

TAKEAWAY MENU

STARTERS:

SPRING ROLLS: \$15

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

CANH GA: \$15

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

SALT AND PEPPER SQUID: \$18

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

MAINS:

SHAKING BEEF: \$21

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

VEGETABLE AND TOFU NOODLE STIR FRY: \$21

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

BEEF NOODLE STIR FRY: \$25 OR CHICKEN NOODLE STIR FRY: \$24

Beef or chicken with mixed vegetables wok tossed in a chilli & soy sauce with flat rice noodles.

VERMICELLI SALAD WITH PORK & LEMONGRASS: \$19

Stir-fried pork with lemongrass, served in a cold dish of vermicelli noodles & lettuce, in a light sweet sauce.

TRADITIONAL MEKONG SALAD: \$15 PLUS CHICKEN: \$20

Iceberg lettuce, pickled carrot and onion, lightly dressed in sweet and sour vinaigrette. (GF and V) (VE optional) (Chicken + \$5)

STEAMED FRAGRANT JASMINE RICE: \$2.50

(GF, V, and VE)

FRIED RICE: \$16

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

DESSERT:

VIETNAMESE CHOCOLATE TRUFFLES: \$10

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

ORDERS – PLEASE CALL: 9421 0510