

HELLO
AUNTIE

VEGAN | VEGETARIAN

LAND - O'CONNOR, VIC | DARLING DOWNS, QLD | RANGERS VALLEY, NSW SEA -
SPENCER GULF, SA | FREEMANS BAY, NZ | HAMILTON HILL, WA

Our menu contains allergens and is prepared in a kitchen that handles allergens. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free.

All menu items are subject to change according to seasonality and availability. No alterations to the menu are applicable and prices are subject to change without notice.

All credit and debit charges incur a surcharge at our lowest cost of acceptance.

- Please note a 15% surcharge is applicable on Public Holidays

10% surcharge is applicable on Sunday

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- Groups of 8 or more will incur a 10% service charge

A cakeage fee of \$4 pp applies.

No BYO

(df) dairy free, (nf) nut free, (v) vegetarian, (vo) vegan option, (gf) gluten free,
(gfo) gluten free option available



FEED ME AUNTIE | \$65PP

SHARED BANQUET MIN 2, REQUIRED FOR 8+ WHOLE TABLE ONLY

DAU XANH NGHIEN/ *MUNG BEAN PUREE AND BREAD (VEGAN)

Mung bean pureé , pomegranate molasses, olive oil, sesame and hibiscus tajin serve with mung bean bread

DAU HU CHIEN/ *FRIED TOFU (GFO)(DF)

Crispy tofu, onion ring, Sichuan pepper, onion emulsion

CAI XAO/ *CHINESE BROCCOLI (GFO) (DFO) (VO)

Chinese broccoli, fermented chilli, almond

BANH XEO/ *VIETNAMESE CREPE (GF) (DF)

Crispy coconut and turmeric crepe filled with onion, bean sprouts, tofu

COM CHIEN/ *FRIED RICE (VO)(DF)(GF)

Fried rice with corn, peas, egg, spring onion, coriander

NGOT

Desserts to share



MUSHROOM
NOODLE

SMALL

- CAY NGUU BANG / *BBQ BURDOCK (DF)** 19
Burdock strips braised in kombu, shallot oil, roasted peanuts
- DAU XANH NGHIEN/ *MUNG BEAN PUREE AND BREAD (VEGAN)** 20
Mung bean pureé , pomegranate molasses, olive oil, and hibiscus tajin
serve with mung bean bread
- DAU HU CHIEN/ *FRIED TOFU (GFO)(DF)** 29
Crispy tofu, onion ring, Sichuan pepper, onion emulsion

MEDIUM

- CA TIM XAO/ *CAMELIZED EGGPLANT (GF)(VO)** 32
Cubed eggplant, tossed in caramelized soy, garlic stem, chilli and pepper

BIG

- BANH XEO/ *VIETNAMESE CREPE (GF)(DF)** 23
Coconut & turmeric crepe, onion, bean sprout
Add tofu +9 (GF), burdock +10
- GOI CUON CHAY/ *RICE PAPER ROLL KIT (VO)** 70
Rice paper roll kit ,vermicelli sheets, caramelized eggplant
burdock strips, stir-fried veggie, veggie spring rolls ,pickles, peanuts

NOODLES AND RICE

MI XAO NAM/ *MUSHROOM WITH EGG NOODLE (GFO)	31
Shimeji mushroom, oyster mushroom, fermented chilli, dashi creme with egg noodles	
BUN CHAY (DF)	24
Rice vermicelli, carrot, daikon, BBQ burdock strips, spring roll, peanuts	

SIDES

RAU CAI (GF)	5
Lettuce and herbs	
BANH MI DAU XANH (DF)	6
Housemade mung bean bread	
MI KHO TRUNG/ *MI GORENG (DF)	19
Thin egg noodles in garlic, soy caramel, fried egg	
XA LACH CHAY/ *SALAD (VO) (DF)	17
Lettuce heart salad, ginger and mushroom dressing, fried shallot	
COM DO/* TOMATO RICE (GF)(DFO)	10
Tomato rice and fried garlic	
COM CHIEN/ *FRIED RICE (VO) (GF) (DF)	18
Fried rice with corn, peas, egg, spring onion, coriander	
CAI XAO CHAY/ *CHINESE BROCCOLI (GF) (DF) (VO)	17
Chinese broccoli, fermented bean curd, sate, fried shallot	



CARAMELIZED EGGPLANT

NGOT

FLAVOUR OF THE MONTH

Some of our desserts will change monthly and those with fruit will change seasonally.

Please ask our friendly staff for what's on dessert of the month

SORBET CHANH (GF) (VEGAN)

Lemon and olive oil sorbet with lemon thyme

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