

### RAW COURSE (OPTIONAL)

(pick 2 choices for an additional \$12 per head)

Oyster of the day w Café Hanoi house bloody mary

Line caught fish w lemongrass, palm sugar, chilli & Thai basil oil

*Huế* style beef tartare w Thai basil, toasted rice paper & chilli oil

### SOUP COURSE (OPTIONAL)

(Add \$6 per head)

Pho gà – traditional Vietnamese chicken noodle soup w fresh herbs

### FIRST COURSE (PICK 2 ITEMS)

Ricepaper roll w roasted pork, shrimp, fresh herbs & peanuts

Ricepaper roll w soy marinated tofu, cabbage, daikon, mint & peanuts (V)

Tiger prawn cutlets coated in young green rice w house chilli sauce

Fried squid, shrimp & pork cakes w *nuoc cham*

Pork wontons w chilled spanner crab & bisque

### SECOND COURSE (PICK 2 ITEMS)

Lemongrass pork skewers w pickled mustard greens, lettuce & fresh herbs

or

Traditional crispy pancake w sautéed pork belly & shrimp w *nuoc cham*, lettuce & fragrant herbs

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Spicy salad of master stock poached chicken w green papaya, garlic, chilli & crushed peanuts

or

Wok seared shrimp salad w young coconut meat, cucumber & crushed peanuts

### THIRD COURSE (PICK 3 ITEMS)

**THIRD COURSE COMES WITH STIRFRIED ASIAN GREENS, HOUSE PICKLES AND JASMINE RICE**

Line caught whole baked fish w herbs, chilli, garlic, spring onion, ginger & grilled lime (ADD \$10 PER HEAD)

Peppered soy shaking beef fillet w red onion & watercress (ADD \$5 PER HEAD)

Aromatic roast duck breast curry w baby carrots, duck fat potatoes, kumara & coconut (ADD \$5 PER HEAD)

Pork spare ribs, twice cooked w five spice, ginger, sesame & grilled lime (ADD \$4 PER HEAD)

Wild caught Queensland black tiger prawns w coconut, garlic, shallots & dill (ADD \$4 PER HEAD)

Wok seared market fish marinated in turmeric, ginger & galangal w round beans, peanuts & rice noodles

Hanoi-style grilled pork w *nuoc cham*, rice noodles & fragrant herbs

Seared lemongrass beef w pickled vegetables, rice noodles & peanuts

Aromatic curry w baby carrots, cassava, kumara, beans & coconut (V)

Wok seared squid, leek, tomato, mustard greens & red chilli oil

Chicken thigh w kaffir lime, lemongrass, ginger, chilli & okra

**DESSERT**

Coconut sago pudding w mango sorbet, home-made Vietnamese yoghurt & palm sugar caramel

*Bánh trôi Tàu* - a traditional warm Vietnamese dessert  
w sesame dumplings, peanuts & coconut

Rhubarb & toasted cardamom crème brûlée

Lime curd w soft meringue, cinnamon tuille & meringue ice cream

Marou chocolate (74%) mousse w dark chocolate sable & candied ginger ice cream **(ADD \$1 PER HEAD)**

**OPTIONAL DESSERT EXTRA (ADD\$2 PER head)**

Hot soy milk doughnut w cinnamon sugar & caramel sauce