



MÓN ĂN CHƠI DRINKING SNACKS

BÁNH PHẪNG TÔM
PRAWN CRACKERS
traditionally served as a snack or eaten with salads, these crackers are made from tapioca starch, fresh shrimp, duck egg, garlic + onion (DF)

ĐẬU PHỘNG RANG TỎI ỚT
ROASTED GARLIC + CHILLI PEANUTS
the favourite Vietnamese snack for after work drinks (DF,GF)

KHÔ GÀ LÁ CHANH
BEER DRINKING CHICKEN
the tastiest of all the beer drinking snacks served street side - dried chicken seasoned with lemongrass, lime + chilli (DF,GF)

BÁNH MÌ VIETNAMESE BAGUETTES

CHOOSE FROM;
• **PORK**
• **CHICKEN**
• **TOFU + AVOCADO (VG)**
with pickled carrot, daikon, coriander + home made mayo, served with or without traditional pate + sriracha

MÓN KHAI VỊ SMALL PLATES

GỎI CUỐN
FRESH SUMMER ROLLS
avocado with peanut hoisin sauce (VG,DF,GF*)

CHẢ GIÒ
CRISPY PORK SPRING ROLLS
with traditional Vietnamese fish sauce (DF,GF)

CHẢ GIÒ RẾ CHAY
VEGAN NEST SPRING ROLLS
with super saucy sriracha (VG,GF)

CÁNH GÀ CHIÊN NƯỚC MẮM
STICKY FISH SAUCE CHICKEN WINGS
with fresh herbs (DF,GF)

SƯỜN RANG ME
STICKY TAMARIND SPARE RIBS
chilli, lemongrass, pickles + fresh herbs (DF,GF)

BÁNH KHỌT
PRAWN, COCONUT + TURMERIC BITES
fresh herbs, lettuce, pickles, sweet + sour fish sauce (DF,GF)

VỆM XANH NƯỚNG MỠ HÀNH
GRILLED MUSSELS IN HALF SHELL
served with spring onion oil, crushed peanuts, fresh herbs + green chilli sauce (DF*,GF)

MỰC CHIÊN TIÊU
SALT + PEPPER SQUID
house made green chilli sauce + fresh herbs (GF)

NEM BÒ NƯỚNG
GRILLED BEEF, PRAWN + LEMONGRASS SKEWERS
house made beef + prawn sausage, with green chilli sauce (DF*,GF)

HOÀNH THÁNH CHAY
VIETNAMESE STYLE VEGAN WONTONS
mushroom, tofu, mung bean, carrot, onion, sweet + sour soy sauce, + fresh herbs (DF,VG)

MÓN CHÍNH LARGE PLATES

PHỞ BÒ
TRADITIONAL BEEF NOODLE SOUP 18
rice noodle, onion, spring onion, coriander, bean sprouts (DF,GF*)
*add traditional meatballs \$3

HỦ TIỂU GÀ
CHICKEN NOODLE SOUP 18
southern style chicken noodle soup, bean sprouts, fried garlic, shallot, spring onion, coriander (DF,GF*)

HỦ TIỂU CHAY
TOFU + VEGETABLE NOODLE SOUP 18
tofu, wonton, broccoli, cauliflower, bean sprout, fried shallot, coriander (DF,GF*,V,VG)

CÀ RI GÀ
CREAMY CHICKEN CURRY 23
coconut cream, carrot, broccoli, cauliflower, bamboo shoots (DF,GF,VG*,V*)

CƠM GÀ XỐI MỠ
WATERFALL CHICKEN 23
chicken poached in a spiced broth then deep fried + served with ginger rice + fresh side salad (DF,GF*)

SIDES

Long Grain Rice 3 / Ginger Rice 4
Fried Egg 2 / Extra Sauce 2
Fresh Chopped Chilli 2

MÓN NGỌT DESSERT

CHÈ CHUỐI
COLD BANANA SAGO PUDDING 14
with coconut cream + peanuts (DF,GF,V,VG)

CHÈ NẾP THAN
WARM BLACK STICKY RICE PUDDING
with black eyed beans, coconut cream + dried jackfruit (DF,GF,V,VG)

CƠM CHIÊN TÔM
SPICY PRAWN + COCONUT FRIED RICE 21
ginger, mix veggie, sprouts, peanut, pickles, herbs (DF,GF,V*)
*add fried egg \$2

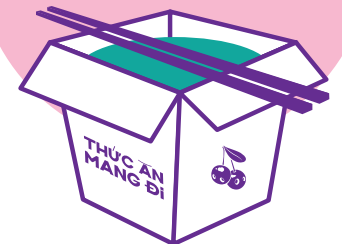
BÚN CHẢ GIÒ CHAY ĐẬU HŨ
TOFU + NEST SPRING ROLL NOODLE SALAD 18
lettuce, pickles, peanuts, herbs, spring onion oil + soy sauce (DF,VG,V)

BÚN THỊT NƯỚNG
GRILLED MEAT NOODLE SALAD CHOOSE CHICKEN OR PORK 18
lettuce, fish sauce, pickles, peanut, bean sprouts, spring onion oil, nuoc cham dressing (DF,GF)
*add vegan nest spring rolls \$3

GỎI VỊT
VIETNAMESE DUCK SALAD 23
apple, celery, pickled carrot, onion, garlic, lime dressing, herbs, peanut + prawn crackers (DF,GF*)

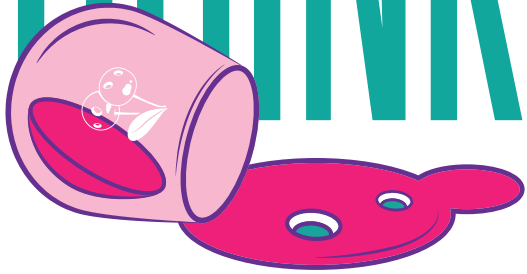
TAKEAWAYS

ALWAYS AVAILABLE



KEY
DF = dairy free
GF = gluten free
V = vegetarian
VG = vegan
* = on request

DRINK



241 COCKTAILS EVERY TUESDAY



HAPPY HOUR

EVERYDAY 4-6PM
ALL DRINKS WITH
A 🍒 EMOJI NEXT
TO THEM ARE ONLY \$6

BEER + CIDER ON TAP

- 🍒 Easy Lager 8
- 🍒 Heartbreaker Cider 8

BOTTLES + CANS OF BEER

- Saigon Special Green Label 12
- Saigon Export Red Label 13
- Bia Hanoi 13
- Tiger Crystal 9
- Pony Club Pilsner 10
- Puha Road IPA 10
- Mermaids Mirth APA 10
- Heineken Zero 9

COFFEE

- Authentic 7
- Vietnamese Coffee 7
- served hot or iced

NON ALC

- Kombucha 7
- Juices 5
- Sodas 4



CỐC TAI COCKTAILS

LUCKY LOVE POTION
pink gin, tart cherry,
strawberry + hibiscus soda

OH SO FANCY
lychee, rosewater
+ french sparkling wine

HOT LIPS
coconut infused tequila, lime,
guava juice + chilli salt

PASH + DASH
passionfruit infused white rum,
lime, soda + mint

SAIGON SOUR
lemongrass infused gin,
cointreau, soda + lemon

\$19 MAKE IT A PARTY
GET 4 SHOTS FOR ONLY \$19
ASK FOR TODAY'S FLAVOURS

JUICY GOSSIP
peach infused vodka, aromatic
bitters, gingerbeer, lime + mint

TALL, DARK + SPICY
gingerbread spiced rum,
lime + gingerbeer

SKINNY DIP
watermelon infused vodka,
lime, soda + mint

**I KNOW HOW TO MAKE
A MANGO BANANA'S**
banana infused vodka, mango
juice + coconut milk

RƯỢU WINE LIST

13 **Da Luca Prosecco**
refined + refreshing,
white peach + apricot

9 🍒 **Pol Remy Brut Cuvee**
elegant + graceful,
brioche + creamy lemon

14 🍒 **River Delta Rosé**
flirtatiously fruity,
raspberry + strawberries

12 **Mountford Liaison Riesling**
exquisitely complex,
honey + marmalade

14 **Stanrock Albarino**
crisp + refreshing,
citrus + granny smith apple

12 **Kahurangi Mount Arthur
Reserve Fume Blanc**
opulence + finesse,
rockmelon + exotic fruits

12 **Whalebone Bay
Sauvignon Blanc**
mouth-wateringly fresh
+ juicy, passionfruit + citrus

11 🍒 **Decibel Sauvignon Blanc**
opulent + herbaceous,
honeydew melon + basil

14



59 / 12

W5 Gewurztraminer
perfumed + exotic,
mango, lychee + rose

🍒 **Trout Valley Pinot Gris**
luscious + lingering,
baked pear + subtle spice

Summerhouse Pinot Gris
sweet + full bodied,
exotic fruit + ginger hints

Mount Olympus Chardonnay
rich + creamy, voluptuous
+ ripe with subtle oak

🍒 **Faultline Reserve Pinot Noir**
youthful + vibrant,
dark cherry + plum

Te Mata Estate Gamay Noir
served chilled, seductive
dark fruit, wild berries
+ star anise

Rachelle Merlot
supple + fleshy,
blackberry + thyme

🍒 **Third Generation Shiraz**
medium bodied,
sweet, jammy fruit,
chocolate + spice



55 / 11

45 / 9

59 / 12

59 / 12

55 / 11

59 / 12

59 / 12

39 / 8

GIFT VOUCHERS AVAILABLE RIGHT HERE

