS

<b>Stoneleigh Pinot Gris 750ml</b>	32
<i>The 2011 vintage Stoneleigh Pinot Gris. Full expression of this Marlborough fruit has produced a pinot gris flavour, weight and a rich, luscious texture.</i>	

### SAUVIGNON BLANC

<b>Bay of Stones Sauvignon Blanc (NL) 750ml</b>	27
<b>Stoneleigh Rapaura Sauvignon Blanc 750ml</b>	40
<i>Punchy and a little funky, it has the right to go with tropical fruit intensity on the palate. Would suit any and all seafood dishes.</i>	

### CHARDONNAY

<b>Bay of Stones Chardonnay (NL) 750ml</b>	27
<i>A New Zealand chardonnay with fresh citrus and lemon characters. Soft creamy and mouth filling. Excellent balance between fruit flavours, buttery malolactic fermentation flavours and tasty spicy oak flavours.</i>	



# RED WINE

## MERLOT

### Campo Viejo. RIOJA. Garnacha

Bright and lively full of red berry aromas and subtle hints of sweet spice on the palate, which comes from 4 months aging in new French oak barrel. Soft silk with a long lasting fruit finish.

37

### Bay of Stones Merlot (NL) 750ml

27

## PINOT NOIR

### Stoneleigh Pinot Noir 750ml

This wine has a deep, ruby red hue with a fragrant bouquet of red plums, raspberry and black cherry overlaid with integrated oak spice. The palate shows ripe, red berry fruit and cherry flavours with a lingering fruit sweetness. Tannins are fine and integrated, making the wine immediately approachable.

36

### Jacob's Creek Reserve Pinot Noir

Spicy and aromatic, layered with complex sour cherry fruit flavours and understated, stylish oak. The structure is delicate and savoury, with finely textured tannins and balanced acidity leading to a refined and lingering finish.

30

## CABERNET SAUVIGNON

### Jacob's Creek Double Barrel Cabernet Sauvignon

The unique Double Barrel technique of finishing in aged Irish whiskey barrels has combined the sweet and toasty flavours of cassis and crème brûlée bring extra richness to the palate. Best served with a lamb dish

35

### Church Road Reserve Cabernet Merlot 750ml

This iconic Bordeaux Blend has delicate yet full-bodied characters of purple fruits and dark cherries. Silky smooth tannins with a savoury edge to them compliment the balanced fruit well. A true delight.

49

## SHIRAZ

### Orlando Printz Shed Northern Barossa Shiraz 750ml

Sourced from Northern Barossa vineyards, which are noted for their generous tannins, giving a vibrant nose of fresh dark berries, lifted cedar spice and dark cocoa. Goes well with a sizzling beef or eggplant dish.

37

### St Hugo Barossa Shiraz 750ml

Opaque black dark crimson red hue. The nose displays aromas of dark plum, dark chocolate, liquorice and mocha followed by some vanilla oak. Velvet smooth perfectly integrated tannins.

72

### Bay of Stones Shiraz (NL) 750ml

27



# DRINKS

## ALCOHOLIC

### LOCAL BEERS

Victoria Bitter	9
Carlton Draught	9
Cascade Premium Light	9

### IMPORTED BEERS

333 (Vietnam)	12
Asahi (Japan)	10
Corona (Mexico)	10

### CIDERS

Strongbow Draught (Apple)	9
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## SPIRITS 12

### WHISKY

Jim Beam
Red Label
Canadian Club
Jack Daniels
Glenfiddich
Dimple
Wooford Reserve

### GIN

Bombay Sapphire
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### BRANDY

Dorville VSOP
Chatelle Napoleon

### RUM

Bacardi (light)
Bundaberg (dark)

### VODKA

Absolut Vodka
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### LIQUEURS

Cointreau
Tia Maria
Kahlua
Southern Comfort
Midori
Galiano Sambuca
Baileys Original
Baileys Coffee

### TEQUILA

Olmecca Altos Plata
100% Agave

## VIETNAMESE DRINKS

Soda & Fresh Lemon Twist	8.0	Vietnamese Iced Coffee	8.5
Freshly Made Ice Lemon Tea	8.0	Coconut Juice	8.0
3 Colour Bean Drink (Chè Ba Mầu)	8.5	Coconut Water	6.0

## NON ALCOHOLIC

Lemon Lime & Bitters	7.0	Sparkling Mineral Water	6.0
Raspberry Lemonade	6.0	Dry Ginger Ale	6.0
Soft Drinks	5.0	Dry Tonic Water	6.0
Coke, Coke Zero, Diet Coke, Fanta, Lemonade, Lemon Squash		Fruit Juices	6.0
		Orange, Apple, Pineapple	



## COFFEE

Café Latte	5.0
Cappuccino	5.0
Hot Chocolate	5.0
Flat White	4.5
Short / Long Black	4.5
Short / Long Macchiato	4.5

## HOT TEA

Jasmine Tea
Green Tea
Black Tea
English Breakfast Tea
Lemongrass & Ginger Herbal Tea

*Decaffeinated Coffee extra \$1.00*

## DESSERT

<b>Homemade Crème Caramel (Chefs Special)</b>	<b>8.0</b>
<b>Add: One Scoop Ice Cream</b>	<b>3.0</b>
<b>Banana Fritter with Ice Cream</b>	<b>8.0</b>
<b>Pineapple Fritter with Ice Cream</b>	<b>8.0</b>
<b>Deep-Fried Ice Cream</b>	<b>8.0</b>
<i>Homemade deep-fried ice cream ball that is hot and crispy on the outside and cold vanilla ice cream on the inside. Topped with strawberry syrup.</i>	
<b>Banana &amp; Sago in Coconut Milk</b>	<b>9.0</b>
<i>Chè chuối is a popular homemade Vietnamese pudding-like dessert featuring sliced bananas &amp; sago balls cooked in rich coconut milk</i>	
<b>Traditional 3 Colour Bean Dessert</b>	<b>8.5</b>
<i>Chè Ba Màu. Delicious vietnamese mung bean &amp; jelly drink served with coconut milk and crushed ice. Worth a try! Vegan friendly dairy free &amp; gluten free.</i>	
<b>Vietnamese Iced Coffee with Vanilla Ice Cream</b>	<b>10.0</b>
<b>Lychee with Ice Cream</b>	<b>8.0</b>
<b>Nut Sundae</b>	<b>8.0</b>
<i>Scoops of vanilla ice cream with your choice of topping chocolate / strawberry / caramel / banana, topped with crushed peanuts</i>	
<b>Plain Vanilla Ice Cream (2 Scoops)</b>	<b>6.0</b>

