

CÔCHIN

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 the 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

SPRING ROLLS

Hand rolled ground pork and prawn meat in a traditional Vietnamese spring roll. (V optional) (4 pieces per serve)

TOM CHIEN COM

Prawns in a green rice crisp batter with pineapple dipping mayonnaise. (3 pieces per serve)

FRIED QUAIL

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

MEDIUM SHARE

VEGETARIAN TOMATO & EGGPLANT WITH TOFU

Silken tofu wok seared with tomatoes and eggplant, caramelised onion, wood ear mushrooms and bean vermicelli. (GF, V, and VE)

SALT AND PEPPER SQUID (200GM)

Scored squid pieces, dusted and fried in salt and szechuan pepper, served with nuoc cham dipping sauce. (GF)

COCONUT CHICKEN SALAD

Shredded chicken poached in coconut milk, on a papaya salad with pickled onion and carrot. (GF)

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)

CANH GA

Deep fried chicken wings served with nuoc cham dipping sauce. (5 pieces/10 pieces) (GF)

DUCK A L'ORANGE

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

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

SHAKING BEEF (350GM)

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

PRAWNS IN COCONUT MILK (320GM)

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 (500GM)

Eye fillet slow roasted and thinly sliced, served medium rare with five pepper and mushroom sauce.

RED DUCK CURRY WITH LYCHEES

Roasted duck pieces served with lychees in a traditional Vietnamese red curry, topped with fresh herbs and chilli. (GF)

VEGETABLE AND TOFU NOODLE STIR FRY

Mixed vegetables and tofu wok tossed in a chilli and soy sauce with flat rice noodles. (GF and V) (VE optional)

MARKET FISH DISH

Please ask our staff regarding price and availability.

SIDES

MIXED ASIAN GREENS

Wok tossed Asian broccoli, carrot, onions, mushrooms and water chestnuts with garlic and chilli in soy or oyster sauce. (GF or V or VE)

TRADITIONAL MEKONG SALAD

Iceberg lettuce, pickled carrot and onion, lightly dressed in sweet and sour vinaigrette. (GF and V) (VE optional)

FRIES SAIGON

French fries sprinkled with chilli and served with pineapple mayonnaise. Original French fries available. (GF and V) (VE optional)

STEAMED FRAGRANT JASMINE RICE

(GF, V, and VE)

FRIED RICE

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

DESSERTS

VIETNAMESE CHOCOLATE TRUFFLES AND A COFFEE

Vietnamese rich dark chocolate from southern Vietnam. (5 pieces) (GF)

COCONUT CRÈME BRÛLÉE WITH PUREED PASSIONFRUIT

Classic crème brûlée, with coconut and passionfruit. (GF)

STRAWBERRY MILLE FEUILLE

Light pastry layers filled with vanilla custard, cream, strawberries and drizzled with berry coulis.

PEAR TART TATIN

Classic French pear pie served warm, upside down with clotted cream.

ICECREAM

Vanilla, Chococate, Coconut Sobet or Blood Orange. (2 scoops)

For a number of reasons, menu items may contain or come into contact with allergens; however where possible, we'll do our best to accommodate your dietary requirements.

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

Public Holidays incur a 15% surcharge | Card Purchase Surcharges Apply
Please ask our staff, or see our website, for details: www.cochin.com.au

January 2020

BANQUETS

BANQUETS AND DRINK PACKAGES FOR GROUPS OF 6+ ARE AVAILABLE. PLEASE CALL 03 9421 0510 TO ENQUIRE OR EMAIL : BOOKINGS@COCHIN.COM.AU

PER PERSON | MINIMUM 2 PEOPLE*

TUESDAY NIGHTS*

\$35 Gluten Free Chefs' Choice Feed Me Menu

WEDNESDAY ALL DAY*

\$35 Chefs' Choice Feed Me Menu

THURSDAY NIGHTS*

Duck and Pinot Set Menu

\$65 excl. wine OR \$90 incl. 3 glasses of Pinot Noir

FRIDAY LUNCH*

\$35 Chefs' Choice Feed Me Menu

WEDNESDAY TO FRIDAY EXPRESS LUNCH

\$15 Per Person. Choice of Pho or Banh Mi.

Includes a Chicken Wing and Spring Roll.

KIDS MENU

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

\$55 SET MENU

PER PERSON | MINIMUM 4 PEOPLE

ENTREE

SPRING ROLLS (V OPTIONAL)

NEM NUONG (GF)

CHICKEN WINGS

MAIN COURSE

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

SKAKING BEEF

PRAWN IN COCONUT MILK (GF)

STEAMED FRAGRANT JASMINE RICE (GF, V and VE)

TRADITIONAL MEKONG SALAD (GF AND V) (VE OPTIONAL)

DESSERT

CHOCOLATE TRUFFLES (GF)

ESPRESSO OR TEA

\$65 SET MENU

PER PERSON | MINIMUM 4 PEOPLE

ENTREE

SPRING ROLLS (V OPTIONAL)

VEGETARIAN TOMATO EGGPLANT TOFU (GF, V, AND VE)

FRIED QUAIL

MAIN COURSE

CRISPY PORK BELLY (GF OPTIONAL)

CHATEAUBRIAND

MARKET FISH DISH ON THE DAY

STEAMED FRAGRANT JASMINE RICE (GF, V and VE)

TRADITIONAL MEKONG SALAD (GF AND V) (VE OPTIONAL)

MIXED ASIAN GREENS (GF OR V OR VE)

DESSERT

CHOCOLATE TRUFFLES (GF)

COCONUT CRÈME BRÛLÉE WITH PUREED PASSIONFRUIT (GF)

ESPRESSO OR TEA

Unfortunately set menus are not usually subject to change however where possible, we'll do our best to accommodate your dietary requirements.

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

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