

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 | \$79PP

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

BEEF TARTARE (GF)(DF)

Kiwami full blood wagyu 9+, smoked soy, capers, onion, tonnato, lotus root chips

SREET CORN (GF)(DFO)(VO)

Mini corn cobs, sambal glaze, shallots, coriander, padano

CHARCOAL CHICKEN (GF)(DF)

Charcoal chicken, lemongrass, peanuts, shallot

CHOICE OF:

BARRA (GF) (DF)

Barramundi marinated in galangal, turmeric, peppercorn, steamed in banana leaf, fennel sauce, herbs and caper berries

OR:

SMOKEY RIBS (GF)

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

MI GORENG (DF)

Thin egg noodles, garlic and soy caramel, coriander, shallots

STEAM RICE

PAPAYA SALAD (GF)(DF)(VO)

Green papaya, lemongrass, makrut lime, pork, chilli and peanuts

DESSERTS

Desserts to share

FEED ME MORE | \$95PP

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

FRIED TOFU (GF)(DF)(VO)

Crispy tofu, Sichuan pepper, tofu sauce

DUCK DUMPLING

Roast duck dumpling, morel, pickled shallot, caramelised miso butter

BANH XEO (DF)(GF)

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

CHOICE OF:

THE STEAK (GF)(DFO)

Great Southern pinnacle Sirloin MSA 3+ grilled over charcoal, Viet coffee butter and pho mother sauce

OR

BARRA (GF) (DF)

Barramundi marinated in galangal, turmeric, peppercorn, steamed in banana leaf, fennel sauce, herbs and caper berries

EPIC LAMB RAGU (DFO)(GFO)

Braised sovereign lamb shank in galangal, cinnamon, lemongrass, coconut milk, pickled chilli served with ribbon egg noodles and padano

STEAM RICE

LET TUCE SAY (GF)(VO)

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

DESSERTS

Desserts to share

SMALL

STREET CORN (GF)(DFO)(VO)(8PCS)	19
Mini corn cobs, sambal glaze, shallots, coriander, padano	
BEEF TARTARE (GF) (DF)	29
Kiwami full blood wagyu 9+, smoked soy, capers, onion, tonnato, lotus root chips	
FRIED TOFU (GF) (VO)	22
Crispy tofu, typhoon shelter , tofu sauce	

MEDIUM

DUCK DUMPLING	36
Roast duck dumpling, morel, pickled shallot, caramelised miso butter	
SHAKE THAT EGGPLANT (GF)(DF)(VO)	32
Cubed eggplant, tossed in caramelised soy, garlic stem, watermelon radish and pepper	
BARRA (GF) (DF)	42
Barramundi marinated in galangal, turmeric, peppercorn, steamed in banana leaf, fennel sauce, herbs and caper berries	
SMOKEY RIBS (GF)	49
Masterstock lamb ribs, smoked soy, miso yoghurt, lemongrass, chilli	
PAPAYA SALAD (GF)(DF)(VO)	28
Green papaya, lemongrass, makrut lime, Cape Moreton prawns, chilli and peanuts	



BEEF TATARE



DIY RICE
PAPER ROLL



SHAKE THAT
EGGPLANT



THE STEAK

BIG

BANH XEO (DF)(GF) *ALLOW 15 MIN COOKING TIME	25
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, nem nuong, chicken, spring rolls, peanuts, pickles	
THE STEAK (GF) (DFO)	68
Stockyard beef grain fed 200 days grilled over charcoal, Viet coffee butter and pho mother sauce	
MEAT PLATTER (GF)(DFO)	110
Smokey ribs, charcoal chicken, the Steak 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 RICE (GF) (DF)** 23
Twice cooked maryland chicken with jasmine rice, ginger and shallot oil
- VERMICELLI (GF)(DF)** 23
Rice vermicelli, pickled carrot, veggie spring roll, peanuts and charcoal chicken
- EPIC LAMB RAGU (DFO)(GFO)** 28
Braised sovereign lamb shank in galangal, cinnamon, lemongrass, coconut milk, pickled chilli served with ribbon egg noodles and padano
- FUN GUY NOODS (GF)(DF)(V0)** 28
Shimeji mushroom, oyster mushroom, morel, fermented chilli, peanuts, rice noodles
- WAGYU FRIED RICE (GF)(DFO)** 32
Clay pot style fried rice, kiwami full blood wagyu, corn, pea, egg, shallots, tobiko, socarrat



MEAT PLATTER

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	
FRIED RICE (GF)(DFO)(VO)	19
Fried rice with corn, peas, egg, spring onion	
CHINESE BROCCOLI (GF)(DF)(VO)	17
Chinese broccoli, fermented bean curd, chilli, fried shallot	

NGOT

TARO RAFFAELLO PUDDING (GF)	19
Taro pannacotta, roasted coconut gelato, peanut brittle	
VIET COFFEE TRIFLE	21
Vietnamese coffee jelly, mocha brownie, honeycomb, malt cream	
SORBET (GF)(VEGAN)	16
House-made seasonal sorbet served with poached fruit	

