

BANQUET

HARMONY BANQUET (\$35PP, MIN 4PPL)

Spring rolls	Mongolian beef sizzling
Prawn & pork rice paper rolls	Vietfood's special fried rice
Crispy chicken marylands	Coffee or tea
Ginger & shallot snapper	

DELUXE BANQUET (\$40PP, MIN 4PPL)

Steamed dim sum	Mongolian lamb sizzling
Satay chicken skewers	Vietfood's special fried rice
Slow-cooked beef ribs	Coffee or tea
Salt & pepper King Prawns	

VEGAN LOVERS' BANQUET (\$32PP, MIN 4PPL)

Vegan spring rolls	Buddha's delight
Fried tofu with satay sauce	Vegan fried rice
Vegan Peking duck rice paper rolls	Coffee or tea
Wok Vegan combination	

BANQUET FOR 2 (\$32PP, MIN 2PPL)

Mixed entree	Lemongrass, chilli & garlic chicken sizzling
Roast pork bao	Vietfood's special fried rice
Lemongrass chicken rice paper rolls	Coffee or tea
Beef stew	

BYO WINE ONLY, corkage \$2.5 per person

15% surcharge on **Public Holiday**

1.1% surcharge on all **card payment**

We cannot list all ingredients used,
please inform us if you have allergies or intolerances.

ENTRÉE

- 1. Steamed pork dim sum (4)** **\$8.9**
Home-made pork dim sum served with soy sauce
- 2. Fried pork dim sum (4)** **\$9.9**
Tempura battered home-made pork dim sum served with sweet chili sauce
- 3. Spring rolls (4)** **\$8.9**
Home-made traditional Vietnamese spring rolls served with sweet chili sauce
- 4. Vegan spring rolls (4) (VG)** **\$8.9**
Home-made spring rolls filled with vegetables and served with sweet chili sauce
- 5. Fried pork wonton (5)** **\$9.5**
Home-made pork wonton, deep fry and served with sweet chili sauce
- 6. Satay chicken skewers (2)** **\$10**
Chicken tenderloin marinated in Vietnamese herbs and spices served with spicy satay sauce
- 7. Deep-fried tofu (6) (VG)** **\$8.9**
Lightly seasoned fried tofu served with spicy peanut sauce
- 8. Fried chicken wings (6) (GF)** **\$11.9**
Chef's special Vietnamese style marinade, deep fry, and wok tossed with sticky fish sauce
- 9. Tamarind chicken wings (6) (GF)** **\$12.9**
Chef's special Vietnamese style marinade, deep fry, and wok tossed with tamarind sauce
- 10. Fish cake (4)** **\$9.5**
Fried fish cake served with sweet chili sauce
- 11. Mixed entrée (6)** **\$13.9**
An assortment of fried appetizers to try: wontons, dim sums & spring rolls
- 12. Wonton soup** **\$10**
Home-made pork wontons in chicken stock



FRESH RICE PAPER ROLLS/ GỎI CUỐN (2)

Rice paper rolls are made fresh to order, filled with vermicelli noodles, salads & herbs, and your choice of fillings. Served with hoisin peanut sauce.

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|---|--------------|
| 13. Prawn & pork (GF) | \$7.9 |
| 14. Smoked salmon & avocado (GF) | \$7.9 |
| 15. Satay chicken | \$7 |
| 16. Crackling roast pork (GF) | \$8.9 |
| 17. Grilled lemongrass chicken (GF) | \$7.9 |
| 18. Grilled lemongrass pork (GF) | \$7.9 |
| 19. Wok tossed chili & lemongrass beef | \$7.9 |
| 20. Tofu & avocado (GF, VG) | \$7 |
| 21. Vegan Peking duck (VG) | \$7.9 |
| 22. Vegan BBQ pork (VG) | \$7.9 |

BAO BUNS (2)

2 bao buns filled with your choice of protein, fresh cucumber, lettuce, coriander, carrot & daikon pickle, house-made soy & kewpie mayonnaise.

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| 23. Roast pork | \$11.5 |
| 24. Grilled lemongrass chicken | \$9.9 |
| 25. Grilled lemongrass pork | \$9.9 |
| 26. Wok tossed chili & lemongrass beef | \$10.5 |
| 27. Satay chicken | \$9.9 |
| 28. Vegan Peking duck (VG) | \$10.9 |



BÁNH MÌ

"Banh mi" is a traditional Vietnamese baguette filled with a protein of your choice & served with pickled carrot & radish, cucumber, coriander & a drizzle of house-made sauce, mayo, beef mince pate. Chilli is available on request.

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|---|---------------|
| 29. Traditional pork roll | \$8.9 |
| 30. BBQ pork | \$8.9 |
| 31. Grilled lemongrass chicken | \$8.9 |
| 32. Grilled lemongrass pork | \$8.9 |
| 33. Wok tossed chili & lemongrass beef | \$8.9 |
| 34. Crackling pork belly | \$10.5 |
| 35. Grilled pork mince | \$8.9 |
| 36. Tofu & avocado (VG)
<small>(no mayo & pate)</small> | \$9 |
| 37. Vegan Peking duck (VG)
<small>(no mayo & pate)</small> | \$9.5 |
| 38. Vegan BBQ pork (VG)
<small>(no mayo & pate)</small> | \$9.5 |



VERMICELLI NOODLE SALAD/ BÚN

All bowls are filled with rice vermicelli noodle, lettuce, pickled daikon & carrot, cucumber, fresh Vietnamese herbs topped with your choice of protein (one of the below) & dressed w/ fish sauce. Vegan options are served with soy sauce.

- 39. Grilled lemongrass chicken (GF) 14.5
- 40. Grilled lemongrass pork (GF) \$14.5
- 41. Wok tossed chili & lemongrass beef (GF) \$15.9
- 42. Grilled pork mince (GF) \$15.9
- 43. Crispy roast pork (GF) \$16.9
- 44. Spring rolls \$14.5
- 45. Combination \$16.9
(Grilled lemongrass pork, grilled pork mince & spring roll)
- 46. Fried tofu (GF, VG) \$14.5
- 47. Vegan spring rolls (VG) \$14.5
- 48. Vegan Peking duck (VG) \$15.9
- 49. Vegan BBQ pork (VG) \$15.9
- 50. Vegan combination (VG) \$17.9
(Vegan Peking duck, vegan bbq pork & vegan springrolls)



ANGEL HAIR VERMICELLI SALAD/ BÁNH HỎI

Angel hair rice vermicelli noodle topped with lettuce, pickled daikon & carrot, cucumber, fresh Vietnamese herbs, and your choice of protein (one of the below) & sweet fish sauce

- 51. Grilled lemongrass chicken (GF) \$16.5
- 52. Grilled lemongrass pork (GF) \$16.5
- 53. Wok tossed chili & lemongrass beef (GF) \$16.9
- 54. Fried tofu (GF, VG) \$14.5
- 55. Vegan Peking duck (VG) \$16.9
- 56. Crispy roast pork (GF) \$17.9

Vermicelli salad extras: meat +\$3/ spring roll \$2ea/ crackling pork +5

VIETNAMESE BROKEN RICE PLATTER/ CƠM TẮM

"Cơm tấm" is the most iconic Saigon Street food, each platter served with broken jasmine rice, salads & fish dipping sauce and your choice of protein

- 57. Crackling pork belly (GF) \$16.9
- 58. Crispy skin chicken Maryland (GF) \$16.9
- 59. Grilled lemongrass chicken (GF) \$15
- 60. Grilled lemongrass pork (GF) \$15
- 61. Wok toss chili & garlic beef \$15.9
- 62. Grilled pork chops (GF) \$15.9
- 63. Combination (GF) \$17.9
(Grilled pork chop, fried egg & egg meatloaf)
- 64. Chilli & lemongrass tofu (VG) \$15
- 65. Vegan Peking duck (VG) \$15.9



PHỞ (GF)

Vietfood's beef broth is a comfort soup brewed for 24 hours. Served w/ rice noodles, bean sprouts, Thai basil & a wedge of lemon. Chili is available upon request.

- 66. Rare beef** \$15
- 67. Rare beef & brisket** \$15.9
- 68. Rare beef & meatballs** \$15.9
- 69. Rare beef & tendon** \$15.9
- 70. Stir-fried beef pho** \$15.9
- 71. Special beef combination** \$16.9
(rare beef, brisket, meatballs & tendon)
- 72. Chicken pho** \$15
- 73. Rare beef & chicken** \$16.9
- 74. Crispy skin chicken Maryland** \$16.5
- 75. Vegan phở (VG)** \$16.9

Chef's special recipe vegan soup, 100% vegetable stock with no animal products. served with rice noodles, mushrooms, carrot, and seasonal Asian greens.

HUE STYLE SPICY NOODLE SOUP/ BÚN BÒ HUẾ (GF)

Originating from Central Vietnam, this soup has deep tones of lemongrass & fried chili, served with thick vermicelli noodles, and topped vegetables, bean sprouts & herbs.

- 76. Rare beef & brisket** \$16.9
- 77. Traditional** \$17.9
(Pork hock, Vietnamese ham & beef brisket)

EGG NOODLE (SOUP OR DRIED)

Clear chicken soup served w/ egg noodles, your choice of topping from below served with bean sprouts, bok choy, onions & garlic oil.

- 78. Chicken** \$15
- 79. Wonton & BBQ pork** \$15.8
- 80. Prawns & BBQ pork** \$17.9
- 81. Crispy skin chicken Maryland** \$16.9
- 82. Pork chops** \$16.5

SOUP EXTRA:

Sliced beef/beef meatballs/brisket/ wonton/BBQ pork/ chicken breast +\$5

King prawns (3) +\$7.5

Crispy skin chicken Maryland +\$9

SPECIALTIES

- 83. Crispy chicken Maryland (2)** (GF) \$17.9
Fried crispy skin chicken Maryland served with ginger fish sauce
- 84. Beef stew** \$19.9
Aromatic tomato-based beef brisket stew with chat potato & carrot served with jasmine rice or baguette
- 85. Satay chicken** \$17.9
Stir-fried chicken breast fillet with seasonal vegetable and Asian green in Satay sauce
- 86. Basil Chicken** \$17.9
Chicken breast fillet stir fry with sweet Thai basil, seasonal vegetables, and Asian greens
- 87. Chicken & shiitake** \$19.9
Stir-fried chicken breast fillet with shiitake mushroom, served with steamed Bok choy
- 88. Chicken cashew** \$17.9
Stir-fried chicken breast with vegetables on the oyster sauce and topped with cashew nuts



- 89. Vietnamese sweet & sour pork** \$17.9
Battered pork tossed with pineapple, capsicum in Vietnamese style sweet & sour sauce
- 90. Honey chicken** \$17.9
Battered chicken breast pieces tossed with house-made honey sauce
- 91. Salt & pepper King prawns (8)** \$25
Tempura battered king prawns tossed with house blend salt & pepper
- 92. Ginger & shallot snappers** \$19.9
Fried snappers fillet topped with house-made ginger & shallot sauce
- 93. Slow-cooked beef ribs** \$25
Pho-flavoured slow-cooked beef ribs topped with house Peking sauce, sesame & Asian herbs
- 94. BBQ pork with plum sauce** \$17.9
Stir-fired house-made BBQ pork with vegetables in plum sauce
- 95. Vietnamese lemongrass chicken** \$17.9
Stir-fried chicken breast fillet with seasonal vegetables and Asian greens in Vietnamese chili & lemongrass fish sauce



VIETNAMESE CURRY

Vietnamese style curry from the wok with Asian greens and your choice of:

96. Chicken	\$18.9
97. Beef	\$19.9
98. King prawns	\$23.9
99. Lamb	\$23.9
100. Tofu (VG)	\$17.9
101. Vegan combination (VG)	\$19.9

MONGOLIAN SIZZLING

Wok tossed with seasonal vegetables & Asian greens in house-made Mongolian sauce

102. Chicken	\$18.9
103. Beef	\$19.9
104. King prawns	\$23.9
105. Lamb	\$23.9
106. Tofu (VG)	\$17.9
107. Vegan combination (VG)	\$21.9



LEMONGRASS, CHILI & GARLIC SIZZLING

Wok tossed with seasonal vegetables & Asian greens in house-made lemongrass, chili garlic sauce

108. Chicken	\$18.9
109. Beef	\$19.9
110. King prawns	\$23.9
111. Lamb	\$23.9
112. Tofu (VG)	\$17.9
113. Vegan combination (VG)	\$21.9

SALADS & VEGETABLES

114. Steamed seasonal Asian greens (GF, VG)	\$10
115. Stir fry Asian greens with garlic oyster sauce (VG)	\$14
116. Buddha's Delight (VG) <i>Stir fry tofu, mixed mushroom, Asian greens, and seasonal salads</i>	\$18.9
117. Vietnamese chicken salad (GF) <i>Poached chicken with mixed cabbages, shredded carrot, red onion, Vietnamese mint, Thai basil, coriander, and sweet fish sauce dressing</i>	\$16
118. Vegan BBQ with plum sauce (VG) <i>Stir fry vegan BBQ Pork with Asian greens & seasonal salads and plum sauce</i>	\$18.9
119. Wok vegan combination (VG) <i>Stir fry vegan Peking duck, vegan BBQ pork with Asian greens & seasonal salads</i>	\$21

FLAT RICE NOODLE / HỦ TIẾU XÀO

Flat rice noodle wok stir-fried with egg & beansprout and topped with seasonal vegetables, Asian green, and your choice of protein

120. Chicken	\$18.5
121. Beef	\$19.5
122. King prawns	\$23.9
123. Combination <i>(chicken, beef, king prawns & bbq pork)</i>	\$23.9
124. Tofu (VG)	17.5
125. Vegan combination (VG)	\$21



HOKKIEN NOODLE

Hokkien noodle wok-stirred fry with seasonal vegetables, Asian green, and your choice of protein

132. Chicken	\$18.5
133. Beef	\$19.5
134. King prawns	\$23.9
135. Combination <i>(chicken, beef, king prawns & bbq pork)</i>	\$23.9
136. Tofu (V)	\$17.5
137. Vegetarian combination (V)	\$21

CRISPY EGG NOODLE / MÌ XÀO GIÒN

Wok-fried crispy egg noodle topped with seasonal vegetables, Asian green, and your choice of protein

126. Chicken	\$18.5
127. Beef	\$19.5
128. King prawns	\$23.9
129. Combination <i>(chicken, beef, king prawns & bbq pork)</i>	\$23.9
130. Tofu (V)	\$17.5
131. Vegetarian combination (V)	\$21



RICE

138. Jasmine rice (GF)	\$3ea
139. Egg fried rice (GF) <i>Egg fried rice with green peas, carrot, sweet corn & soy sauce. Topped with fried & green onions</i>	\$11.9
140. Vietfood special fried rice (GF) <i>Vietnamese style egg fried rice with ham, BBQ pork, prawns, green peas, carrot, sweet corn & soy sauce. Topped with fried & green onions</i>	\$18.9
141. Vegan special fried rice (GF, VG) <i>Vegan fried rice with vegan Peking duck, vegan BBQ pork & soy sauce. Topped with fried & green onions - Add egg +2</i>	\$18.9

DRINKS

BUBBLE TEA

Regular	\$4.5
Large	\$5.5

Milky Iced Tea

- Jasmine milky iced tea
- Earl grey milky iced tea
- Taro milky iced tea
- Mango milky iced tea
- Lychee milky iced tea
- Peach milky iced tea
- Honeydew milky iced tea
- Chocolate milky iced tea

Fruity iced tea

- Peach fruity iced tea
- Passionfruit fruity iced tea
- Lychee fruity iced tea
- Mango fruity iced tea
- Lemon fruity iced tea

Topping +0.5ea

- Tapioca black pearls
- Lychee jelly
- Coconut jelly
- Rainbow jell



COFFEE

Black	\$4/4.2
White	\$4.5/5
Hot chocolate	\$4.5/5
Iced latte	\$5.5
Iced mocha	\$6
Iced chocolate	\$6
Vietnamese iced coffee	\$5.5

Extras:

- Extra shot +0.5
- Soy/ almond/ oat +1
- Vanilla/ caramel/ hazelnut syrup +1



JUICE

Freshly squeeze orange/apple/carrot	\$7
Go away Doc Carrot, ginger, apple	\$8
Green shield Celery, cucumber, apple	\$8
Saigon sunrise Orange, carrot, pineapple, ginger	\$8
Coconut water	\$5.5



SOFT DRINKS

Coke/Coke Zero/Sprite/Fanta 330ml	\$3
Coke/Coke Zero/Sprite/Fanta 660ml	\$4.2
Cascade Lemon lime bitters/ Ginger beer/ Ginger ale/ Soda/ Tonic	\$4.2
Fuze iced tea Peach/ Mango/ Lemon	\$4.2
Mount Franklin still water	\$3
Mount Franklin sparkling water	\$3.5

SIMPLE MIXED DRINKS

Beefeater gin & tonic	\$11
Roku gin & tonic	\$13
Bundaberg rum & ginger ale	\$9
Bundaberg rum & coke	\$9
Makers Mark Bourbon & coke	\$12
Jack Daniel & ginger ale	\$10



COCKTAILS

Purple rose <i>Gin, parfait amour, lychee liqueur, lime juice</i>	\$15
Jungle bird <i>Pineapple-infused rum, mint, pineapple juice</i>	\$15
Saigon sunrise <i>Vodka, peach schnapps, grenadine & orange juice</i>	\$15
Red lotus <i>Vodka, lychee liqueur, cranberry juice</i>	\$15
Viet mojito <i>White rum, lime juice, Vietnamese mint, soda</i>	\$15

BEER

Saigon, Vietnam, 4.9%	\$7.9
Asahi, Japan, 5%	\$7.9
Tsingtao, China, 4.5%	\$7.9
Corona, Mexico	\$7.9
Hills Cider, Australia, Cider	\$7.9



WINE

SPARKLING

		GLASS	BOTTLE
Aurelia Prosecco 200ml	Australia		\$8

WHITE WINE

Fiore White Moscato 200ml	Central Ranges NSW		\$8
Pikorua Sauvignon Blanc	Marlborough NZ	\$9	\$40
Nobodys Hero Pinot Gris	Marlborough NZ	\$10	\$45
Annals Pinot Grigio (organic)	Mudgee NSW	\$8	\$38
Rymill The Yearling Chardonnay	Coonawarra SA		\$35
Ad Hoc Hen & Chicken Chardonnay	Margaret River WA	\$9	\$40
Wicks Estate Sauvignon Blanc	Adelaide Hills SA		\$42

ROSÉ

Marquis De Pennautier Rosé	France	\$9	\$40
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RED WINE

Ad Hoc Cruel Mistress Pinot Noir	Great Southern W.A	\$10	\$45
Hancock & Hancock Temparnillo	McLaren Vale SA		\$40
Esquinas Malbec	Mendoza ARG		\$45
Quilty & Grandsen Merlot	Orange NSW	\$8	\$38
Apostrophe Shiraz Grenache	Franklind River WA	\$9	\$40
Gemtree Bloodstone Shiraz	McLaren Vale SA	\$9.5	\$43
Four In Hand Shiraz	Barossa Valley		\$45
Annais Cabernet Sauvignon (organic)	South Australia		\$38

M E N U

VIETFOOD

**TRADITIONAL VIETNAMESE RESTAURANT
CATERING & TAKEAWAY**

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