



SMALL PLATES

HUE FRESH ROLLS (4 PCS) GOI CUON

Rice paper rolls stuffed with pork, prawns, lettuce, pickled carrots & peanuts served with nuoc cham sauce (G) (D)

\$15.50

BAO BUN BANH BAO

Steamed bao filled with lettuce, pickled carrots & cabbage, mayonnaise & sriracha with choice of chicken, pork or tofu

\$12.50

SEASONAL FISH GREEN CURRY CARI CA

Seasonal fish cooked in green curry sauce with curry leaves, served with steamed rice (G) (D)

\$39.50

FISH OR SEAFOOD

VIETLANE SEAFOOD BOWL VIETLANE HATSAN

Market fish, scallop, prawn, mussle, protobello mushroom, tomato, fish head bouillabaisse sauce (G) (D)

\$45.50

PINEAPPLE FRIED RICE COM CHIEN DUA

Stir fried rice with pineapple, carrot, peas, sweetcorn & egg. Choice of chicken, beef or prawns (G) (D)

\$26.50

WONTONS (5 PCS) HOANH THANH

Crispy wontons filled with juicy pork & prawns served with sweet chilli sauce (D)

\$16

HA NOI SPRING ROLLS (3PCS) NEM HA NOI

Golden fried rice paper rolls filled with pork mince, mushrooms, spring onion, served with nuoc cham sauce (G) (D)

\$15.50

POPCORN PRAWNS TOM CHIEN RON

Crispy crumbed prawns, lemon leaves served with peanut sauce

\$18.50

SKEWERS (2 PCS) THIT XIEN NUONG

Grilled skewers BBQ, onions, garlic & lemongrass served with peanut sauce. Choice of chicken or pork (D)

\$15.50

MARKET FISH SASHIMI SASHIMI CA

Sliced market fish with herb sauce, coconut & green sauce (G) (D)

\$25.50

CHICKEN WINGS CANH GA

Fried chicken wings with ginger, chilli, onion, cinnamon and tamarind (G) (D)

\$19.50



FLAMING COCONUT SCALLOPS SO DIEP OM TRAI DUA

Pan fried scallops & mushrooms cooked in coconut curry sauce served with steamed rice (G) (D)

\$39.50



MEAT LOVERS

BEEF CHEEK BO KHO

Braised beef with ginger, carrot, potato, lemongrass and star anise, served with roti bread (G)

\$36.50

CARAMELISED PORK BELLY THIT KHO TO

Pork belly cooked in caramel sauce served with boiled egg, pickled cabbage & steamed rice (G) (D)

\$34.50

LEMONGRASS CHICKEN GA NUONG SA

Oven roasted chicken thigh marinated with lemongrass, onion, shallot, BBQ sauce and served with fresh salad (G) (D)

\$34.50

CRISPY DUCK VIT AP CHAO

Marinated with garlic, kaffir lime & lemongrass served with potato mash (G)

\$43.50

SHAKING BEEF BO LUC LAC

Stir fried beef tenderloin on hot wok with special black pepper sauce, broccoli, & onions served with smashed potato (G) (D)

\$42.50

HONEY PORK RIBS SUON NUONG MAT ONG

Grilled pork ribs in honey sauce served with steamed rice (G) (D)

\$37.50

DUCK CURRY CARI VIT

Duck fillet cooked with curry leaves, ginger & coconut cream, served with steamed rice (G) (D)

\$42.50

LAMB RUMP CURRY CARI CUU

Braised lamb rump with green curry sauce, lemongrass, potato, coconut milk served with steamed rice (G) (D)

\$42.50

CHICKEN CURRY CARI GA

Chicken thigh cooked with curry leaves, spring onion, ginger, potato & carrot, served with steamed rice (G) (D)

\$34.50

SIDES

STEAMED RICE	\$5	ROTI BREAD (2 PCS)	\$5
RICE NOODLES	\$5	GARLIC BREAD	\$10
SIDE SALAD	\$10	EXTRA MEAT	\$10



Please inform our staff of any allergies or dietary preferences.

G = Gluten Free D = Dairy Free V = Vegan



PHO / NOODLES

STIR-FRIED NOODLES MI XAO

Stir fried flat rice noodles with vegetables, garlic, egg & peanuts. Choice of chicken or beef (G) (D)

\$26.50

PHO SOUP PHO

Northern style pho simmered with aromatic spices & herbs, served with flat rice noodles, coriander, onions & bean sprouts. Choice of chicken, beef or vegetables (G) (D)

\$23.50

HA NOI PORK NOODLES BUN CHA

Grilled pork belly & meatballs served with rice vermicelli, mixed herbs, peanuts and nuoc cham sauce (G) (D)

\$35.50



CHICKEN SALAD GOI GA

Pan-fried chicken with peanuts, onions, carrots, cucumber, bean sprouts & vietnamese mint, dressed in nuoc cham sauce (G) (D)

\$25

PORK SALAD GOI THIT LON

Grilled pork belly, apple, carrots, peanuts, cucumber & mint with housemade dressing (G) (D)

\$25.50

PRAWN SALAD GOI TOM

Juicy prawns mixed with peanuts, fresh mint & coriander, cucumber, carrots, onions & bean sprouts, finished with nuoc cham sauce (G) (D)

\$25.50

SALADS

DUCK SALAD GOI VIT

Sliced crispy duck breast, orange, mixed greens, cherry tomatoes, cashews, carrots, mint with house dressing (G) (D)

\$26.50

SASHIMI BEEF SALAD GOI BO TAI CHANH

Raw beef, bell peppers, lemon, vietnamese mint, coriander, sesame seeds with nuoc cham (G) (D)

\$25

SOFT SHELL CRAB SALAD GOI CUA

Crispy soft shell crab with chilli, lemongrass, garlic, mixed salad & tamarind sauce (G) (D)

\$26.50

VEGETARIAN

CHERRY TOMATO CA CHUA DAU HU

Mashed greek yoghurt tofu, maple syrup, mix seed, rice paper, soya dressing (V) (G)

\$18

KUMARA CURRY CARI KHOAI LANG

Crispy ball made of kumara, carrot, butternut squash, mushroom & shallot in red curry sauce served with steamed rice (V) (G)

\$29.50

CAULIFLOWER STEAK SUP LO NUONG

Smoked aged cheddar, mash cauliflower & matcha crumbs (D) (G)

\$30

SAUTEED TOFU WITH GARLIC BUTTER DAU PHU XAO BO TOI

Crispy tofu, broccoli, mushroom and galic butter (V) (G)

\$22.50

