



MÓN ĂN CHƠI DRINKING SNACKS

BÁNH PHỒNG TÔM 7
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 8
ROASTED GARLIC + CHILLI PEANUTS
the favourite Vietnamese snack for after work drinks (DF,GF)

KHÔ GÀ LÁ CHANH 10
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 25
STICKY TAMARIND SPARE RIBS
chilli, lemongrass, pickles + fresh herbs (DF,GF)

BÁNH KHỌT 23
PRAWN, COCONUT + TURMERIC BITES
fresh herbs, lettuce, pickles, sweet + sour fish sauce (DF,GF)

VỆM XANH NƯỚNG MỠ HÀNH 19
GRILLED MUSSELS IN HALF SHELL
served with spring onion oil, crushed peanuts, fresh herbs + green chilli sauce (DF*,GF)

MỰC CHIÊN TIÊU 17
SALT + PEPPER SQUID
house made green chilli sauce + fresh herbs (GF)

BÔNG CẢI TRẮNG CHIÊN 17
DISTRICT THREE CAULIFLOWER BITES
fried cauliflower served with vegan sriracha mayo (GF,VG)

HOÀNH THÁNH CHAY 16
VIETNAMESE STYLE VEGAN WONTONS
mushroom, tofu, mung bean, carrot, onion, sweet + sour soy sauce, + fresh herbs (DF,VG)

MÓN CHÍNH LARGE PLATES

PHỞ BÒ 13
TRADITIONAL BEEF NOODLE SOUP 19
rice noodle, onion, spring onion, coriander, bean sprouts (DF,GF*)
*add traditional meatballs \$3

HỦ TIỂU GÀ 16
CHICKEN NOODLE SOUP 19
southern style chicken noodle soup, bean sprouts, fried garlic, shallot, spring onion, coriander (DF,GF*)

HỦ TIỂU CHAY
TOFU + VEGETABLE NOODLE SOUP 19
tofu, wonton, broccoli, cauliflower, bean sprout, fried shallot, coriander (DF,GF*,V,VG)

CÀ RI GÀ 25
CREAMY CHICKEN CURRY 25
coconut cream, carrot, broccoli, cauliflower, bamboo shoots (DF,GF,VG*,V*)

CƠM GÀ XỐI MỠ 23
WATERFALL CHICKEN 25
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 14
COLD BANANA SAGO PUDDING
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 23
SPICY PRAWN + COCONUT FRIED RICE 23
ginger, mix veggie, sprouts, peanut, pickles, herbs (DF,GF,V*)
*add fried egg \$2

BÚN CHẢ GIÒ CHAY ĐẬU HŨ 19
TOFU + NEST SPRING ROLL 19
NOODLE SALAD
lettuce, pickles, peanuts, herbs, spring onion oil + soy sauce (DF,VG,V)

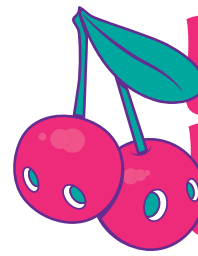
BÚN THỊT NƯỚNG 19
GRILLED MEAT NOODLE SALAD 19
CHOOSE CHICKEN OR PORK
lettuce, fish sauce, pickles, peanut, bean sprouts, spring onion oil, nuoc cham dressing (DF,GF)
*add vegan nest spring rolls \$3

GỎI VỊT 27
VIETNAMESE DUCK SALAD 27
apple, celery, pickled carrot, onion, garlic, lime dressing, herbs, peanut + prawn crackers (DF,GF*)



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

DRINK



HAPPY HOUR

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

BEER + CIDER ON TAP

- 🍒 Good As Gold Lager 9
- 🍒 Sweet As Apple Cider 9

BOTTLES + CANS OF BEER

- Saigon Special Green Label 12
- Bia Hanoi Premium 12
- Tiger Crystal 9
- Pony Club Pilsner 12
- Dawn Daze Hazy IPA 14
- Mermaids Mirth APA 12
- Heineken Zero 10

COFFEE

- Authentic Vietnamese Coffee 8
served hot or iced

NON ALC

- Kombucha 7
- Juices 5
- Sodas 4



CỐC TAI COCKTAILS

- LUCKY LOVE POTION**
pink gin, sweet cherry, strawberry + hibiscus soda
- OH SO FANCY**
lychee, rosewater + french sparkling wine
- HOT LIPS**
coconut infused tequila, lime, guava juice + chilli salt
- NASHI'S JUST A FRIEND**
pear infused vodka, elderflower soda + cucumber
- PASH + DASH**
passionfruit infused white rum, lime, soda + mint
- SAIGON SOUR**
lemongrass infused gin, cointreau, soda + lemon
- 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

- CHAI HARD VEGAN**
vegan chocolate liqueur, chai, oat milk + star anise

RƯỢU WINE LIST

- 13 **Da Luca Prosecco** 59 / 13
refined + refreshing, white peach + apricot
- 12 🍒 **Pol Remy Brut Cuvee** 39 / 9
elegant + graceful, brioche + creamy lemon
- 14 🍒 **River Delta Rosé** 49 / 11
flirtatiously fruity, raspberry + strawberries
- 13 **Ananto Organic Rosé** 59 / 13
sexy + sophisticated, watermelon + pomegranate
- 13 🍒 **Stanrock Albarino** 49 / 11
crisp + refreshing, citrus + granny smith apple
- 14 **Whalebone Bay Sauvignon Blanc** 59 / 13
mouth-wateringly fresh + juicy, passionfruit + citrus
- 12 🍒 **Kahurangi Fumé Blanc** 49 / 11
opulence + finesse, rockmelon + tropical fruit

- 49 / 11 **Mountford Liaison Riesling**
aged to perfection, honey, mandarin + lime
- 55 / 12 **Trout Valley Pinot Gris**
luscious + lingering, baked pear + subtle spice
- 49 / 11 🍒 **W5 Gewurztraminer**
perfumed + exotic, mango, lychee + rose
- 55 / 12 **Mount Olympus Chardonnay**
rich + creamy, voluptuous + ripe with subtle oak
- 59 / 13 **Delta Estate Pinot Noir**
supple + seductive, red berries + dark cherry
- 49 / 11 **Barton & Guestier Reserve Cabernet Sauvignon**
smooth + velvety, cassis + vanilla
- 39 / 9 🍒 **Third Generation Shiraz**
medium bodied, sweet, jammy fruit, chocolate + spice

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