

COCHIN

Vietnamese Cuisine With A French Twist

MENU

SMALL SHARED PLATES

CHICKEN LIVER PÂTÉ Served with pickled carrots and a crispy French style baguette. (GF optional)	18
TOM CHIEN COM Prawns in a green rice crisp batter with pineapple dipping mayonnaise. (3 pieces) (GF)	22
FRIED QUAIL Tender deep fried quail halves marinated in traditional Vietnamese sauce. (3 pieces) (GF)	28
SPRING ROLLS Pork & Prawn, or Vegetarian. (3 pieces)	16
CANH GA Deep fried chicken wings served with nuoc cham dipping sauce. (5 pieces) (GF)	18
SALT AND PEPPER SQUID Scored squid pieces, dusted and fried in salt and szechuan pepper, served with nuoc cham dipping sauce. (GF)	23
VEGETARIAN TOMATO & EGGPLANT WITH TOFU Silken tofu wok seared with tomatoes and eggplant, caramelised onion, wood ear mushrooms and bean vermicelli. (GF, V & VE)	22
COCONUT CHICKEN SALAD Shredded chicken poached in coconut milk, on a papaya salad with pickled onion and carrot. (GF)	22

LARGE SHARED PLATES

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)	48
CHATEAUBRIAND Eye fillet slow roasted and thinly sliced, served medium rare with a five pepper and mushroom sauce. (GF)	52
SHAKING BEEF Wok tossed cubes of eye fillet, with onion, capsicum, garlic and black pepper in a light oyster sauce. (GF)	42
RED DUCK CURRY WITH LYCHEES Roasted duck pieces served with lychees in a traditional Vietnamese red curry, topped with fresh herbs and chilli. (GF)	40
CRISPY PORK BELLY Roasted crispy pork belly slices with pickled vegetables, served in lettuce cups, with a Vietnamese hoisin-style dipping sauce. (6 pieces)	38
PORK & LEMONGRASS Finely sliced pork tenderloin, wok tossed in garlic with lemongrass and chilli. (GF)	36
SEAFOOD NOODLE STIR FRY Prawn, calamari and fish with mixed vegetables, wok tossed in a chilli and soy sauce, with flat rice noodles. (GF optional)	40
VEGETARIAN NOODLE STIR FRY Mixed vegetables and tofu, wok tossed in a chilli and soy sauce, with flat rice noodles. (GF & V) (VE optional)	35
MARKET FISH DISH Please ask our staff regarding price and availability.	

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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)	19
TRADITIONAL MEKONG SALAD Iceberg lettuce, pickled carrot and onion, lightly dressed in a sweet and sour vinaigrette. (GF & V) (VE optional)	19
FRIES SAIGON French fries sprinkled with chilli, and served with pineapple mayonnaise. Original French fries available. (GF & V) (VE optional)	10
STEAMED FRAGRANT JASMINE RICE (GF, V and VE)	4
FRIED RICE Home style Vietnamese fried rice with shrimp, lap cheong and the usual suspects. (GF) (V & VE optional)	19

DESSERTS

COCONUT CRÈME CARAMEL Classic Vietnamese Crème Caramel. (GF & DF)	10
VIETNAMESE CHOCOLATE TRUFFLES & COFFEE Vietnamese rich dark chocolate. (5 pieces) (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
ICE CREAM Vanilla, Chocolate, Coconut, or Blood Orange Sorbet. (per scoop)	5
BANANA FRITTER Deep fried banana, drizzled with topping and served with ice-cream.	15
VEGAN DESSERT AVAILABLE Please enquire with staff.	15

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