

NEM N NEM

VIETNAMESE HAWKER KITCHEN

PRIVATE AND WEDDING CATERING MENU

CONTACT

nemn.nemtrailer@gmail.com

0430 132 227

nemnem.com.au

WELCOME TO NEM N' NEM!

Nem N' Nem puts the fun into the rich and delicious heritage of Vietnamese cuisine; a business with purpose, which inspires others to enjoy the simple things in life, such as food and sharing this with loved ones.



Vegetarian (V)

Vegan (Vg) and Gluten Free (GF) options available.



Fully Self-Sufficient

Best of all, we are fully self-sufficient including water, gas, power and waste.



Our Trucks

Our trucks are 3.6m high 6.5m long and 2.4m wide. Please take into consideration access for the truck.





WEDDINGS

when the big day arrives, you want to impress and what better way than delicious food, with all your favourite flavours. Your guests will remember Nem N' Nem flavours long after the event.



PRIVATE FUNCTIONS

From anniversary to birthday parties, we bring flavour and flair to any occasion. Nem N' Nem provides a unique pop up hospitality experience for you and your guests by preparing and serving straight from our trucks.

MENU

SIDES

Chicken spring rolls w sweet chilli mayo

Hanoi Spring rolls (Pork n Prawn) w pickles n nuoc cham dressing (GF)

Vegie spring rolls w sweet chilli mayo (V)

Pork soft rice paper roll w hoisin (GF)

Prawn soft rice paper roll w hoisin (GF)

Tofu soft rice paper roll w hoisin (GF) (Vg)

Pork and Prawn fried wonton sweet chilli mayo

Vegie fried wonton sweet chilli mayo (V)

**Steamed Prawn dumpling
w ginger vinegar soy sauce**

**Steamed Pork Siu Mai w ginger vinegar soy
sauce**

**Steamed Vegie dumpling
w ginger vinegar soy sauce (V) (Vg)**



MENU

SMALLS

Salt n Pepper Calamari w sriracha mayo
Vietnamese Fried Chicken Ribs w sweet chilli
mayo

BBQ Prawn w Chilli n pineapple (GF)
BBQ Beef Betel leaf Wrapped (GF)
BBQ Chicken skewer w satay sauce (GF)
BBQ Sweet Corn w scallion oil (GF) (Vg)

Loaded fries with Hoisin n Sriracha sauce (V)
Viet Nachos - Wonton chips, sour cream
n pineapple salsa (V)

Vegan Salads (GF)(V)(Vg)
Chicken Salads (GF)



MENU

MAINS

Banh mi - Baguette roll

- Traditional Grilled Pork
- 12 hour Slow-cooked Pulled Beef
- Crispy Drunken Fried Chicken
- Grilled Tofu w Satay sauce (V)

Bao Burger - Steamed Bun

- Sweet and Sour Pork Belly
- 12 hour slow-cooked Pulled Beef
- Crispy Drunken Fried Chicken
- Grilled Tofu w Satay Sauce (V)(Vg)

Vermicelli Rice Noodle Salads (GF)

- Grilled pork w BBQ sauce
- Grilled chicken w chilli lemongrass sauce
- Grilled tofu w satay sauce (V)(Vg)

SWEETS

Coconut Panna Cotta with mixed berries

Che bap - Vietnamese Sweet Corn Pudding (V)(Vg)



PACKAGES

PACKAGE 1

Ha Noi Street-Style - \$37/per head

2 Side + 1 Small + 1 Main (2 x meats and 1 x vego)

PACKAGE 2

Sail to Ha Long Bay - \$47/ per head

3 Sides + 2 Smalls + 1 Main (2 x meats and 1 x vego)

PACKAGE 3

I Love Hoi An - \$57/ per head

4 Sides + 3 Smalls + 1 Main (2 x meats and 1 x vego)

**"Smalls" items can be exchanged for "Sweets"*



CANAPÉS MENU

Mini bao bun

- w. Fried Chicken, kimchi slaw w sriracha mayo
- w. Pulled Beef, cucumber pickles n sriracha mayo
- w. Slow cook Pork Belly, cucumber pickles n hoisin goodness
- w. Braise Mushroom, cucumber pickles n hoisin goodness (V) (Vg)

Banh mi slider

- w. Fried Chicken, kimchi slaw w sriracha mayo
- w. Pulled Beef, Asian pickles, hoisin w sriracha
- w. BBQ pork, Asian pickles w Char-Siu sauce
- w. Char-grill Tofu, Asian pickles w satay sauce (V)

Mini Vermicelli Rice Noodle Salads

- w. Grilled Chicken Chilli Lemongrass sauce (GF)
- w. Grilled Pork Char-Siu sauce (GF)
- w. Grilled Tofu satay sauce (GF) (V) (Vg)



CANAPÉS MENU

Chicken spring rolls w sweet chilli mayo
Veggie spring rolls w sweet chilli mayo (V)

Pork soft rice paper roll w hoisin (GF)

Prawn soft rice paper roll w hoisin (GF)
Tofu soft rice paper roll w hoisin (V) (Vg) (GF)

Pork and Prawn fried wonton w sweet chilli mayo
Vegie fried wonton w sweet chilli mayo (V)

Steamed Prawn dumpling w ginger vinegar soy sauce

Steamed Pork Siu Mai w ginger vinegar soy sauce

Steamed Vegie dumpling w ginger vinegar soy sauce (V) (Vg)

BBQ Prawn w Chilli n pineapple (GF)
BBQ Beef Wrapped in Betel leaf (GF)
BBQ Chicken skewer w satay sauce (GF)
BBQ sweet Corn w scallion oil (GF) (Vg) (V)

Salt n Pepper Calamari w homemade tartar sauce
Vietnamese Fried Chicken Ribs w sweet chilli mayo

Coconut Panna Cotta with Mixed Berries

Ultimate Canape Packages

7 Course Meals - \$89/per head including 2 waiting staffs

9 Course Meals - \$99/per head including 3 waiting staffs



TERMS & CONDITIONS

MINIMUM SPEND \$1500 WEEKNIGHTS/LUNCH

MINIMUM SPEND WEEKEND (INCLUDING FRIDAY NIGHT) \$2500

MINIMUM SPEND \$2000 WEEKNIGHTS/LUNCH (FROM 1ST SEP TO 30TH APR)

MINIMUM SPEND WEEKEND (INCLUDING FRIDAY NIGHT) \$2800 (FROM 1ST SEP TO 30TH APR)

50% DEPOSIT REQUIRED UPON BOOKING

PRICE INCLUDES 2 HOURS SERVICE AND STAFF (FOR UP TO 50 PEOPLE)

ADDITIONAL STAFF CHARGED AT \$46 P/H PER STAFF MEMBER (MIN 4 HOURS SHIFT)

ON WEEKDAYS AND \$56 P/H ON WEEKENDS SERVICE.

***TRAVEL COSTS WILL APPLY TO LOCATIONS LOCATED 20KMS AND MORE OUTSIDE OF MELBOURNE CBD**

***ALL OUR PRICE ARE EXCLUSIVE GST**

***FOR DROPS IN NUMBERS FROM THE INITIAL BOOKING/DEPOSIT OF MORE THAN 10% ONLY SO PLEASE TAKE INTO CONSIDERATION WHEN ESTIMATING THE GUEST LIST**