



VietFlames

STARTERS

Hai Phong Spring Rolls crab & pork, fresh herbs & nuoc cham	\$9.50
Goi Cuon fresh summer rolls filled with fragrant herbs, braised pork & poached prawns served with a peanut sauce	\$9.50
Nam Nhoi Thit portobello mushroom baked succulent with an herbaceous pork stuffing finished with tamarind sauce	\$12.50
Chicken Skewers marinated in kaffer lime, sesame & hoisin sauce	\$12.50
Cha Muc Ha Long ha long bay squid cake with sweet chilli sauce	\$12.00
Baby Squid bursting with a flavorsome herbed pork & black mushroom stuffing served with sweet Thai chilli sauce	\$12.50

LIGHT MEALS

Tofu panned in salted egg & tempura flour fried till crispy served with soy (V)	\$9.50/\$18.00
Goi Ga poached chicken salad. fragrant vietnamese herbs lightly tossed through fresh cabbage & generously doused with chilli & lime dressing topped with roasted peanut	\$16.50
Goi Tom tiger prawn cutlet salad, lotus roots, capsicum, cucumber, carrot, glass onion & asian herbs tossed through seasonal leaves finished in a chilli & lime dressing	\$16.50
Beetroot and Vine Tomato Salad cucumber, mung beans, carrot, red onion and asian herbs, crispy rice noodles & chilli lime dressing (V)	\$16.50
Banh Xeo Sai Gon Style Pan Cake Pork, Prawns, Mung Beans, Chinese Chives & Julienne Carrot Folded Inside A Crispy Vietnamese Pancake Served With Nuoc Cham	\$16.00
Stirfry Scallops seasonal vegetables and scallops wok tossed with crispy egg noodles bound in a rich oyster sauce	\$22.50

MON AN CHINH - MAIN COURSE

Bo Luc Lac vietnamese shaking eye fillet beef, onion capsicum on a watercress bed	\$32.00
Pork Spare Ribs slow roasted in chilies & tomatoes until sweet, tangy & succulent, topped with green leaves & toasted sesame	\$27.50
King Prawns large & juicy prawns cooked in their shells & sticky tamarind sauce.	\$28.50
Braised Pork Belly four hours of simmering in onion, garlic & coconut juice, makes this pork belly melt in your mouth served in gravy with a free range egg & steamed jasmine rice	\$29.50
Vietnamese Beef Curry packed with flavors of star anise, clove, chilli, garlic & ginger served with toasted garlic bread	\$28.50
Spicy Lemongrass Chicken served with capsicum, spring onion	\$27.00
Whole Snapper baked in lemongrass, dill, fresh chili, tomato & asian herbs	\$POA
Twice Cook Duck in honey, orange & hoisin sauce served on jasmine rice, with salad leaves & toasted sesame	\$29.50
Vietnamese Curry chicken thigh, potato, carrot & kumara in a coconut gravy spiced with kaffer lime & lemongrass served with rice	\$26.00
Stir-Fry Mushroom wok tossed seasonal vegetable, mushroom medley with crispy egg noodles bound in a rich oyster sauce (v)	\$18.00

TRADITIONAL VIETNAMESE FOOD

Pho Bo, Beef & Rice Noodle Soup	\$12.50
Bun Cha Ha Hoi pork belly and pork mince marinated with herbs, lemongrass, grilled until golden served with rice noodle, fresh asian herbs & nuoc cham	\$18.50
Cha Ca La Vong pan fried terakihi fillet, marinated with galangal & dill served with rice noodles, fresh herbs and nuoc cham	\$27.50
Banh Mi baguette filled with vietnamese pate, roast pork, fragrant herbs & chilli sauce	\$11.00
Bo Quon La Cai ploughmen's plate, chargrilled sirloin, green banana, pineapple, carrot, gai choy lettuce, wasabi & soy sauce	\$18.00

SIDE DISHES

Crispy Corn	\$5.00
Market Vegetables	\$5.00
Seasonal Salad	\$5.00
Steamed Jasmine Rice	\$5.00
Rice Noodle	\$5.00

DESSERT

Che Khuc Bach almond panacotta & milk curd jelly served with longan sweet soup	\$9.00
Poached Pear red wine & fragrant spices, served with homemade ice cream	\$12.00
Vietnam Cream Caramel topped with sticky burnt orange caramel sauce	\$12.00
Homemade Ice Cream flavours of vietnam ask for today's specialty	\$9.00

TRADITIONAL BANQUET'S

taste vietnam traditionally with our set menu's
priced per person

LIGHT & POLITE

\$25.00

Entrée

hai phong spring rolls & chicken skewers

Main Course

beef curry & spicy lemongrass chicken
with a choice of rice or noodles

DECADENCE DEVOUR

\$32.00

Appetizer

Bo quon la cai : ploughmen's plate

Entrée

Hai phong spring rolls & chicken skewers

Main Course

Braise ginger chicken, beef curry & pork
spare ribs with a choice of rice or noodles

VIETNAM VOYAGE

\$40.00

Appetizer

Bo quon la cai
Vietnamese ploughmen's plate

Entrée

Stuffed baby squid, hai phong spring rolls &
chicken skewers

Main Course

Bo luc lac: eye fillet beef,
Cha ca la vong: pan fried terakihi fillet
Bun cha ha hoi: pork belly
Braise ginger chicken
plus side of rice or noodles

Banquet Dessert

\$5.00

Banquet Extra Sides

\$5.00

Banquet Extra Rice or Noodle

Free