

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

GIVE ME THIS | \$60 PP

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

**Available Monday-Thursday only*

FRIED TOFU (GF)(DF)(VO)

Fried tofu, garlic, typhoon shelter, fermented tofu sauce

NORTHERN BRAISED LAMB NOODLES (DFO)(GFO)

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

CHOICE OF:

BARRA (GFO) (DF)

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

OR:

SMOKEY RIBS (GF)

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

STEAM RICE

PAPAYA SALAD (GF)(DF)(VO)

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

GIVE ME THAT | \$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, prawn, chilli and peanuts

DESSERTS

Desserts to share

GIVE ME EVERYTHING | \$95PP

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

FRIED TOFU (GF)(DF)(VO)

Fried tofu, garlic, typhoon shelter, fermented tofu sauce

LOBSTER WONTON

Cape Moreton Bay lobster, smoked kimchi butter, avruga

BANH XEO (DF)(GF)

Crispy coconut, turmeric crepe w/ onion, pork and prawn, 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 (GF) (DF)

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

NORTHERN BRAISED LAMB NOODLES (DFO)(GFO)

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

STEAM RICE

LET TUCE SAY (GF)(VO)

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

DESSERTS

Desserts to share

SMALL

PRAWN TOAST (DF)(4PCS)	24
Prawn mousse on wonder white deep fried, rieu gel, fresh herbs	
STREET CORN (GF)(DFO)(VO)(8PCS)	20
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)	23
Fried tofu, garlic, typhoon shelter, fermented tofu sauce	

MEDIUM

LOBSTER WONTON	40
Cape Moreton Bay lobster, smoked kimchi butter, avruga	
SHAKE THAT EGGPLANT (GF)(DF)(VO)	32
Cubed eggplant, tossed in caramelised soy, garlic stem, radish and pepper	
BARRA (GF) (DF)	42
Barramundi marinated in galangal, turmeric, peppercorn, steamed in banana leaf, fennel sauce, herbs and caper berries	
PAPAYA SALAD (GF)(DF)(VO)	29
Green papaya, lemongrass, makrut lime, 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 +10 *, pork +10*, prawn +10*

RICE PAPER ROLL KIT (DF) (GF) 69

*ALLOW UP TO 25 MIN COOKING TIME

Rice paper roll kit W/ Vermicelli sheets, pork, chicken, spring rolls, peanuts, pickles

SMOKEY RIBS (GF) 53

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

THE STEAK (GF) (DFO) 69

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

MEAT PLATTER (GF)(DFO) 120

The Steak, smokey lamb ribs , charcoal chicken, sauce 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)	26
Twice cooked maryland chicken with egg noodles dry or in soup (pho broth)	
CHICKEN LEG WITH RICE (GF) (DF)	26
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	
NORTHERN BRAISED LAMB NOODLES (DFO)(GFO)	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, 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 <i>*Add fried egg +4</i>	
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 <i>*Add Prawn +10</i>	
CHINESE BROCCOLI (GF)(DF)(VO)	17
Chinese broccoli, fermented bean curd, chilli, fried shallot	

NGOT

MANGO PUDDING (GF)	19
Mango pudding served with pineapple sorbet and seasonal fruit	
VIET COFFEE TRIFLE	22
Vietnamese coffee jelly, mocha brownie, honeycomb, malt cream	
SORBET (GF)(VEGAN)	16
House-made seasonal sorbet served with seasonal fruit	

