

small plates

- * spring rolls (pork - vegetarian) \$14
served with fresh lettuce, herbs and pickled carrot for wrapping
- * rice paper rolls (beef - prawn - chicken - tofu) GF optional \$4 each
- * crispy, sticky and slightly spicy chicken wings \$9
- * pan-fried dumplings \$12
pork and ginger - spinach cabbage and mushroom
- * salt and pepper calamari \$15
- * steamed rice rolls GF optional \$15
loaded with pork mince and wood-ear mushroom. served with Vietnamese pork bologna, herbs and fish sauce

rice, vermicelli noodle, noodle soup

- * fried rice GF optional \$20
the OG of fried rice with egg, charsiu pork, dried Chinese sausage (lap cheong) and spring onion
- * grilled pork rice \$20
a must-have when you visit Saigon. Served with char-grilled pork, fried egg and salad
- * spring rolls vermicelli noodle \$20
a bowl of freshness. mix in the dipping sauce to bind all the components together. vegetarian option available
- * lemongrass beef vermicelli noodle GF \$20
- * grilled chicken vermicelli noodle \$20
smokey, succulent chicken thigh fillet
- * crackling skin pork vermicelli noodle \$22

- * pho \$20
one of the most well-known Vietnamese dishes, thanks to its slow-cooked aromatic broth, traditionally served with flat rice noodle. GF optional. Option Beef or Chicken.
- * bun bo Hue - spicy beef noodle soup \$20
from the old capital of Vietnam, Hue. this noodle soup combines beef and pork, being fragrant with lemongrass, ginger and especially shrimp paste.
- * hu tiu GF \$22
lighter and delicate broth from pork and chicken. served with thin glass noodle and a combination of pork, chicken and prawns.
- * vegan noodle soup \$20
rice noodle, assorted vegetables and soft tofu

desserts

- * deepfried ice-cream \$12
served with home made palm sugar and coconut caramel sauce (takes ~10mins)
- * pineapple sago V,GF \$14
served with coconut pandan sorbet and coconut roll (optional)
- * black stick rice V,GF \$14
served with coconut cream, mango, topped with crushed peanut and sesame
- * lychee snow V,GF \$14
shaved ice with lychees in ginger syrup, lychee sorbet, topped with flaked almonds
- * creme caramel (flan) GF \$14
served with blood orange sorbet

street food. available for take-away. all day

chef specials - dine in only

- * pomelo and duck salad GF \$29
duck leg meat, pomelo, tomato, herbs, pickled carrot, crushed peanut and fried onion. Binding all that together with ginger fish sauce dressing
- * crispy pancake aka "Sizzling cake" \$23
flaky, crispy (with a hint of turmeric and coconut) batter encasing pork and prawns, onion, mung bean and beansprout. served with fresh herbs and fish sauce. - vegetarian option available.
- * crispy tofu, pork, noodle and shrimp paste tray aka Bun Dau \$26
construct your perfect bite with a bit of everything from the tray: poached pork, crispy tofu, fresh herbs, noodle and some shrimp paste on top
- * clay-pot pork belly GF \$25
braised until caramelised, these nuggets of pork belly are addictive. served with steamed rice.
- * wok-tossed green beans, carrot with beef GF optional \$24
light yet aromatic with green beans, garlic, chilli and beef vegetarian option available
- * crispy whole snapper GF \$45-50
fit for any special occasion, our crispy whole snapper is served with green papaya salad and fish sauce dressing
- * pan-fried salmon \$33
crispy skinned salmon served with salad and tamarind fish sauce
- * braised ginger chicken \$24
succulent chicken thigh braised in gingery caramelised fish sauce

wrap n roll

eat like a true Vietnamese and put everything onto a rice paper, wrap it up, dip it in and enjoy every serve will include rice papers, noodle, fresh herbs, dipping sauce and protein

- * deluxe pork tray \$35
crackling pork, pork spring rolls and BBQ pork

feed me a home meal

experience a Vietnamese home style meal, featuring three main components: a soup, a main and a simple green. minimum 2 people. \$35 per person. all dishes are to be shared. one complimentary steamed rice per person

- * sweet and sour soup with prawns

*main:

clay-pot pork belly or braised ginger chicken

* green:

wok-fried green beans with garlic or stir fried winter melon

Tewantin