

HELLO
AUNTIE



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

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

+

- 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

FEED ME AUNTIE | \$70PP

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

BANH MI PATE/ *PATE WITH BREAD

Chicken liver mousse, house made bread

BO TAI*raw (GF) (DF)/ *BEEF TARTARE

Black angus rump (QLD) tartare, pickled onion, capers, anchovy, bitternut crackers

XA LACH/ *SALAD (GF) (DF) (VO)

Lettuce hearts, mint, belachan dressing, fried shallot

CHOICE OF:

SUON CUU/ *LAMB FLAPS (GF)

Masterstock lamb flaps, smoked soy, miso yoghurt, lemongrass, chilli

OR:

HEO NUONG/ *BBQ PORK JOWL (GF)(DF)

BBQ pork jowl (NSW), ginger, garlic, oyster sauce marinade

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

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

NGOT/ *DESSERTS

Desserts to share

FEED ME MORE | \$90PP

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

LUI GA/ *CHICKEN SKEWER (GF)(DF)

Charcoal chicken, sesame seed, turmeric

BO TAI*raw (GF) (DF)/ *BEEF TARTARE

Black angus rump (QLD) tartare, pickled onion, capers, anchovy, bitternut crackers

WONTON TOM HUM/ *LOBSTER WONTON

Lobster, XO butter, finger lime, chilli, chervil

BO NE/ *STRIPLOIN STEAK (GF)(DFO)

300g striploin, cocktail onion, green peppercorn sauce, fried egg

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

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

CAI XAO/ *CHINESE BROCCOLI (DF)(GF)(VO)

Chinese broccoli, fermented bean curd, sate, fried shallot

NGOT/ *DESSERTS

Desserts to share



BO TAI



LOBSTER WONTON

SMALL

BO TAI raw/ *BEEF TARTARE (GF) (DF)	29
Black angus rump (QLD) tartare, pickled onion, capers, anchovy, bitternut crackers	
BANH MI PATE/ *PATE WITH BREAD	29
Chicken liver mousse, house made bread, fresh herbs and pickles	
DAU HU CHIEN/ *FRIED TOFU (DF)(GF)	29
Fried tofu, garlic, typhoon shelter, fermented tofu sauce	
MUC CHIEN/ *FRIED CALAMARI (GF)(DF)	29
Salt and pepper calamari, squid ink aioli	

MEDIUM

WONTON TOM HUM/ *LOBSTER WONTON	38
Lobster, XO butter, finger lime, chilli, chervil	
CA TIM XAO/ *CAMELIZED EGGPLANT (GF)(VO)	32
Cubed eggplant, tossed in caramelized soy, garlic stem, chilli and pepper	
HEO NUONG/ *BBQ PORK (GF) (DF)	39
BBQ pork jowl(NSW) marinated in ginger, garlic, honey and oyster sauce served with pickled carrot and radish	
GOI BACH TUOC (GF) (DF) *ALLOW 20 MIN COOKING TIME	41
Octopus (NSW) grilled over charcoal, green papaya, mint, garlic, shallots, peanuts, hibiscus tajin, chilli	
SUON CUU/ *LAMB FLAPS (GF)	45
Masterstock lamb flaps, smoked soy, miso yoghurt, lemongrass, chilli	



LAMB FLAPS

BIG

BANH XEO (DF)(GF) *ALLOW 25 MIN COOKING TIME	23
Crispy coconut turmeric crepe w/ onion, bean sprout Add tofu +9 *, chicken +9 *, pork +9 *, prawn +10 *	
CA CHEM/*BARRAMUNDI (DF) GF) *ALLOW 20 MIN COOKING TIME	47
Roasted barramundi (NT), Vietnamese capsicum & tomato sauce, capers, brussels sprout	
GOI CUON/ *RICE PAPER ROLL KIT (DF)	65
*ALLOW UP TO 25 MIN COOKING TIME Rice paper roll kit W/ Vermicelli sheets, pork, chicken, pork & prawn spring rolls, peanuts, pickles	
BO NE/ *STRIPLOIN STEAK (GF)(DFO)	65
*ALLOW UP TO 25 MIN COOKING TIME 300g striploin, cocktail onion, green peppercorn sauce, fried egg	
THIT 3 MON/ *MEAT PLATTER (GF)(DF)	95
BBQ pork jowl, masterstock chicken, glazed lamb ribs and pickle	



CA CHEM



MI THIT KHO

NOODLES AND RICE

PHO DAC BIET (DF) (GFO)	23
Angus beef, meatball, brisket, rice noodle, beef broth, shallot, coriander, onion	
MI GA GION/ *CHICKEN LEG WITH EGG NOODLES (DF)(GFO)	23
Maryland chicken with egg noodles dry or in soup	
BUN GA/ *CHICKEN VEMICELLI (GF) (DF)	24
Charcoal chicken, rice vermicelli, pickled carrot, veggie spring roll, peanuts	
MI THIT KHO/ *BRAISED PORK NOODLE (GFO) (DFO)	35
Cinnamon and anise braised pork shoulder in coconut milk , onsen eggs, pickles , coriander, sesame	
MI XAO NAM/ *MUSHROOM WITH EGG NOODLES (GFO)	31
Shimeji mushroom, oyster mushroom, fermented chilli, dashi creme with egg noodles	
COM CHIEN TOM/ *PRAWN FRIED RICE(GF) (DF)	39
Prawn fried rice, corn, pea, egg, shallot & chilli	

SIDES

DAU XANH NGHIEN/ *MUNG BEAN PUREE (VEGAN) (DF)	20
Mung bean pureé, pomegranate molasses, olive oil, sesame and hibiscus tajin serve with mung bean bread	
MI KHO TRUNG / *MI GORENG (DF)	19
Thin egg noodles in garlic, sweet soy, fried egg	
XA LACH/ *SALAD (DF) (GFO)	17
Lettuce hearts, mint, belachan dressing, fried shallot	
COM CHIEN/ *FRIED RICE (GF)(DF)(VO)	18
Fried rice with corn, peas, egg, spring onion	
CAI XAO/ *CHINESE BROCCOLI (GF) (DF)(VO)	17
Chinese broccoli, fermented bean curd, sate, fried shallot	

NGOT

FLAVOUR OF THE MONTH

Some of our desserts will change monthly.

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

BANH CA PHE/ *VIET COFFEE TRIFLE

21

Vietnamese coffee jelly, mocha brownie, honeycomb, malt cream

SORBET CHANH (GF) (VEGAN)

17

Lemon and olive oil sorbet with lemon thyme

