

## XIN CHÀO

Our menu presents modern takes on classic Vietnamese dishes & celebrates northern Vietnamese street food.

We encourage you to share the dishes, enjoying the cuisine just as it is presented in Vietnam. The cultural heart of Vietnam lies in its love & enthusiasm for fresh food, cooking & family – all of which are intertwined at the dining table.

We use free range poultry & pork, & fish caught with the utmost respect for sustainability.



Nathan Houppapa

Executive Chef

## RAW

Te Matuku Bay oyster w chilli vinegar & salted cucumber granita.....	each 6.0
Farmed kingfish w lemongrass, palm sugar & Thai basil oil .....	22.0
Huế style beef tartare w Thai basil, toasted rice paper & chilli oil .....	15.0

## RICE PAPER ROLLS

Roasted pork, shrimp, fresh herbs & peanuts.....	12.5
Crispy fish, pickled vegetables, fish sauce mayo & peanuts .....	12.5
Fried tofu, pineapple, cabbage, herbs & peanuts w soy coconut dip (V) .....	11.5

## BITE SIZE

Pho gà – traditional Vietnamese chicken noodle soup w fresh herbs .....	6.5
Tiger prawn cutlets coated in young green rice w house chilli sauce.....	23.0
Grilled minced beef & lemongrass, wrapped in perilla w sweet chilli ginger sauce, crushed peanuts & chervil.....	13.0
Pork wontons w chilled spanner crab & bisque .....	17.0
Grilled shrimp on sugarcane w lettuce, rice noodles, herbs & nuoc cham .....	18.0

## SEAFOOD

Crispy soft-shell crab w hot & sour tamarind & fresh dill.....	29.0
Roasted loliigo squid stuffed with pork mince & wood ear mushrooms tomato & chilli salad.....	w a watercress, 28.0
Line caught whole baked fish w herbs, chilli, garlic, spring onion, ginger & grilled lime .....	market price
Wok seared market fish marinated in turmeric, ginger & galangal w round beans, peanuts & rice noodles.....	28.0
Wild caught Queensland black tiger prawns w coconut, garlic, shallots & dill.....	30.0

## POULTRY

Chicken thigh w kaffir lime, lemongrass, ginger, chilli & okra .....	24.0
Roast duck stir fry w broccoli, crispy rice cake, carrots, soy & honey .....	32.0

## PORK & BEEF

Peppered soy shaking beef fillet w red onion & watercress .....	38.0
Hanoi-style grilled pork w <i>nuoc cham</i> , rice noodles & fragrant herbs .....	27.0
Seared lemongrass beef w pickled vegetables, rice noodles & peanuts.....	25.0
Caramelised pork belly hotpot w ginger, coconut & black pepper .....	27.0
Pork spare ribs, twice cooked w five spice, ginger, sesame & grilled lime ....	38.0
Traditional crispy pancake w sautéed pork belly & shrimp, w <i>nuoc cham</i> , lettuce & fragrant herbs.....	25.0

## COLD SALADS & SIDES

Spicy salad of master stock poached chicken w green papaya, garlic, chilli & crushed peanuts .....	16.0
Savoy & red cabbage salad w soft herbs & palm sugar dressing (V) .....	8.0
House dried spicy beef salad w carrot, cherry tomato, bean sprouts, sesame seeds & tamarind dressing.....	16.0
Pickled carrot & daikon w kaffir lime & sesame.....	6.0

## HOT VEGETABLES & SIDES

Aromatic curry w heirloom carrots, cassava, kumara, beans, & peanuts (V).....	22.0
Warm cellophane noodles w shiitake mushrooms, bok choy, sugar snaps, pickled chilli & soft herbs (V).....	12.5
Fried lemongrass tofu, w cinnamon smoked oyster mushroom, chilli, wilted spinach & pickled mung beans (V) .....	16.0
Sweet soy & black pepper tofu w steamed bok choy & fried shallots (V) .....	12.5
Twice cooked eggplant w soy, sesame & green chilli (V) .....	12.5
Wok fried Asian greens w chilli, garlic & sesame (V).....	12.0
Rice per portion .....	3.0

## DESSERT

Coconut sago pudding w mango sorbet, home-made Vietnamese yoghurt & palm sugar caramel .....	13.0
<i>Bánh trôi Tàu</i> - a traditional warm Vietnamese dessert w sesame dumplings, peanuts & coconut .....	13.0
Mango parfait w coconut jelly & puffed rice.....	13.0
Meyer lemon tart w green tea meringue & rosemary ice cream .....	13.0
Marou chocolate (74%) cremeux w cognac custard & biscuit crumb .....	13.0
Hot soy milk doughnut w cinnamon sugar & caramel sauce .....	3.5