

Here at Paper Plate Restaurant, we believe that taste should not take a backseat to presentation. We offer a selection of dishes that are inspired by the exotic and flavourful foods from both the old and modern streets of Vietnam. Fresh and brightly coloured dishes that are served up with family pride. We hope you enjoy your dining experience with us.

Chef Quan and The Nguyen family

## TO START . . . . .

### Soft Rice Paper Rolls

**Pork Belly** cucumber, lettuce, herbs & red cabbage pickled w Mama's sauce **9**

**Grilled Lemongrass Chicken** herbs & bean sprouts w Tamarind sauce **9**

**Vegetarian Rolls** zucchini, mustard leaves, mushroom and beetroot pickle w peanut hoisin sauce **8 NGF VO**

### Classic Spring Rolls

Prawns and Pork, serve with baby oak, herbs, green papaya and pickled carrot w Nuoc Cham (5 per Serve) **12.5 VO NGF**

### Imperial Spring Rolls

Prawn and Crab meat wrapped in baby oak, fresh herbs, green papaya & pickled carrot w Nuoc Cham (3 per Serve) **12.5**

### Seared Scallop w Betel Leaf

Herbs, spicy green mango salad topped w crispy baby shrimps **6 ea**

### Caramelised Chicken Wings

Nuoc Mam, spring onion, chilli and fried shallots **9**

### Vietnamese Crispy Pancake (Banh Xeo)

Pork and Prawn served w iceberg lettuce, fresh herbs and Nuoc Cham **18 VO**

### Bo La Lot

Beef mince wrap in betel leaf serve w Banh Hoi, fresh herbs, lettuce and Mama's Sauce **4 ea**

## MAINS TO SHARE

### Master Stock Crispy Skin Spatchcock

Watercress salad, serve w sweet soy and ginger dipping **26 NGF**

### Caramelised Pork Belly Clay Pot

Soft boiled egg, spring onion & garlic oil serve w Kimchi and Jasmine Rice **30**

### Slow Cooked Beef Short Ribs

Watercress, red onion, mango, cabbage slaw w ginger dressing serve with Bun **33 NGF**

## SALAD . . . . .

### Vietnamese Chicken Salad

Carrot, herbs, cabbage, red onion w homemade dressing **18**

### Beef Salad

Herbs, green mango, pickled eggplant, Granny Smith apple, crispy shallot, prawn crackers w ginger dressing **19**

### Silken Tofu Salad

Snow pea tendrils, cherry tomato, papaya, rice powder, peanut and mulberry dressing **16 VO**

## PHO

### Chicken Pho **13 NGF**

### Combination Pho

Chicken, sliced beef, beef brisket and optional beef balls **14 NGF**

## DINNER MENU

Tuesday – Friday 17:30 PM – Late  
Weekends All Day

PAPER PLATE

### Fried Whole NZ Flounder

Iceberg lettuce, fragrant herbs, noodle served w tamarind sauce **34**

### Monk Curry

Mushroom, eggplant, yard beans, sweet potato, zucchini **24.5 VO**

### Lamb Shank Red Curry

Okra, water chestnuts, sweet potato and Lotus root chips **32**

*\*Chef's Menu: 49 pp 5 Course meal, Min 2 people\**

## SIDES . . . . .

### Sweet Potato Fries **7.5**

### Special Fried Rice

Chinese sausages, BBQ pork, green beans and diced carrot **14**

### Jasmine Rice **3.5**

### Green Stuff Stir Fry

Broccoli, green beans, oyster mushroom, garlic chip w oyster sauce **13 VO**

### Beef Pho **13 NGF**

### Vegetarian Pho

Tofu, broccoli, mushroom and bok choy w vegetable broth **12 NGF**

## ON THE GO . . . . .

### Rice Dishes

#### Shaky Shaky Beef

Beef tossed with onion and special sauce, serve w herbs and watercress **16**

#### Lemongrass & Chilli Chicken

Capsicum, onion and broccoli **16**

### Bún (Noodle) Dishes

#### Grilled Five Spice Chicken

Lettuce, cucumber, fragrant herbs, pickle, vermicelli noodle w Nuoc Cham **15**

#### Lemongrass Beef

Lettuce, fragrant herbs, cucumber, pickle, vermicelli noodle w Nuoc Cham **15**

#### Vegetarian Spring Rolls Bún

Fragrant herbs, cucumber, pickle, vermicelli noodle w Spicy soy sauce **14 NGF**

## DESSERTS . . . . .

**Coconut Panna Cotta and Passion Fruit** with crumbled topping **11**

### Crème Caramel

Vietnamese coffee syrup and fresh seasonal fruits **12**

### Grilled Banana Wrapped

with sticky rice, tapioca pearls and coconut cream served w salted caramel ice cream **12**

### Ice Cream Available

**(\$3 Per Scoop)**

Jack Fruit Sorbet



Coconut Ice Cream

Salted Caramel & Peanut

VO = Vegetarian Option

NGF = Not Gluten Free

\*Please advise our team member if you have any food allergies\*

  @PaperPlateRestaurant  
www.paperplate.com.au