

To Start

Soft Rice Paper Rolls

Pork Belly, cucumber, lettuce, herbs & red cabbage pickled w Mama's sauce **11**

Smoked Salmon, lettuce, sesame seed and pickled ginger w ginger sauce **11**

Grilled Zucchini, mustard leaves, mushroom and beetroot pickle w peanut hoisin sauce **11 V NGF**

Classic Spring Rolls (Vegetarian Available)
Prawn and Pork (5 per Serve) **17 NGF**

Caramelised Chicken Wings 16.5

Salt n Pepper Soft Tofu
Served w chilli mayo **18**

Handmade Wonton
Served w black vinegar chili (4pc) **16 NGF**

Pho

Chicken Pho 19.5 NGF

Beef Pho 19.5 NGF

Vegetarian Pho
Tofu, broccoli, mushroom and bok choy w vegetable broth **19.5 NGF V**

Extras:

Chicken 5 Beef 5 Vegetables 5

LUNCH MENU

Thursday – Friday 12:00 PM – 14:30 PM



Vermicelli Bowls

Lemongrass Beef, Lettuce, fragrant herbs, cucumber, Nuoc Cham **22**

Turmeric & Dill Tofu, Fragrant herbs, cucumber w Spicy soy dressing **20.5 V**

Grilled 5 Spice Chicken, Fragrant herbs, cucumber, pickled, w Nuoc Cham **22**

Salads

Vietnamese Chicken Salad
Carrot, fragrant herbs, cabbage, red onion w homemade dressing **24.5**

Beef Salad
Herbs, green mango, pickled eggplant, Granny Smith apple w ginger dressing **25.5**

Seared Tasmanian Salmon
Fragrant herbs, green apple, pomelo **26.5**

Curries

Penang Beef Curry (contain peanut)
Braised beef, kipfler potato, Thai basil **28.5**

Chicken Curry
Sweet potato, cauliflower, curry leaves **27.5**

Vegetarian Curry V
Zucchini, sweet potato, tofu **26.5**

From the Wok

Lemongrass and Chili Chicken
Chicken thigh, capsicum, broccoli **26**

Beef With Pepper Sauce
Green beans, Thai Basil, broccoli **27**

Green Stuff Stir Fry
Broccoli, green beans, mushrooms **17**
- Extra Tofu **3.5**

Fried Rice
Chicken & Prawns (Vegetarian Available) **19.5**

Sides

Jasmine Rice 4 Roti 7.5 NGF
Peanut Sauce 3

V = Vegan NGF = Not Gluten Free

*Only key ingredients of a dish are mentioned in the descriptions

Please ensure you share any dietary requirements with us*