

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  
&  
Weekends Menu



## Small Starters

### 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 **10**

**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, chilli, fried shallots **10.5**

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

**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 chilli mayo **11**

## Bigger Plates

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

**Crispy Skin Pork Hock**  
w caramelised tamarind sauce and Banh Hoi **35**

**Cha Ca Hanoi**  
Pan-fried Rockling w turmeric & dill served w peanuts, fragrant herbs and vermicelli noodles **34**

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

**Saigon Style Stir Fry**  
Chicken thigh fillet, broccoli, green beans, lemongrass paste **25**

## 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**  
Chicken, 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. Please note we cannot guarantee traces elements will not be present\*

  @PaperPlateRestaurant  
www.paperplate.com.au