

# 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 (GF) (DF)

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

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

## MEDIUM

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





SHAKE THAT EGGPLANT





OG PORK



## BIG

<b>BANH XEO (DF)(GF) *ALLOW 25 MIN COOKING TIME</b>	<b>23</b>
Crispy coconut turmeric crepe w/ onion, bean sprout Add tofu +9 *, chicken +9 *, pork +9 *, prawn +10	
<b>RICE PAPER ROLL KIT (DF) (GF)</b>	<b>65</b>
<b>*ALLOW UP TO 25 MIN COOKING TIME</b> Rice paper roll kit W/ Vermicelli sheets, pork, chicken, spring rolls, peanuts, pickles	
<b>THE STEAK (GF) (DF) *please allow 30 min cooking time</b>	<b>65</b>
Beef cooked over charcoal with pho demi-glace, herb butter	
<b>MEAT LOVERS (GF)(DF) *please allow 30 min cooking time</b>	<b>95</b>
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

<b>PHO DAC BIET (DF)</b>	<b>23</b>
Angus beef, meatball, brisket, rice noodle, beef broth, shallot, coriander, onion	
<b>TIGER STYLE (GF)(DFO) – spicy !</b>	<b>38</b>
U10 Tiger prawn, garlic, belachan butter, fermented chilli, glass noodles	
<b>CHICKEN LEG WITH EGG NOODS (DF)</b>	<b>23</b>
Twice cooked maryland chicken with egg noodles dry or in soup (pho broth)	
<b>CHICKEN VERMICELLI (GF)(DF)</b>	<b>23</b>
Rice vermicelli, pickled carrot, veggie spring roll, peanuts and charcoal chicken	
<b>EPIC BEEF RAGU (DFO)(GFO)</b>	<b>23</b>
Beef shoulder braised with five spice lemongrass and cinnamon served with frilly egg noodles	
<b>FUN GUY NOODS (GF)(DF)(V0)</b>	<b>28</b>
Shimeji mushroom, oyster mushroom, morel, porcini, fermented chilli, peanuts, rice noodles	
<b>ULTIMATE FRIED RICE (GF)(DFO)</b>	<b>40</b>
Prawn, crab, scallop, fried rice, corn, peas, egg, shallots, chilli, salmon caviar	

## SIDES

<b>MI GORENG (DF)</b>	16
Thin egg noodles, garlic and soy caramel, coriander, shallots	
<b>LET TUCE SAY (GF)(VO)</b>	15
Butter lettuce, pickled sugar peas, garlic flakes, shallot confit and tamarind	
<b>FRIED RICE (GF)(VO).</b>	18
Fried rice with corn, peas, egg, spring onion	
<b>CAI XAO/ *CHINESE BROCCOLI (GF) (DF)(VO)</b>	17
Chinese broccoli, fermented bean curd, sate, fried shallot	

## NGOT

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

