

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 | \$79PP

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

## CHARCOAL CHICKEN (GF)(DF)

Charcoal chicken, sesame seed, turmeric, peanuts, shallot

## WAGYU BEEF TARTARE (GF)(DF)

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

## STREET CORN (GF)(DFO)(VO)

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

## CHOICE OF:

### BARRA (GFO)(DF)

Barramundi steamed in banana leaf with ginger garlic, shallot, chervil, roasted sesame sauce, Sichuan pepper, lemon.

## OR:

### CHARCOAL LAMB RUMP (GF) (DF)

Sovereign lamb grilled over charcoal, lemongrass molasses, coconut and garlic labni

### MI GORENG (DF)

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

## STEAM RICE

### PRAWN PAPAYA SALAD (GF)(DF)(VO)

Prawns, Papaya, lemongrass, makrut lime, pork, chilli

## DESSERTS

Desserts to share

## FEED ME MORE | \$95PP

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

### FRIED TOFU (GF)(V)

Crispy tofu, Sichuan pepper, tofu sauce

### LOBSTER WONTON

Bay lobster, smoked kimchi butter, avruga, makrut

### BANH XEO (DF) (GF)

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

### CHOICE OF:

#### THE STEAK (GF)(DFO)

Stockyard beef grain fed 200 days grilled over charcoal, Viet coffee butter and pho mother sauce

OR

#### BARRA (GFO)(DF)

Barramundi steamed in banana leaf with ginger garlic, shallot, chervil, roasted sesame sauce, Sichuan pepper, lemon.

#### EPIC DUCK RAGU (DFO)(GFO)

Braised pekin duck ragu, doubanjiang, chilli, Szechuan pepper, corriander, padano, ribbon egg noodle

### STEAM RICE

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

Butter lettuce, garlic flakes, shallot confit and tamarind

### DESSERTS

Desserts to share



WAGYU BEEF  
TARTARE



LOBSTER WONTON

## SMALL

<b>OCTOPUS (DF) (GFO)</b>	<b>39</b>
Pan roasted octopus, chilli crunch, braised shallots, Chinkiang vinegar, fried potatoes, peanuts	
<b>WAGYU BEEF TARTARE (GF) (DF)</b>	<b>29</b>
Black angus rump tartare, pickled onion, capers, anchovy, smoked soy, lotus root chips	
<b>FRIED TOFU (GF)(DF)(V)</b>	<b>23</b>
Fried tofu, garlic, typhoon shelter, fermented tofu sauce	
<b>STREET CORN (GF)(DFO)(VO)(8PCS)</b>	<b>20</b>
Mini corn cobs, sambal glaze, shallots, coriander, padano	
<b>TRUFFLE PRAWN 4PCS (DF)</b>	<b>24</b>
Old school prawn toast, truffle and century egg, fresh truffle	

## MEDIUM

<b>LOBSTER WONTON</b>	<b>40</b>
Moreton Bay lobster, smoked kimchi butter, avruga	
<b>SHAKE THAT EGGPLANT (GF)(DF)(VO)</b>	<b>32</b>
Cubed eggplant, tossed in caramelised soy, garlic stem and pepper	
<b>BARRA(GFO) (DF)</b>	<b>42</b>
Barramundi steamed in banana leaf with ginger garlic, shallot, chervil, roasted sesame sauce, Sichuan pepper, lemon.	
<b>PRAWN PAPAYA SALAD (GF)(DF)</b>	<b>29</b>
Prawns, Papaya, seaweed, lemongrass, makrut lime, pork, chilli	



SHAKE THAT EGGPLANT

## BIG

<b>BANH XEO (DF)(GF) *ALLOW 25 MIN COOKING TIME</b>	<b>25</b>
Crispy coconut turmeric crepe w/ onion, bean sprout Add tofu +9 *, Chic +10 *, pork +10 *, prawn +10	
<b>RICE PAPER ROLL KIT (DF) (GF)</b>	<b>69</b>
<b>*ALLOW UP TO 25 MIN COOKING TIME</b> Rice paper roll kit W/ Vermicelli sheets, prawns, chicken, spring rolls, peanuts, pickles	
<b>THE STEAK (GF) (DF) *please allow 20 min cooking time</b>	<b>69</b>
Stockyard beef grain fed 200 days grilled over charcoal, Viet coffee butter and pho mother sauce	
<b>CHARCOAL LAMB RUMP (GF) (DF)</b>	<b>58</b>
<b>*please allow up to 20 min cooking time</b> Sovereign lamb grilled over charcoal, lemongrass molasses, coconut and garlic labni	
<b>MEAT LOVERS (GF)(DFO) *please allow 25 min cooking time</b>	<b>98</b>
Beef, lamb, and chicken cooked over our hibachi, served with pickles and sauces	



MEAT LOVERS



THE STEAK

## NOODLES AND RICE

<b>PHO DAC BIET (DF)</b>	<b>23</b>
Angus beef, meatball, brisket, rice noodle, beef broth, shallot, coriander, onion	
<b>ABURI SCAMPI NOODS (GFO)</b>	<b>49</b>
Wild caught scampi, x.o coconut butter, chilli, fried shallot, coriander, egg noodle, lemon.	
<b>CHICKEN LEG WITH NOODS (DF)</b>	<b>26</b>
Twice cooked maryland chicken with dried egg noodles or rice noodles 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 DUCK RAGU (DFO)</b>	<b>29</b>
Braised pekin duck ragu, doubanjiang, chilli, Szechuan pepper, coriander, padano, ribbon egg noodle	
<b>FUN GUY NOODS (GF)(DF)(V0)</b>	<b>28</b>
Shimeji mushroom, oyster mushroom, morel, porcini, fermented chilli, peanuts, rice noodles	

## SIDES

<b>MI GORENG (DF)</b>	<b>16</b>
Thin egg noodles, garlic and soy caramel, coriander, shallots	
<b>LET TUCE SAY (GF)(VO)</b>	<b>15</b>
Butter lettuce, pickled sugar peas, garlic flakes, shallot confit and tamarind	
<b>FRIED RICE (GF)(VO). add Prawns +10</b>	<b>18</b>
Fried rice with corn, peas, egg, spring onion	
<b>CHINESE BROCCOLI (GF)(DF)(VO)</b>	<b>17</b>
Chinese broccoli, fermented bean curd, sate, fried shallot	

## NGOT

<b>BANH CA PHE/ *VIET COFFEE TRIFLE</b>	<b>22</b>
Vietnamese coffee jelly, mocha brownie, honeycomb, malt cream	
<b>CHOCOLATE &amp; RASPBERRY (GF) (DF) (V)</b>	<b>22</b>
Spiced raspberry and coconut bread pudding with callebaut chocolate sorbet, pecan brittle	

