

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

A- AUSTRALIAN | I - IMPORTED | M-MIXED ORIGIN





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 LA VONG (GF) (DF)

Barramundi (A) marinated in galangal, turmeric, peppercorn, steamed in banana leaf served with fennel sauce and herbs.

OR:

SAIGONESE GRILLED PORK (DF)

Pork neck brined in lemongrass, fish sauce and oyster sauce, grilled over charcoal served with Fermented pineapple.

MI GORENG (DF)

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

STEAM RICE

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

Prawns (I), 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 LA VONG (GF) (DF)

Barramundi (A) marinated in galangal, turmeric, peppercorn, steamed in banana leaf served with fennel sauce and herbs.

NORTHERN BRAISED LAMB RAGU (GFO)(DFO)

Lamb leg braised in lemongrass, ginger, galangal and cinnamon served with frilly noodles

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

WAGYU BEEF TARTARE (GF) (DF)	29
Black angus rump tartare, pickled onion, capers, anchovy, smoked soy, lotus root chips	
FRIED TOFU (GF)(DF)(V)	23
Fried tofu, garlic, typhoon shelter, fermented tofu sauce	
STREET CORN (GF)(DFO)(VO)(8PCS)	20
Mini corn cobs, sambal glaze, shallots, coriander, padano	
PRAWN TOAST 4PCS (DF)	24
Prawn mousse on wonder white deep fried, Rieu gel, fresh herb	

MEDIUM

LOBSTER WONTON	40
Moreton Bay lobster (M), smoked kimchi butter, avruga	
SHAKE THAT EGGPLANT (GF)(DF)(VO)	32
Cubed eggplant, tossed in caramelised soy, garlic stem and pepper	
BARRA LA VONG (GF) (DF)	43
Barramundi (A) marinated in galangal, turmeric, peppercorn, steamed in banana leaf served with fennel sauce and herbs.	
PRAWN PAPAYA SALAD (GF)(DF)	29
Prawns (l), Papaya, seaweed, lemongrass, makrut lime, pork, chilli	



SHAKE THAT EGGPLANT

BIG

BANH XEO (DF)(GF) *ALLOW 25 MIN COOKING TIME	25
Crispy coconut turmeric crepe w/ onion, bean sprout	
Add tofu +9 *, Chic +10 *, pork +10 *, prawn (l) +10	
RICE PAPER ROLL KIT (DF).	69
*ALLOW UP TO 25 MIN COOKING TIME	
Rice paper roll kit W/ Vermicelli sheets, grilled pork, chicken, spring rolls, peanuts, pickles	
THE STEAK (GF) (DF) *please allow 25 min cooking time	69
Stockyard beef grain fed 200 days grilled over charcoal, Viet coffee butter and pho mother sauce	
SAIGONESE GRILLED PORK (DF)	43
*please allow up to 15-20 min cooking time	
Pork neck brined in lemongrass, fish sauce and oyster sauce, grilled over charcoal served pink with Fermented pineapple.	
MEAT LOVERS (DFO) *please allow 25 min cooking time	110
Beef, Pork, and chicken cooked over our hibachi, served with pickles and sauces	



MEAT LOVERS



THE STEAK

NOODLES AND RICE

PHO DAC BIET (DF)	23
Angus beef, meatball, brisket, rice noodle, beef broth, shallot, coriander, onion	
MORTON BAY LOBSTER UDON	49
Wild caught bay lobster, x.o coconut butter, chilli, tobiko, udon noodle, and chieves	
CHICKEN LEG WITH NOODS (DF)	26
Twice cooked maryland chicken with dried egg noodles or rice noodles in soup (pho broth)	
CHICKEN VERMICELLI (GF)(DF)	23
Rice vermicelli, pickled carrot, veggie spring roll, peanuts and charcoal chicken	
NORTHERN BRAISED LAMB RAGU (GFO)(DFO)	29
Lamb leg braised in lemongrass, ginger, galangal and cinnamon served with frilly noodles	
FUN GUY NOODS (GF)(DF)(V0)	28
Shimeji mushroom, oyster mushroom, morel, porcini, fermented chilli, peanuts, rice noodles	

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). add Prawns +10	18
Fried rice with corn, peas, egg, spring onion	
CHINESE BROCCOLI (GF)(DF)(VO)	17
Chinese broccoli, fermented bean curd, sate, fried shallot	

NGOT

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

