

# Takeaway Menu

318 Bridge Road, Richmond  
9917 2563



## To Start

### Soft rice paper rolls

- Pork Belly, cucumber, lettuce, herbs & red cabbage pickled w Mama sauce **9**
- Grilled lemongrass chicken, herbs & bean sprouts w Tamarind sauce **9**
- Rice paper, mustard leaves, mushroom and beetroot pickle w peanut hoisin sauce **8 VO**

### Classic Spring Rolls

Prawn and Pork, wrapped in 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**

### Caramelised Chicken wings

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

### Bo La Lot

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

## Pho

Chicken Pho **13 NGF**

Beef Pho **13 NGF**

Combination Pho – Chicken, sliced beef, beef brisket and optional beef balls **14 NGF**

Vegetarian Pho – Tofu, broccoli, mushroom and bok choy w vegetable broth **12 NGV VO**

## Rice

Shaky Shaky Beef

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

Lemongrass & Chilli Chicken

Capsicum, onion and broccoli serve w rice **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 VO NGF**

## Salads

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**

## Mains to Share

Master stock crispy Skin Spatchcock

Watercress, tomato, red onion, fresh herbs w sweet soy and ginger **26 NGF**

Caramelised Pork Belly Clay Pot

Soft boiled egg, green mustard pickle, spring onion & garlic oil **30**

Slow cooked Beef Short Ribs

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

Fried whole NZ Flounder

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

Monk Curry

Mushroom, eggplant, yard bean, sweet potato, zucchini **24 VO**

Lamb Shank Red Curry

Water chestnuts, kiffler potato, curry leaves & lotus root chips **32**

## Sides

Sweet potato fries **7.5**

Special fried rice – Chinese sausages, BBQ pork, green beans and carrot **14**

Jasmine Rice **3.5**

Green Stuff Stir fry – Broccoli, green beans, oyster, Mushroom, garlic chip w oyster sauce **13 VO**

**VO = Vegetarian Option**

**NGF = Not Gluten Free**

**Lunch: Tuesday – Friday 11:00 AM – 15:00 PM**

**Dinner Tuesday – Friday 17:30 PM – 21:30 PM**

**Weekends: 11 AM – 21:00 PM**

**\*Please tell our team member if you have any food Allergies\***