

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.

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256 Swan Street, Richmond, 3121

www.cochin.com.au



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 25
Three tender deep fried quail halves marinated in traditional Vietnamese sauce.

MEDIUM SHARE

VEGETARIAN TOMATO AND EGGPLANT WITH TOFU 20
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 18
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 18
Caramelised pork spare ribs, wok tossed and seasoned with pepper, chilli and freshly chopped spring onion. (GF)

CANH GA 14/28
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 35
Roasted crispy pork belly slices with pickled vegetables, served in lettuce cups, with a Vietnamese hoisin style dipping sauce. (6 pieces) (GF optional)

PORK AND LEMONGRASS 30
Finely sliced pork tender loin, wok tossed in garlic with lemongrass and chilli. (GF)

SHAKING BEEF 32
Wok tossed cubes of eye fillet, with onion, capsicum, garlic and black pepper in a light oyster sauce.

PRAWNS IN COCONUT MILK 42
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 five pepper and mushroom sauce.

RED DUCK CURRY WITH LYCHEES 36
Roasted duck pieces served with lychees in a traditional Vietnamese red curry, topped with fresh herbs & chilli. (GF)

VEGETABLE AND TOFU NOODLE STIR FRY 28
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 10/20
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 4
(GF) (V) (VE)

FRIED RICE 14
Home style Vietnamese fried rice with shrimp, lap cheong and the usual suspects. (GF) (V and VE optional)

DESSERTS

VIETNAMESE CHOCOLATE MINT TRUFFLES & A COFFEE 15
Vietnamese rich dark chocolate from southern Vietnam. (GF)

COCONUT CRÈME BRÛLÉE WITH PUREED PASSIONFRUIT 15
Classic crème brûlée, with coconut and passionfruit. (GF)

STRAWBERRY MILLE FEUILLE 15
Light pastry layers filled with vanilla custard, cream, strawberries and drizzled with berry coulis.

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.

WHAT'S ON AT COCHIN

PER PERSON | MINIMUM 2 PEOPLE*

TUESDAY NIGHTS*
\$35 Gluten Free Feed Me Menu

WEDNESDAY ALL DAY*
\$35 Feed Me Menu

THURSDAY NIGHTS*
Duck and Pinot Set Menu
\$60 excl. wine OR \$85 incl. 3 glasses of wine

FRIDAY LUNCH*
\$35 Feed Me Menu

WEDNESDAY TO FRIDAY EXPRESS LUNCH
\$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 Child.

Visit www.cochin.com.au for full menu and event details.

\$55 SET MENU

PER PERSON | MINIMUM 4 PEOPLE

ENTRÉE

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 MINT TRUFFLES (GF)
BANANA FRITTERS

\$65 SET MENU

PER PERSON | MINIMUM 4 PEOPLE

ENTRÉE

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 FILLET
STEAMED FRAGRANT JASMINE RICE (VE)
SAUTÉED GREEN BEANS (V) (VE AND GF OPTIONAL)
MEKONG SALAD (GF)

DESSERT

CHOCOLATE MINT TRUFFLES (GF)
PEAR TART TATIN SERVED WITH ICE CREAM
COCONUT CRÈME BRÛLÉE WITH PUREED PASSIONFRUIT

Public Holidays incur 15% surcharge.
Card purchase surcharges apply.
Please ask our wait staff or see our website for details: www.cochin.com.au

Set menus are not usually subject to change however where possible we'll do our best to accommodate dietary requirements of patrons.
(GF) Gluten Free (VE) Vegan (V) Vegetarian

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