

Vietnam

Why not? ★

Vietnamese cuisine in Manly - " Good food, good mood "

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OPEN EVERYDAY
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Entree

1. CHẢ GIÒ - Spring rolls (4)

Traditional fried rolls made by wrapping filling in rice paper and served with dipping light fish sauce.

Vegetarian (v)	\$10.90
- Homemade pork (Northern style) (GF)	\$12.90
- Crab & prawn	\$10.90

2. GỎI CUỐN - Summer rolls (2)

Made from rice paper wrappers and fresh vegetables, herbs, and protein, served with peanut hoisin sauce.

Prawn	\$8.90
Low carb chicken	\$8.90
Tofu (v)	\$7.90

3. TÔM CHIÊN CỐM - Green rice crusted prawn (4)

Prawns are coated with a layer of green rice flakes and deep fried, served with cocktail sauce. \$14.50

4. VỊT CUỐN - Duck pancake (2) \$13.90

Roasted duck is served with steamed soft pancakes, spring onion, cucumber, and hoisin sauce.

5. ĐẬU HỦ CHIÊN XÙ - Silken tofu tempura (6) (v) \$14.50

Crispy, battered silken tofu, served with chilli mayo sauce.

6. BẮP XÀO - Sweet corn stir- fried (GF) \$11.90

With spring onion, butter, chili powder and fried shallot.

7. Bao (2)

Soft fluffy steamed bun with meat/tofu, pickled carrot and daikon, hoisin sauce.

Tofu (v)	\$11.90
- Roasted pork and crackling	\$13.90
- Grilled chicken	\$11.90

8. BÁNH HỎI - Woven rice vermicelli (2)

Served with lettuce, cucumber, fried onion and dipping light fish sauce.

- Grilled chicken	\$12.90
- Roasted pork and crackling	\$13.90

Pho & Vermicelli

9. PHỞ - Noodle soup

Vietnamese noodle soup made from beef and chicken bone, ginger, onion, and lots of aromatic spices, served with bean sprouts, Thai basil, and sauce on the side.

Beef (medium rare sliced beef and brisket)	\$20.90
- Chicken	\$18.90
- Tofu (vegetable broth) (v)	\$18.90

10. PHỞ CUỐN - Pho burrito

Vietnamese twist on Mexican favourite wraps classic pho, bean sprouts, rice noodle, Thai basil, and chili hoisin sauce in a tortilla.

Tofu (v)	\$15.50
- Beef	\$16.50
- Chicken	\$16.50

11. BÚN CHẢ HÀ NỘI - Hanoi style grilled pork vermicelli

A combination of flavourful grilled meatballs, sliced pork belly, home-made spring rolls, rice vermicelli, lettuce & herbs, served with pickle and warm dipping light fish sauce. \$21.90

12. BÚN TRỘN - Rice vermicelli salad bowl

Rice vermicelli topped with meat/tofu, fresh herbs, lettuce, pickles, fried onion, peanut, and served with dipping light fish sauce.

Tofu (v)	\$17.50
- Roasted pork and crackling	\$18.50
- Grilled chicken	\$17.50

Main

13. CÀ RI GÀ - Chicken curry (GF) \$18.90

A warm and delicious bowl of tender chicken, potato and carrot stewed in a rich and creamy yellow coconut curry broth.

14. MÌ XÀO GIÒN - Crispy egg noodle

Fried, crispy egg noodle topped with mixture of stir-fried beef/ tofu and vegetables.

Beef	\$19.90	Tofu (v)	\$18.90
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15. BÒ LÚC LẮC - Stir-fried beef \$24.90

Stir-fried beef cubes with capsicum, celery, onion in pepper sauce.

16. VỊT QUAY - Roasted duck \$26.50

Boneless roasted duck with passion fruit sauce.

17. BÒ KHO - Beef stew \$20.90

Vietnamese beef shank stew with carrots, peas, in tomato sauce.

18. CÁ NƯỚNG - Grilled fish (GF) \$23.90

Chili, galangal, lemongrass grilled Salmon fillet, served with coriander sauce.

19. TÔM NƯỚNG - Grilled prawn \$19.90

Marinating with chili shrimp salt.

20. SƯỜN NƯỚNG - Grilled pork chop \$22.90

Served with cucumber, tomato, scallion oil on top, and dipping fish sauce.

21. CÀ TÍM KHO - Caramelized eggplant and tofu (v) \$19.90

A clay pot comprised of stir-fried eggplant, onion, tofu simmered in mushroom sauce.

22. RAU XÀO THẬP CẨM - Stir-fried vegetable (v) \$17.50

Stir-fried with cashew nut and mushroom sauce.

23. BÁNH XÈO - Vietnamese pancake

A crispy pancake made with flour, coconut milk and turmeric powder, bean sprouts, served with lettuce, herbs and dipping light fish sauce.

Chicken and prawn	\$18.90
Tofu	\$17.90

24. GÀ KHO GỪNG - Caramelized chicken and shitake mushroom (GF) \$19.90

Homestyle dish made with lots of fresh ginger, shallot, cooked down into a sticky brown sauce.

25. SA TẾ MÃ LAI - Satay

Stir-fried with peanut satay sauce and vegetables.

Chicken	\$18.90	Tofu (v)	\$17.90
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26. HEO QUAY - Roasted pork and crackling \$26.50

Served with our signature sauce and homemade chili jam.

27. GÀ CHIÊN GIÒN - Crispy chicken \$22.90

Two maryland chickens cooked in master stock with aromatic spices and then deep fried, crispy on the outside, juicy on the inside, served with our signature sauce.

28. BẠCH TUỘC NƯỚNG - Grilled octopus (GF) \$18.90

Served with homemade chili jam

Salad

29. Saigon salad (GF)

Cabbage, carrot, onion, capsicum, coriander, Vietnamese mint, fried onion, peanut, and sweet and sour sauce.

Chicken	\$15.90
Prawn	\$17.90

30. Beef salad (GF) \$21.50

Grilled steak with a colorful salad made from apple, pear, carrot, cucumber, coriander, Vietnamese mint, cashew nut and pineapple sauce.

Kids

33. Kid pho

With meat	\$12
Without meat	\$9

34. Fish & chips \$9

Sides

Jasmine rice	\$4
Brown rice	\$4
Lettuce and herbs	\$3
Chili jam (GF)	\$3
Extra meat	\$5
Prawn crackers	\$4
Extra sauce	\$2

Dessert

1. KEM CHIÊN - Deep fried ice cream \$10

Choice of: chocolate/ strawberry/ caramel sauce

2. BÁNH CHUỐI NƯỚNG Coconut banana bread pudding \$12

Served with creamy coconut sauce and crushed peanut

3. BÁNH GAN Vietnamese baked flan (GF) \$12 (ask staff for availability)

Rich and creamy bake plan with aromatic of star anise and coffee.

- A surcharge of 10% applied on Sundays and public holidays.
 - We do not offer BYO
 - Vegetarian (V), Gluten free (GF)
- Please let us know if you have any food allergies or special dietary needs

Drinks

COLD DRINK

Vietnamese iced coffee	\$7.5
Lychee iced tea	\$8.5
Peach iced tea	\$8.5
Fresh coconut juice	\$10
Fresh orange juice	\$8.5
Apple juice	\$4.5
Vietnamese lemon soda	\$10
Sparkling water	\$8
Jasmine tea (hot)	\$5

SOFT DRINK

Coke	\$4
Coke zero	\$4
Lemonade	\$4
Pink lemonade	\$5
Ginger beer	\$6
Lemon lime bitter	\$7

Beer

Saigon beer	\$10
Hanoi beer	\$9
Asahi	\$8
Corona	\$8
Tiger	\$8
Heineken	\$8
Coopers	\$8

Red wine

Katherine hills cabernet sauv NSW

Glass \$9 Bottle \$40

Bird of Paradise shiraz Yarra Valley Victoria

Glass \$12 Bottle \$55

Serristori Sangiovese Tuscany Italy

Glass \$12 Bottle \$55

Woods Crampton Shiraz

Glass \$12 Bottle \$55

White wine

Toorak estate Moscato NSW

Glass \$9 Bottle \$40

Vivo chardonnay NSW

Glass \$9 Bottle \$40

Savee Sea Sauvignon Blanc Marlborough, NZ

Glass \$12 Bottle \$55

Counterpoint pinot Grigio

Glass \$10 Bottle \$48

Sparkling

Louis Perdrier Blanc de Blanc France

Glass \$10 Bottle \$45

Dogarina Prosecco Italy

Glass \$12 Bottle \$55

Rose

The Roxy Rose Leeton NSW

Glass \$10 Bottle \$42

Solara Orange "Skin contact" Banat Romania

Glass \$13 Bottle \$60

COCKTAIL

Lychee fizz \$16

Gin, lychee liqueur, lemon.

Magarita \$15

Tequila, triple sec, lime juice, syrup.

Caipiroska \$15

Vodka, lime, sugar.

Aperol Spritz \$15

Aperol, prosecco, soda water, orange.

Mojito \$16

Rum, lime juice, mint, sugar, soda water.

Espresso martini \$17

Vodka, coffee liqueur, freshly brewed espresso, syrup.