

# 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

### BEEF TARTARE (GF)(DF)

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

### PORK & PRAWN SPRING ROLLS (GF) (DF)

Fried BBQ pork, prawn and taro wrapped in pastry

### CHARCOAL CHICKEN (GF)(DF)

Charcoal chicken, lemongrass, peanuts, shallot

### CHOICE OF:

#### SMOKEY RIBS (GF)

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

### OR:

#### OG PORK (GF)(DF)

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

#### FRIED RICE (GF)(DF)(VO)

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

#### BANANA 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

### MA-ME (GF) (VO)

Fermented chilli, shellfish butter, edamame

### FRIED TOFU (GF)(V)

Crispy tofu, Sichuan pepper, tofu sauce

### LOBSTER WONTON

Bay 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

### LET TUCE SAY (GF)(VO)

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

### 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

<b>MA-ME (GF) (VO)</b>	12
Fermented chilli, shellfish butter, edamame	
<b>PORK &amp; PRAWN SPRING ROLLS (GF)(DF)</b>	16
Fried BBQ pork, prawn and taro wrapped in pastry	
<b>SUGAR CANE PRAWN (GF)(DF)(2PCS)</b>	24
Fried prawn mousse, pickled onion, capers, sesame, chervil, coriander and prawn sauce	
<b>BEEF TARTARE (GF) (DF)</b>	25
Black angus rump (QLD) tartare, pickled onion, capers, anchovy and lotus root chips	
<b>FRIED TOFU (GF) (V)</b>	22
Crispy tofu, Sichuan pepper, tofu sauce	
<b>SALT'N PEPPA SQUID (DF)</b>	29
Southern Vietnamese yellow curry mayo, makrut lime, chilli	

## MEDIUM

<b>LOBSTER WONTON</b>	38
Bay lobster, smoked kimchi butter, finger lime, chilli, chervil	
<b>OG PORK (GF)(DF)</b>	
Charcoal pork, lemongrass, annatto, palm sugar and pickled sugar peas	
<b>TIGER STYLE (GF)(DFO) – spicy !</b>	38
U10 Tiger prawn, garlic, belachan butter, fermented chilli, glass noodles	
<b>SHAKE THAT EGGPLANT (GF)(DF)(VO)</b>	32
Cubed eggplant, tossed in caramelised soy, garlic stem, watermelon radish and pepper	
<b>SALMON A LA KHO (GF) (DF)</b>	42
Tassie salmon, caramelised fish sauce confit shallots, cucumber and a big hit of pepper !	
<b>SMOKEY RIBS (GF)</b>	45
Masterstock lamb ribs, smoked soy, miso yoghurt, lemongrass, chilli	
<b>BANANA BLOSSOM SALAD (GF)(DF)</b>	27
Banana blossom, seaweed, lemongrass, makrut lime, pork, dried shrimp, and rice flakes	





BEEF TATARE





DIY RICE  
PAPER ROLL





ULTIMATE  
FRIED RICE





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

OG pork, masterstock chicken, glazed lamb ribs and pickle

## NOODLES AND RICE

<b>PHO DAC BIET (DF)</b>	<b>23</b>
Angus beef, meatball, brisket, rice noodle, beef broth, shallot, coriander, onion	
<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 LEG WITH TOMMY RICE (GF) (DFO)</b>	<b>23</b>
Twice cooked maryland chicken with tomato rice, ginger and shallot oil	
<b>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	





MEAT PLATTER





SMOKEY RIBS



## 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 corn, garlic flakes, shallot confit and tamarind	
<b>TOMATO RICE (GF)(DFO)</b>	10
Tomato and confit garlic rice	
<b>FRIED RICE (GF)(DF)(VO)</b>	18
Fried rice with corn, peas, egg, spring onion	
<b>CHINESE BROCCOLI (GF) (DF)(VO)</b>	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

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

