

small plates

- * spring rolls (pork - vegetarian) \$12
served with fresh lettuce, herbs and pickled carrot for wrapping
- * rice paper rolls (beef - prawn - pork - 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
- * banh mi - Vietnamese Bread roll \$14
crackling pork | grilled chicken | lemongrass beef | tofu

rice, vermicelli noodle, noodle soup

- * fried rice GF optional \$18
pork and prawn | chicken and ginger | vegetarian
- * grilled pork rice \$20
a must-have when you visit Saigon. Served with char-grilled pork, fried egg and salad
- * crispy skin chicken rice \$20
- * vermicelli noodle salad bowls
a bowl of freshness. mix in the dipping sauce to bind all the components together. vegetarian option available
 - crispy skin chicken \$18
 - lemongrass beef GF \$20
 - smokey grilled chicken | pork \$18
 - crackling skin pork \$21
 - crispy tofu V, GF \$17
 - spring rolls V available \$18

dinner specials - dine in only

- * 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 \$25
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
- * pan-fried salmon \$28
crispy skinned salmon served with salad and tamarind fish sauce
- * braised ginger chicken \$24
succulent chicken thigh braised in gingery caramelised fish sauce
- * stir fry with chunky eggplant and tofu in vegan sauce \$22
tasty vegetarian option, goes well with a bowl of fluffy steamed rice

salads

- Mixed with our home made dressings, pickled carrot, daikon and herbs, then topped with crushed peanuts and crispy onion
- * Spicy lemongrass beef \$20
with cucumbers, capsicum and beansprout
 - * Grilled chicken \$20
with cabbage, hot mint and chilli

- * pho \$19
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 (\$18).
- * bun bo Hue - spicy beef noodle soup \$19
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
lighter and delicate broth from pork, chicken and dried shrimp served with thin glass noodle
 - chicken \$18
 - pork and wonton \$20
- * vegan noodle soup \$18
rice noodle, assorted vegetables and soft tofu

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

desserts

- deep fried ice cream \$9
served with palm sugar and coconut cream caramel sauce
- pineapple sago \$10
served with vanilla ice cream and coconut roll

Kontiki centre. Maroochydore