

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.

03 9421 0510 | bookings@cochin.com.au

256 Swan Street, Richmond, 3121

www.cochin.com.au

 @COCHINWINEBAR

 COCHINMELB

SMALL SHARE

CHICKEN LIVER PÂTÉ Served with pickled carrots and a crispy French style baguette. (GF optional)	15
SPRING ROLLS Hand rolled ground pork and prawn meat in a traditional Vietnamese spring roll. (V optional) (3 pieces per serve)	13
TOM CHIEN COM Prawns in a green rice crisp batter with pineapple dipping mayonnaise. (3 pieces per serve)	18
FRIED QUAIL Three tender deep fried quail halves marinated in traditional Vietnamese sauce.	25

MEDIUM SHARE

VEGETARIAN TOMATO AND EGGPLANT WITH TOFU Silken tofu wok seared with tomatoes and eggplant, caramelised onion, wood ear mushrooms and bean vermicelli. (GF) (V) (VE)	20
SALT AND PEPPER SQUID Scored squid pieces, dusted and fried in salt and szechuan pepper, served with nuoc cham dipping sauce. (GF)	20
COCONUT CHICKEN SALAD Shredded chicken poached in coconut milk, on a papaya salad with pickled onion and carrot. (GF)	20
NEM NUONG Ground spicy pork fingers served warm in lettuce cups with vermicelli, fresh Vietnamese herbs and nuoc cham dipping sauce. (5 pieces/10 pieces) (GF)	20/40
PORK RIBS Caramelised pork spare ribs, wok tossed and seasoned with pepper, chilli and freshly chopped spring onion. (GF)	19
CANH GA Deep fried chicken wings served with nuoc cham dipping sauce. (5 pieces/10 pieces) (GF)	14/28
DUCK A L'ORANGE Slow roasted duck leg with a sharp and sweet, fresh orange reduction, topped with fresh chilli and spring onion. (GF)	35

LARGER SHARE

CRISPY PORK BELLY Roasted crispy pork belly slices with pickled vegetables, served in lettuce cups, with a Vietnamese hoisin style dipping sauce. (6 pieces) (GF optional)	35
PORK AND LEMONGRASS Finely sliced pork tender loin, wok tossed in garlic with lemongrass and chilli. (GF)	31
SHAKING BEEF Wok tossed cubes of eye fillet, with onion, capsicum, garlic and black pepper in a light oyster sauce.	33
PRAWNS IN COCONUT MILK Prawns pan-seared with garlic and a mild chilli oil, seasoned lightly in a coconut cream reduction, and spun together with vermicelli noodles. (GF)	42
CHATEAUBRIAND Eye fillet slow roasted and thinly sliced, served medium rare with five pepper and mushroom sauce.	45

RED DUCK CURRY WITH LYCHEES Roasted duck pieces served with lychees in a traditional Vietnamese red curry, topped with fresh herbs & chilli. (GF)	36
VEGETABLE AND TOFU NOODLE STIR FRY Mixed vegetables and tofu wok tossed in a chilli and soy sauce with flat rice noodles. (GF, V, VE optional)	28
MARKET FISH DISH Dish dependent on market fish availability and priced accordingly.	

SIDES

ASIAN BROCCOLI Wok tossed Asian broccoli with onions, garlic and chilli in soy or oyster sauce. (V) (VE and GF optional)	17
SAUTÉED GREEN BEANS Sautéed green beans, sliced mushrooms and water chestnuts. (V) (VE) (GF optional)	18
TRADITIONAL MEKONG SALAD Iceberg lettuce, pickled carrot and onion, lightly dressed in sweet and sour vinaigrette. (GF) (V) (VE)	10/20
FRIES SAIGON French fries sprinkled with chilli and served with pineapple mayonnaise. French fries available. (GF, V, VE optional)	10
STEAMED FRAGRANT JASMINE RICE (GF) (V) (VE)	4
FRIED RICE Home style Vietnamese fried rice with shrimp, lap cheong and the usual suspects. (GF) (V and VE optional)	15

DESSERTS

LEMONGRASS AND PASSIONFRUIT CURD, AND WHITE CHOCOLATE TART Brûléed and served with double cream.	15
VIETNAMESE CHOCOLATE MINT TRUFFLES AND A COFFEE Vietnamese rich dark chocolate from southern Vietnam. (GF)	15
COCONUT CRÈME BRÛLÉE WITH PUREED PASSIONFRUIT Classic crème brûlée, with coconut and passionfruit. (GF)	15
STRAWBERRY MILLE FEUILLE Light pastry layers filled with vanilla custard, cream, strawberries and drizzled with berry coulis.	15
PEAR TART TATIN Classic French pear pie served warm, upside down with clotted cream.	15
BANANA FRITTERS Lightly battered, served with vanilla ice-cream and drizzled with a sweet syrup and chopped peanuts.	15

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

September 2019

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

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 Per Person. Choice of Pho or Banh Mi.

Includes a Chicken Wing and Spring Roll.

WEDNESDAY TO SUNDAY SAIGON SALAD BOWLS

\$15 Per Person. Please see separate lunch menu for options.

KIDS MENU

\$15 2 x Spring Rolls, 1 x Chicken Wing with Fries

OR Rice, Ice Cream Scoop and 1 x Soft Drink.

CRAB & MUSSEL FEAST SUNDAYS*

\$85 Usually held the Last Sunday of Every Month.

Visit www.cochin.com.au for 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

Public Holidays incur 15% surcharge.

Card purchase surcharges apply.

Please ask our wait staff or see our website for details: www.cochin.com.au

\$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

MARKET FISH DISH

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

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

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