

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](https://www.instagram.com/cochinwinebar)

[WWW.FACEBOOK.COM/COCHINMELB](https://www.facebook.com/cochinmelb)

SMALL SHARE

CHICKEN LIVER PÂTÉ	15
Served with pickled carrots and a crispy French style baguette. (GF optional)	
SPRING ROLLS	13
Hand rolled ground pork and prawn meat in a traditional Vietnamese spring roll. (V optional) (3 pieces per serve)	
TOM CHIEN COM	18
Prawns in a green rice crisp batter with pineapple dipping mayonnaise. (3 pieces per serve)	
FRIED QUAIL	22
Three tender deep-fried quail halves marinated in traditional Vietnamese sauce.	
SOFT SHELL CRAB	22
Lightly dusted with potato starch and deep-fried, served with chilli-annatto mayonnaise. (GF)	

MEDIUM SHARE

VEGETARIAN TOMATO & EGGPLANT WITH TOFU	18
Silken tofu wok seared with tomatoes and eggplant, caramelised onion, wood ear mushrooms and bean vermicelli. (GF) (V) (VE)	
SALT AND PEPPER SQUID	18
Scored squid pieces, dusted and fried in salt and szechuan pepper, served with nuoc cham dipping sauce. (GF)	
COCONUT CHICKEN SALAD	17
Shredded chicken poached in coconut milk, on a papaya salad with pickled onion and carrot. (GF)	
NEM NUONG	20/40
Ground spicy pork fingers served warm in lettuce cups with vermicelli, fresh Vietnamese herbs and nuoc cham dipping sauce. (5 pieces/10 pieces) (GF)	
PORK RIBS	17
Caramelised pork spare ribs, wok tossed and seasoned with pepper, chilli and freshly chopped spring onion. (GF)	
CANH GA	13/26
Deep fried chicken wings served with nuoc cham dipping sauce. (5 pieces/10 pieces) (GF)	
DUCK A L'ORANGE	35
Slow roasted duck leg with a sharp and sweet, fresh orange reduction, topped with fresh chilli and spring onion. (GF)	

LARGER SHARE

CRISPY PORK BELLY	31
Roasted crispy pork belly slices with pickled vegetables, served in lettuce cups, with a Vietnamese hoisin style dipping sauce. (GF optional)	
PORK AND LEMONGRASS	28
Finely sliced pork tender loin, wok tossed in garlic with lemongrass and chilli. (GF)	
SHAKING BEEF	30
Wok tossed cubes of eye fillet, with onion, capsicum, garlic and black pepper in a light oyster sauce.	

PRAWNS IN COCONUT MILK	38
Prawns pan-seared with garlic and a mild chilli oil, seasoned lightly in a coconut cream reduction, and spun together with vermicelli noodles. (GF)	
CHATEAUBRIAND	45
Eye fillet slow roasted and thinly sliced, served medium rare with a five pepper and mushroom sauce.	
RED DUCK CURRY WITH LYCHEES	31
Roasted duck pieces served with lychees and betel leaf in a traditional Vietnamese red curry, topped with fresh herbs and chilli. (GF)	
VEGETABLE AND TOFU NOODLE STIR FRY	26
Mixed vegetables and tofu wok tossed in a chilli and soy sauce with flat rice noodles. (GF, V, VE optional)	
STEAMED MARKET FISH FILLET	44
Steamed and served in a light soy and ginger broth with fresh mushrooms, black pepper and Vietnamese herbs.	

SIDES

ASIAN BROCCOLI	16
Wok tossed Asian broccoli with onions, garlic and chilli in soy or oyster sauce. (V) (VE and GF optional)	
SAUTÉED GREEN BEANS	16
Sautéed green beans, sliced mushrooms and water chestnuts. (V) (VE) (GF optional)	
TRADITIONAL MEKONG SALAD	9/16
Iceberg lettuce, pickled carrot and onion, lightly dressed in sweet and sour vinaigrette. (GF) (V) (VE)	
FRIES SAIGON	10
French fries sprinkled with chilli and served with pineapple mayonnaise. French fries available. (GF, V, VE optional)	
STEAMED FRAGRANT JASMINE RICE (GF) (V) (VE)	4
FRIED RICE	12
Home style Vietnamese fried rice with shrimp, lap cheong and the usual suspects. (GF) (V and VE optional)	

DESSERTS

VIETNAMESE CHOCOLATE ORANGE TRUFFLES & A COFFEE	15
Vietnamese rich dark chocolate from Southern Vietnam. (GF)	
COCONUT CRÈME BRÛLÉE WITH PUREED PASSIONFRUIT	15
Classic coconut cream brûlée, drizzled with sweetened passionfruit pulp and garnished with a sprig of mint. (GF)	
STRAWBERRY MILLE FEUILLE	15
Light pastry layers filled with vanilla custard, cream and sugared strawberries.	
PEAR TART TATIN	15
Classic French pear pie served warm, upside down with clotted cream.	
BANANA FRITTERS	15
Lightly battered, served with vanilla ice cream and drizzled with a sweet syrup and chopped peanuts.	

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.
(V) Vegetarian (VE) Vegan (GF) Gluten Free

WHAT'S ON AT COCHIN

TUESDAY NIGHTS*

\$35 Gluten Free Feed Me Menu

WEDNESDAY ALL DAY*

\$30 Feed Me Menu

THURSDAY NIGHTS*

Duck and Pinot Set Menu

\$60 excl. wine OR \$85 incl. 3 glasses of wine

FRIDAY LUNCH*

\$30 Feed Me Menu

SUCKLING PIG SUNDAYS

Usually the Last Sunday of Every Month.

\$55 OR \$65 Set Menu | Minimum 4 People

The Pork and Lemongrass & Crispy Pork Belly dishes may be substituted with Slow Roasted Suckling Pig.

THURSDAY TO SATURDAY EXPRESS LUNCH MENU

\$15 Choice of Pho or Banh Mi.

Includes a Chicken Wing & Spring Roll Per Person.

KIDS MENU

\$15 2 x Spring Rolls, 1 x Chicken Wing with Fries
OR Rice, Ice Cream Scoop and 1 x Soft Drink.

*PER PERSON | MINIMUM 2 PEOPLE

Visit www.cochin.com.au for all event details.

\$55 SET MENU

PER PERSON / SERVES 4 PEOPLE (MINIMUM)

ENTREE

SPRING ROLLS (V OPTIONAL)

NEM NUONG (GF)

CHICKEN WINGS

MAIN COURSE

VEGETABLE AND TOFU NOODLE STIR FRY (VE) (GF OPTIONAL)

PORK AND LEMONGRASS (GF)

PRAWN IN COCONUT MILK (GF)

STEAMED FRAGRANT JASMINE RICE (VE)

SAUTÉED GREEN BEANS (V) (VE AND GF OPTIONAL)

DESSERT

CHOCOLATE ORANGE TRUFFLES

BANANA FRITTERS

\$65 SET MENU

PER PERSON / SERVES 4 PEOPLE (MINIMUM)

ENTREE

SPRING ROLLS (V OPTIONAL)

NEM NUONG (GF)

VEGETARIAN TOMATO EGGPLANT TOFU (GF) (VE)

FRIED QUAIL

MAIN COURSE

CRISPY PORK BELLY (GF OPTIONAL)

CHATEAUBRIAND

STEAMED MARKET FISH

STEAMED FRAGRANT JASMINE RICE (VE)

SAUTÉED GREEN BEANS (V) (VE AND GF OPTIONAL)

MEKONG SALAD (GF)

DESSERT

CHOCOLATE ORANGE TRUFFLES

PEAR TART TATIN SERVED WITH ICE CREAM

COCONUT CRÈME BRÛLÉE WITH PUREED PASSIONFRUIT