

CAFÉ HANOI BANQUET MENU SELECTION FORM

RAW BAR - OPTIONAL COURSE ADD \$12 PER HEAD		YES/NO (circle 1)
		PICK 2 ITEMS
Te Matuku Bay Oyster w cucumber sorbet & chilli vinegar		
Line caught fish w lemongrass, palm sugar, chilli & Thai basil oil		
SOUP - OPTIONAL COURSE ADD \$6 PER HEAD		YES/NO (circle 1)
Pho Ga - traditional Vietnamese chicken noodle soup w fresh herbs, sriracha & lime		
1ST COURSE - PICK 2 ITEMS		PICK 2 ITEMS
Tiger prawn cutlets coated in young green rice w spicy house chilli sauce		
Rice paper rolls w roasted pork, shrimp, fresh herbs & peanuts		
Rice paper rolls w crispy kumara, cucumber, pickled cabbage & herbs w hoisin peanut sauce (V)		
Rice paper rolls w garlic roast duck, lettuce, pickled cauliflower, fresh herbs & peanuts w chilli hoisin dip		
Squid cakes w fish sauce lime & fresh dill dipping sauce		
Grilled minced beef & lemongrass, wrapped in perilla w chilli ginger sauce, crushed peanuts and chervil		
2ND COURSE pick two items		
Pick 1 of the following 2 dishes		PICK 1 ITEM
Crispy soft shell crab w hot & sour tamarind & fresh dill		Add \$3 pp
Traditional crispy coconut pancake w sauteed pork belly & shrimp, cos lettuce, fragrant herbs & nuoc cham		
Pick 1 of the following 2 dishes		PICK 1 ITEM
Garlic roast duck salad w red cabbage, pickled radish and lotus root, fresh herbs & ginger, lime & chilli dressing		Add \$3 pp
Spicy poached chicken salad w green papaya, garlic, chilli & peanuts		
3RD COURSE-PICK 3 ITEMS		
THIS COURSE IS SERVED WITH HOUSE PICKLES, STIRFRIED ASIAN GREENS AND JASMINE RICE		
Line caught whole baked fish w herbs, chilli, garlic, spring onion, ginger & lime		Add \$10 pp
Beef shortrib braised w lemongrass, cinnamon & star anise w soy carrots, pickled sprouts & toasted baguette		Add \$5 pp
Peppered soy shaking beef fillet w red onion and broccolini		Add \$5 pp
Caramelised pork belly & coconut hotpot w steamed greens & crispy noodles		Add \$4 pp
Stirfried roast duck w broccolini, carrots, crispy rice cake, honey & sweet soy		Add \$4 pp
Queensland tiger prawns w shallots, spring onion and a green chilli, coconut & kaffir lime sauce		Add \$4 pp
Pork spare ribs, twice cooked w five spice, ginger, sesame & grilled lime		Add \$3 pp
Wok seared squid w fresh tomato & lemongrass, chilli & tamarind sauce		
Wok seared market fish marinated in turmeric, ginger, galangal w round beans, peanuts, dill & rice noodles		
Hanoi-style grilled pork w nuoc cham, rice noodles & fragrant herbs		
Chicken thigh w kaffir lime, lemongrass, ginger, chilli, okra & green beans		
DESSERT COURSE - PICK 1 ITEM		
Raspberry curd w soft meringue, meringue icecream & cardamom tuile		
coconut sago, white chocolate yoghurt & caramelised bananas		
Vietnamese coffee pot de crème, chantilly cream & a chocolate 5spice macaron		
Marou dark chocolate delicè w black cocoa biscuit, coconut crumbs & sour cherry sorbet		
OPTIONAL DESSERT EXTRA		
Hot soy milk doughnut w cinnamon sugar & salted caramel sauce. Not GF		Add \$2.5 pp