

CŌCHIN

BANQUET MENUS

\$80 PER PERSON | MINIMUM 2 PEOPLE | BANQUETS ARE AVAILABLE FROM 4:00PM | TUE – SAT | DINNER
À LA CARTE MENU AVAILABLE TUE & WED | DINNER

MENU 1

SPRING ROLLS

Pork & Prawn; or Vegetarian.

CANH GA

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

RED DUCK CURRY WITH LYCHEES

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

SHAKING BEEF

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

STEAMED FRAGRANT JASMINE RICE (GF, V, & VE)

TRADITIONAL MEKONG SALAD

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

OR

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)

COCONUT CRÈME CARAMEL

Classic Vietnamese Crème Caramel.

MENU 2

TOM CHIEN COM

Prawns in a green rice crisp batter with pineapple dipping mayonnaise.

FRIED QUAIL

Tender deep fried quail halves marinated in traditional Vietnamese sauce.

PORK & LEMONGRASS

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

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 with vegetarian noodles)

STEAMED FRAGRANT JASMINE RICE

(GF, V, & VE)

TRADITIONAL MEKONG SALAD

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

OR

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)

VIETNAMESE CHOCOLATE TRUFFLES (GF)

BEVERAGE LIST

333 Lager | Vietnam | 11

Cascade Premium Light | Hobart | 9

NV Paul Louis Blanc de Blancs

Loire Valley France | 11/45

NV Pommery Brut Royal | Champagne France | 26/130

2019 Castle Rock 'Skywalk' Riesling

Porongurup WA | 11/48

2019 Totara Sauvignon Blanc | Marlborough NZ | 9/48

2017 Domaines Schlumberger Pinot Blanc

Alsace France | 12/58

2017 Ropiteau Chardonnay | Burgundy France | 12/54

2019 Bellvale Estate Pinot Noir | Gippsland Vic | 12/55

2017 Sister's Run GSM | Barossa Valley SA | 10/42

2017 Mitolo Jester Shiraz | McLaren Vale SA | 12/55

2017 Flametree Cabernet Merlot

Margaret River WA | 55

Cocktails and other wines are also available.

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

ALL BOOKINGS: 9421 0510 | WWW.COCHIN.COM.AU