

## ***SHARE PLATTERS***

*(2 people or more, and same banquet for full table, ONLY)*

❖ **Sai Gon tasting platters** \$35/pp

Great way to try 10 small plates to share (excluding scallops).

❖ **Miss Viet experience** \$65/ pp

Let us feed you, chef sends out 5 course meal to

Tingle your taste buds.

❖ **Miss Viet mega seafood platter** \$75/ pp

Crabs, prawns, mussels, chorizo, corn, potato in

lemongrass garlic chilli sauce

PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED //

// DISHES AND PRICES MAY BE SUBJECT TO CHANGE WITHOUT NOTICE

//// GLUTEN FREE OPTIONS AVAILABLE ON REQUEST//

***SMALL PLATES:***

Chicken spring rolls (2)	7
Veg spring rolls (2)	7
Char grilled Chicken wings	15 GF
Steam Bao with pork belly and siracha slaw (2)	15
Coconut prawns San Choy Bau	18
Crunchy prawn wontons (6)	15
Smoky spiced Quail	15 GF
Satay Broccoli	18 V.GF
Veg dumplings (6)	15 V
Prawn dumplings (6)	18
Chicken dumplings (6)	18
<b>Jumbo Scallops</b> with ginger garlic 1/2 dozen	28 GF

***VERMICELLI NOODLE BOWL***    \$25

Bed of vermicelli noodle, bean sprout, pickle carrot, cucumber, red onion, mint, and peanut served with chilli lime fish sauce (Tamarind sauce for Vegan)

Choice of:

- Lemongrass Grilled Chicken
- Roast Pork Belly
- Tofu & Mushrooms or vegan
- Combination (add \$4)

(Spring Rolls, Grill Chicken and Roast Pork)

## ***FROM THE GRILL***

(CHOICE OF BROKEN RICE OR SALAD OR AUSSI CHIPS)

- Lemongrass Grilled Chicken \$25  
48hrs Mama special marination charred to perfection
- Viet Pork Chops \$25  
Sweet and Sour marination, all time favourite
- BBQ Quails (2) \$35  
Combination of herbs and sauces rubbed on and charred,  
it's a comet effect!!!!
- BBQ Lamb cutlets \$34  
East meets West, 5 spice and rosemary rub with hint of chilli.
- Tamarind Pork Ribs \$34  
Date tamarind and siracha marinated American ribs.
- BBQ Double Cooked Wagyu Brisket \$38  
Special spice rubbed and slow cooked for 8hrs and  
grilled for perfect caramelisation.

## **NOODLE SOUP\_PHO\***

*(SERVED WITH FLAT RICE NOODLES/ GF*     \$25

### **Classic Beef Pho\***

Fresh thinly sliced rare veal and strained 8 hours broth.

### **Wagyu Brisket Pho\***

Thinly sliced Wagyu beef point end brisket

### **Chicken Pho\***

Aromatic poached sliced chicken

### **Miss Viet Pho\***

Braised House Brisket, meat balls with fresh rare veal

### **Vegan Pho\***

Served with Mushroom, wok tofu, Asian green and strained seasonal root vegetable broth.

### **KING PHO\***

\$40

Served with fresh thinly sliced pasture fed yearling grade fillet steak.

**FROM THE WOK** (served with steam rice)

**Stir- fried tofu, veg w lemongrass** \$26 V GF

Market veg, tofu, and lemongrass tossed with vegan oyster sauce.

**House special chilli chicken** \$29 GF

Diced capsicum, onion, and lemongrass chicken tossed with chilli garlic sauce.

**Goolwa pipis** \$32 GF

Lemongrass, ginger, and beer poached Goolwa pipis.

**Chilli lime Barramundi** \$32

Sweet, sour, and tangy barramundi fillet topped with traditional Vietnamese salad.

**Five Spice Prawn** \$35 GF

Jumbo prawn mildly spice tossed in white wine, coconut cream sauce.

**Stir- fried Steak & Cashew** \$38 GF

200 gram filled steak and market fresh vegetable tossed with house special sauce and cashew.