CŌCHIN

The southern region of Vietnam was heavily influenced by six decades of French colonial rule and is evident today in the culture, people and cuisine of the region.

At Cochin, we create fresh Vietnamese food that draws on the significant influence of the French in their colony of "Cochin", now the southern part of Vietnam.

WWW.COCHIN.COM.AU

INSTAGRAM @COCHINWINEBAR

WWW.FACEBOOK.COM/COCHINMELB

SMALL AND MEDIUM SHARE

SPRING ROLLS **13**
Hand rolled ground pork and prawn meat in a traditional Vietnamese spring roll. Vegetarian option available. (3 pieces per serve)

CHICKEN LIVER PATE **15**
Served with pickled carrots and a crispy French style baguette. (Gluten free option available)

GOI TOM CHIEN COM TIGER PRAWNS **24**
Prawns in a green rice crisp batter with papaya salad. (4 pieces per serve)

COCONUT CHICKEN SALAD (GF) **16**
Shredded chicken poached in coconut milk, on a salad with pickled onion and carrot.

SOFT SHELL CRAB (GF) **22**
Lightly dusted with potato starch & deep fried, served with chilli-annatto mayo.

FRIED QUAIL **22**
Three tender deep fried quail halves with salt, pepper and lemon.

SALT AND PEPPER SQUID **18**
Freshly scored squid pieces, lightly battered and fried, dusted in salt and szechuan pepper, served with nuoc cham.

VEGETARIAN TOMATO TOFU (GF) **16**
Silken tofu wok seared with tomato and caramelised onion, wood ear mushrooms and bean vermicelli.

NEM NUONG (GF) **18**
Ground spicy pork fingers served warm in lettuce cups with vermicelli, pickled vegetable, nuoc cham and Vietnamese herbs.

DUCK A L'ORANGE (GF) **31**
Slow roasted duck leg with a sharp and sweet fresh orange reduction.

CANH GA (GF) **12/22**
Deep-fried chicken wings served with a mildly spiced fish sauce. (5 pieces/10 pieces)

LARGER SHARE

CRISPY PORK BELLY (GF) **29**
Roasted crispy pork belly slices with pickled vegetables, served with lettuce cups, and a fresh sour hoisin dipping sauce.

PORK AND LEMONGRASS (GF) **24**
Finely sliced pork, wok tossed in garlic with lemongrass and chilli.

SHAKING BEEF **30**
Wok tossed strips of beef, onion and capsicum in a light oyster sauce with garlic and black pepper.

PRAWN IN COCONUT MILK (GF) **38**
Pan fried prawns in a silky coconut cream sauce spun together with bean thread vermicelli.

CHATEAUBRIAND (GF) **45**
Eye fillet slow roasted and thinly sliced, served medium rare with a five pepper and mushroom sauce.

VEGETABLE AND TOFU NOODLE STIR FRY (GF) **26**
Mixed vegetables and tofu wok tossed in a chilli and soy sauce with flat rice noodles.

RED DUCK CURRY WITH LYCHEES **31**
Roasted duck pieces served with lychee and betel leaf in a traditional Vietnamese red curry.

STEAMED FISH FILLET **39**
Market fish steamed in a soy and ginger broth served with noodles fresh mushrooms black pepper and herbs.

SIDES

ASIAN BROCCOLI **16**
Wok tossed asian broccoli with onions, garlic, and chilli in soy and oyster sauce.

SAUTEED GREEN BEANS **14**
Wok tossed, served with lap cheong and water chestnuts.

TRADITIONAL MEKONG SALAD **8/14**
Pickled carrot, wombok cabbage and onion, lightly dressed in a sweet and sour vinaigrette.

FRIES SAIGON **9**
French fries sprinkled with chilli and served with pineapple mayo.

STEAMED FRAGRANT JASMINE RICE **4**

FRIED RICE **11**
Home style Vietnamese fried rice with shrimp, lap cheong and the usual suspects. (Vegetarian option available)

DESSERTS

MAROU CHOCOLATE TRUFFLES AND A COFFEE **12**
Original Vietnamese rich dark chocolate.

CHILLI CHOCOLATE MOUSSE **14**
Served with whipped cream, fresh berries and peanut praline.

COCONUT CRÈME BRULÉE (GF) **12**
Classic Vietnamese Creme Brulée.

STRAWBERRY MILLE FEUILLE **14**
Light pastry layers filled with vanilla custard cream and sugared strawberries.

BANANA FRITTER **12**
Banana battered lightly and served with vanilla ice cream and drizzled with a sweet syrup.

APPLE TART TATIN **12**
Classic French apple pie served warm with ice cream.

For a number of reasons menu items may contain or come in contact with allergens, however where possible we'll do our best to accommodate the requests of patrons. (GF) Gluten Free (VE) Vegan