

Dine in Menu 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



CHEF'S MENU -**6** for **66**

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

Pickled red cabbage and wasabi mayo.....9.5 ea

Served w Banh Hoi and herbs......18.5

Served w spicy soy.....18

Served w black vinegar chili (4 pc).....16

Twice Cooked Pork Belly Bao NGF

Salt & Pepper Soft Tofu *v*

Bò Lá Lốt (Minced Wagyu wrapped in betel leaf)

Handmade Wonton (Prawns & chicken) NGF

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

Mains

Roast pumpkin, chickpeas, cauliflower.....33.5

Saigon Style Stir Fry

Chicken thigh fillets, broccoli, green beans, lemongrass paste......33

Bò Xào ngr

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 <u>w</u> 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 <i>NGF V</i> Tofu, broccoli, mushroom and bok choy <u>w</u> vegetable broth	

- Chicken......5 - Sliced Beef .. 5 - Vegetables...5

<u>S</u>	i	<u>d</u>	e	9

<u>310E3</u>
Fried Rice Chicken and Prawns (Vegetarian Available)19.5
Jasmine Rice
Roti <i>NGF</i> (2 pc)
Green Stuff Stir Fry Broccoli, green beans, oyster mushroom1
Sweets
Pandan Crème Brûlée Served <u>w</u> seasonal fruits13.
Coconut Tapioca Pudding Puffed rice, mango w Chai ice cream13.5

V = Vegan

Coconut kumquat Sorbet v.....4

Chai Ice Cream.....4

Salted Caramel Ice Cream.....4

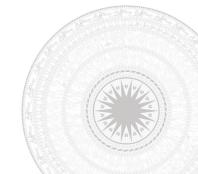
Homemade Ice Cream

NGF = Not Gluten Free

Please note 15% surcharge will apply on public holidays

- Card payments incur a minimum processing fee -

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