

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

and 10% surcharge 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 | \$75PP

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

CHARCOAL CHICKEN (GF)(DF)

Charcoal chicken, sesame seed, turmeric, peanuts, shallot

BEEF TARTARE (GF)(DF)

Black angus rump tartare, pickled onion, capers, anchovy, lotus root chips

PORK & PRAWN SPRING ROLLS (GF) (DF)

Fried BBQ pork, prawn and taro wrapped in pastry

CHOICE OF:

SALMON A LA KHO

Salmon, caramelised fish sauce confit shallots

OR:

OG PORK (GF)(DF)

Charcoal pork, lemongrass, annatto, palm sugar and pickled sugar peas

FRIED RICE (GF)(VO)

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

PAPAYA SALAD (GF)(DF)(VO)

Papaya, banana blossom, lemongrass, makrut lime, pork, chilli

DESSERTS

Desserts to share

FEED ME MORE | \$90PP

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

MA-ME (GF)

Fermented chilli, shellfish butter, edamame

FRIED TOFU (DF)(GF)(V)

Fried tofu, garlic, typhoon shelter, fermented tofu sauce

LOBSTER WONTON

Moreton Bay lobster, smoked kimchi butter, avruga, makrut oil

THE STEAK (GF) (DF)

Beef cooked over charcoal with pho demi-glace, herb butter

FRIED RICE (GF)(VO)

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

LET TUCE SAY (GF)(VO)

Butter lettuce, pickled sugar peas, garlic flakes, shallot confit and tamarind

SALMON A LA KHO

***For group of 3 or more only**

Salmon, caramelised fish sauce confit shallots

BANH XEO (DF) (GF)

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

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

DESSERTS

Desserts to share



BEEF TARTARE



LOBSTER WONTON

SMALL

BEEF TARTARE (GF) (DF)	25
Black angus rump tartare, pickled onion, capers, anchovy, lotus root chips	
FRIED TOFU (GF)(DF)(V)	22
Fried tofu, garlic, typhoon shelter, fermented tofu sauce	
SALT'N PEPPA SQUID (DF)	29
Southern Vietnamese yellow curry mayo, curry leaves, chilli	
MA-ME (GF)	12
Fermented chilli, shrimp paste butter, edamame	

MEDIUM

LOBSTER WONTON	38
Moreton Bay lobster, smoked kimchi butter, avruga, makrut oil	
OG PORK JOWL (GF)(DF)	39
Charcoal pork, lemongrass, annatto, palm sugar and pickled sugar peas	
SHAKE THAT EGGPLANT (GF)(DF)(VO)	32
Cubed eggplant, tossed in caramelised soy, garlic stem and pepper	
SALMON A LA KHO (GF) (DF)	42
Salmon, caramelised fish sauce confit shallots, cucumber and a big hit of pepper !	
PAPAYA SALAD (GF)(DF)	28
Papaya, banana blossom, seaweed, lemongrass, makrut lime, pork, chilli	



SHAKE THAT EGGPLANT



OG PORK

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	
RICE PAPER ROLL KIT (DF) (GF)	65
*ALLOW UP TO 25 MIN COOKING TIME Rice paper roll kit W/ Vermicelli sheets, pork, chicken, spring rolls, peanuts, pickles	
THE STEAK (GF) (DF) *please allow 30 min cooking time	65
Beef cooked over charcoal with pho demi-glace, herb butter	
MEAT LOVERS (GF)(DF) *please allow 30 min cooking time	95
Beef, pork, and chicken cooked over our hibachi, served with pickles and sauces	



MEAT LOVERS



RICE PAPER ROLL KIT



THE STEAK



ULTIMATE FIRED RICE



TIGER STYLE

NOODLES AND RICE

PHO DAC BIET (DF)	23
Angus beef, meatball, brisket, rice noodle, beef broth, shallot, coriander, onion	
TIGER STYLE (GF)(DFO) – spicy !	38
U10 Tiger prawn, garlic, belachan butter, fermented chilli, glass noodles	
CHICKEN LEG WITH EGG NOODS (DF)	23
Twice cooked maryland chicken with egg noodles dry or in soup (pho broth)	
CHICKEN VERMICELLI (GF)(DF)	23
Rice vermicelli, pickled carrot, veggie spring roll, peanuts and charcoal chicken	
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	

SIDES

MI GORENG (DF)	16
Thin egg noodles, garlic and soy caramel, coriander, shallots	
LET TUCE SAY (GF)(VO)	15
Butter lettuce, pickled sugar peas, garlic flakes, shallot confit and tamarind	
FRIED RICE (GF)(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

ORANGE BLOSSOM FLAN	15
BANH CA PHE/ *VIET COFFEE TRIFLE	21
Vietnamese coffee jelly, mocha brownie, honeycomb, malt cream	
HOUSEMADE SORBET (GF) (VEGAN)	15
House-made sorbet served with seasonal fruit	

