

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

DINNER MENU

Tuesday – Friday 5PM – 10PM
Weekends 11AM - 10PM

PAPER PLATE

To start

Soft Rice Paper Rolls

Pork Belly cucumber, lettuce, herbs & red cabbage pickled w Mama's sauce **10**

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

Vegetarian Rolls zucchini, mustard leaves, mushroom and pickled beetroot w peanut hoisin sauce **9 NGF V**

Classic Spring Rolls (Prawns and Pork)
Served w baby oak lettuce and herbs (5 per serve) **12.5 NGF** (Vegetarian Available)

Imperial Spring Rolls
Prawn and Crab meat (3 per Serve) **12.5**

Seared Scallop w Betel Leaf
Herbs, green mango salad topped w crispy baby shrimps **6 ea**

Caramelised Chicken Wings
Spring onion, chili and fried shallots **10.5**

Twice Cooked Pork Belly
Served w charcoal bun, pickled red cabbage and wasabi mayo **6.5 ea**

Bo La Lot
Beef mince wrapped in betel leaf served w Banh Hoi and Mama's Sauce **5 ea**

Salt n Pepper Silken Tofu
Served w Chili mayo **11**

Mains to Share

Master Stock Crispy Skin Spatchcock
Served w watercress salad, sweet soy and ginger dipping **28 NGF**

Caramelised Pork Belly Clay Pot
Soft boiled egg served w Jasmine Rice **32**

Slow Cooked Beef Short Ribs
Watercress, red onion, mango, cabbage slaw w ginger dressing served with Baos **33 NGF**

Lamb Shank Red Curry
Water chestnuts, kipfler potato, curry leaves, Lotus chips **32**

Whole Baby Snapper
Served w green apple salad **34**

Saigon Style Stir Fry
Chicken thigh fillet, broccoli, green beans, lemongrass paste **23**

Monk Curry
Mushroom, young Jackfruit, snake beans, Puffed tofu, sweet potato **27 V**

Wok Tossed Rice Noodles
Cubed beef w baby oyster mushroom and Vietnamese green peppercorn **25 NGF**

Salads

Shredded chicken, carrot, herbs, cabbage, red onion w homemade dressing **19**

Wok charred squid, fragrant herbs, ribbon cucumber, pomelo w passion fruit **20**

Beef salad, herbs, green mango, pickled eggplant, Granny Smith apple **20**

Roast Pumpkin, snow pea tendrils, pomelo, papaya, peanut and puffed wild rice **18 V**

Vietnamese Crispy Pancake (Banh Xeo)
Pork and Prawn served w iceberg lettuce, fresh herbs and Nuoc Cham (Vegetarian Available) **20**

Pho

Chicken Pho 14 NGF

Sliced Beef Pho 14 NGF

Combination Pho
Chicken, sliced beef and brisket **15 NGF**

Vegetarian Pho
Tofu, broccoli, mushroom and bok choy w vegetable broth **13 NGF V**

Extras
- Chicken **4**
- Sliced Beef **4**
- Vegetables **3**

CHEF'S MENU

6 for 49

Can't decide? Ask our friendly staff about our Chef's Menu for 49pp.

Min. 2 people..

Sides

Sweet Potato Fries 7.5

Special Fried Rice
Chinese sausage, BBQ pork, green beans and diced carrot (Vegetarian Available) **14**

Jasmine Rice 3.5

Green Stuff Stir Fry
Broccoli, green beans, oyster mushroom, garlic chips w oyster sauce **13**

Sweets

Lemongrass Panna Cotta
With passion fruit granita **11**

Crème Caramel
Vietnamese coffee syrup and seasonal fruits **12**

Coconut Tapioca Pudding
Water chestnuts w salted caramel ice cream **12**

Ice Cream Available

Jackfruit Sorbet **3 V**

Coconut Ice Cream **3**


Salted Caramel Ice Cream **3**

V = Vegan

NGF = Not Gluten Free

Please note 10% surcharge will apply on public holidays

Please advise our team member if you have any food allergies

  @PaperPlateRestaurant
www.paperplate.com.au