



Here at Paper Plate Restaurant we believe that taste should not take a back seat to presentation. We offer a selection of dishes that are inspired by the exotic and flavourful foods from both the ancient 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

Dine in Menu



CHEF'S MENU
6 for 66

Can't decide? Ask one of our friendly staff about our Chef's Menu for **6 for 66pp**.
Min. 2 people.

Small Starters

- Imperial Spring Rolls**
Prawn and Crab meat, lettuce, herbs (3 pc)17
- Soft Rice Paper Rolls**
- Pork Belly** cucumber, lettuce, herbs & red cabbage pickled w Mama's sauce11
 - Smoked Salmon** lettuce, sesame seed and pickled ginger w ginger sauce11
 - Grilled Zucchini**, mustard leaves, mushroom and pickled beetroot w peanut hoisin sauce11
NGF V
- Classic Spring Rolls** *NGF* (Prawns & Pork or Vegetarian)
w baby oak lettuce and herbs (5 pc)17
- Sticky Master Stock Lamb Ribs** *NGF*
Served w fragrant herbs.....22
- Seared Scallop** w Betel Leaf
Herbs, mango salad topped w baby shrimps9.5 ea
- Caramelised Chicken Wings**
Spring onion, chilli, fried shallots.....16.5
- Twice Cooked Pork Belly Bao** *NGF*
Pickled red cabbage and wasabi mayo.....9.5 ea
- Bò Lá Lốt** (Minced Wagyu wrapped in betel leaf)
Served w Banh Hoi and herbs.....18.5
- Salt & Pepper Soft Tofu** *v*
Served w spicy soy.....18
- Handmade Wonton** (Prawns & chicken) *NGF*
Served w black vinegar chili (4 pc).....16

Mains

- Cha Ca Hanoi**
Pan-fried Rockling w turmeric & dill, peanuts, fragrant herbs and vermicelli noodles.....39.5
- Caramelised Pork Belly Clay Pot**
Soft boiled egg served w Jasmine Rice.....37.5
- Slow Cooked Beef Short Ribs** *NGF*
Watercress and pickled young papaya w ginger dressing served w Bao (GF available).....38.5
- Lamb Shank Red Curry**
Kipfler potato, curry leaves, lotus chips.....36.5
- Crispy Skin Pork Hock**
w caramelised tamarind sauce and Banh Hoi..37.5
- Monk's Curry** *v*
Roast pumpkin, chickpeas, cauliflower.....33.5
- Saigon Style Stir Fry**
Chicken thigh fillets, broccoli, green beans, lemongrass paste.....33
- Bò Xào** *NGF*
Wok tossed beef w pepper sauce, green beans.....33

Salads

- Shredded Chicken**, carrot, mixed mints, cabbage, red onion w homemade dressing.....24.5
- Seared Tasmanian Salmon** fragrant herbs, green apple, pomelo w ginger Nuoc Cham.....26.5
- Beef Salad**, fine chopped rice paddy herb, mango, pickled Thai eggplant.....25.5
- Vietnamese Crispy Pancake (Bánh Xèo)**
Pork and Prawn served w iceberg lettuce, fresh herbs and Nuoc Cham (Vegetarian Available).....25.5

Phở

- Chicken Phở** *NGF*.....19.5
- Sliced Beef Phở** *NGF*.....19.5
- Vegetarian Phở** *NGF V*19.5
Tofu, broccoli, mushroom and bok choy w vegetable broth
- Extras:**
- Chicken.....5
 - Sliced Beef ..5
 - Vegetables...5

Sides

- Fried Rice**
Chicken and Prawns (Vegetarian Available).....19.5
- Jasmine Rice**.....4
- Roti** *NGF* (2 pc).....7.5
- Green Stuff Stir Fry**
Broccoli, green beans, oyster mushroom.....17

Sweets

- Pandan Crème Brûlée**
Served w seasonal fruits.....13.5
- Coconut Tapioca Pudding**
Puffed rice, mango w Chai ice cream.....13.5
- Homemade Ice Cream**
- Coconut kumquat Sorbet *v*.....4
 - Chai Ice Cream.....4
 - Salted Caramel Ice Cream.....4

V = Vegan
NGF = Not Gluten Free
Please note 15% surcharge will apply on public holidays
- Card payments incur a minimum processing fee -

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www.paperplate.com.au



- Only key ingredients of a dish are mentioned in the descriptions
Please ensure you share any dietary requirements with us -