

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

+

- 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

CHICKEN SKEWERS (GF)(DF)

Charcoal chicken, sesame seed, turmeric, peanuts, shallot

BEEF TARTARE (GF)(DF)

Black angus rump (QLD) tartare, pickled onion, capers, anchovy, hand cut sebago

PORK & PRAWN SPRING ROLLS (GF) (DF)

Fried BBQ pork, prawn and taro wrapped in pastry

CHOICE OF:

SMOKEY RIBS (GF)

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

OR:

BBQ PORK JOWL (GF)(DF)

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

FRIED RICE (GF)(DF)(VO)

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

BANNANA BLOSSOM SALAD (GF)(DF)(VO)

Banana blossom, seaweed, lemongrass, makrut lime, pork, dried shrimp, and rice flake

DESSERTS

Desserts to share

FEED ME MORE | \$90PP

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

SUMMER ROLLS (GF)(DF)

Salmon poke, vermicelli, sesame, pickles, mint and perilla

FRIED TOFU (DF)(GF)(VO)

Crispy tofu, Sichuan pepper, onion emulsion

LOBSTER WONTON

Lobster, smoked kimchi butter, finger lime, chilli, chervil

SHAKE THAT BEEF GF)(DFO)

Cubed tenderloin, tonnato sauce, pickled snow pea and corn, garlic butter

SALMON A LA KHO

Tassie salmon, caramelised fish sauce confit shallots

TOMATO RICE (GF)(DFO)

Tomato rice and fried garlic

CHINESE BROCCOLI (DF)(GF)(VO)

Chinese broccoli, fermented bean curd, sate, fried shallot

BANH XEO (DF) (GF)

***For group of 4 or more only**

Crispy coconut, turmeric crepe w/ onion, pork and prawn, bean sprouts, shallot

DESSERTS

Desserts to share

SMALL

PORK & PRAWN SPRING ROLLS (GF)(DF)	16
Fried BBQ pork, prawn and taro wrapped in pastry	
BEEF TARTARE (GF) (DF)	25
Black angus rump (QLD) tartare, pickled onion, capers, anchovy and hand cut sebago	
FRIED TOFU (GF)(DF)(VO)	22
Crispy tofu, Sichuan pepper, onion emulsion	
SALT'N PEPPA SQUID (GF)(DF)	29
Salt and pepper calamari, squid ink aioli	
SUMMER ROLLS (GF)(DF)	
Mushrooms, vermicelli, sesame, pickles, mint and perilla (V)	16
Salmon poke, vermicelli, sesame, pickles, mint and perilla	20

MEDIUM

LOBSTER WONTON	38
Lobster, smoked kimchi butter, finger lime, chilli, chervil	
BBQ PORK JOWL (GF)(DF)	39
BBQ Pork jowl marinated in ginger, garlic, honey and oyster sauce pickle carrot and radish	
TIGER STYLE (GF)(DFO) – spicy !	38
U10 Tiger prawn, garlic, belachan butter, fermented chilli, glass noodles	
SHAKE THAT EGGPLANT (GF)(DF)(VO)	32
Cubed eggplant, tossed in caramelised soy, garlic stem, chilli and pepper	
SALMON A LA KHO (GF) (DF)	42
Tassie salmon, caramelised fish sauce confit shallots, cucumber and a big hit of pepper !	
SMOKEY RIBS (GF)	45
Masterstock lamb ribs, smoked soy, miso yoghurt, lemongrass, chilli	
BANANA BLOSSOM SALAD (GF)(DF)	27
Banana blossom, seaweed, lemongrass, makrut lime, pork, dried shrimp, and rice flakes	



GOI CUON
KIT





LOBSTER
WONTON

BIG

BANH XEO (DF)(GF) *ALLOW 15 MIN COOKING TIME	23
Crispy coconut turmeric crepe w/ onion, bean sprout Add tofu +9 *, chicken +9 *, pork +9 *, prawn +10	
GRICE PAPER ROLL KIT (DF)	65
*ALLOW UP TO 25 MIN COOKING TIME Rice paper roll kit W/ Vermicelli sheets, pork, chicken, spring rolls, peanuts, pickles	
SHAKE THAT BEEF (GF) (DFO)	42
Cubed tenderloin, tonnato sauce, pickled snow pea and corn, garlic butter	
MEAT PLATTER (GF)(DF)	95
BBQ pork jowl, masterstock chicken, glazed lamb ribs and pickle	

NOODLES AND RICE

PHO DAC BIET (DF)	23
Angus beef, meatball, brisket, rice noodle, beef broth, shallot, coriander, onion	
CHICKEN LEG WITH EGG NOODS (DF)	23
Twice cooked maryland chicken with egg noodles dry or in soup (pho broth)	
CHICKEN LEG WITH TOMMY RICE (GF) (DFO)	23
Twice cooked maryland chicken with tomato rice, ginger and shallot oil	
VERMICELLI (GF)(DF)	23
Rice vermicelli, pickled carrot, veggie spring roll, peanuts and chicken skewers	
EPIC BEEF RAGU (DFO)(GFO)	23
Beef shoulder braised with five spice lemongrass and cinnamon served with frilly egg noodles	
FUN GUY NOODS (GF)(DF)(V0)	28
Shimeji mushroom, oyster mushroom, morel, porcini, fermented chilli, peanuts, rice noodles	
ULTIMATE FRIED RICE (GF)(DFO)	40
Prawn, crab, scallop, fried rice, corn, peas, egg, shallots, chilli, salmon caviar	



MEAT PLATTER



SUON CUU



SIDES

MI GORENG (DF)	16
Thin egg noodles, garlic and soy caramel, coriander, shallots	
LET TUCE SAY (GF)(VO)	15
Butter lettuce, pickled corn, garlic flakes, shallot confit and tamarind	
TOMATO RICE (GF)(DFO)	10
Tomato and confit garlic rice	
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 and those with fruit will change seasonally.

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

BANH CA PHE/ *VIET COFFEE TRIFLE	19
Vietnamese coffee jelly, mocha brownie, honeycomb, malt cream	
HOUSEMADE SORBET (GF) (VEGAN)	15
House-made sorbet served with seasonal fruit	

