

## DINE-IN MENU

### ENTREE

#### RICE PAPER ROLLS \$5

Tofu, mushroom and vermicelli noodles; packed with Asian herbs and oak leaf lettuce, served with hoisin peanut sauce. (Vegan)

#### FRIED CHICKEN WINGS \$8

Two crispy fried chicken wings coated in a sweet zingy glaze. (GF)

#### SPRING ROLLS \$10

Served with fresh Asian herbs. Serve of 3.

Choice:

Pork & Prawn

Tofu & Mushroom (Vegan)

### MAIN DISHES

#### BEEF PHO (GFO) \$18.5

Victorian Black Angus round and brisket sous-vide in a rich beef broth of marrow, chuck and knuckle bone. Served with fresh rice noodles, pickled onion and Asian herbs.

#### MUSHROOM PHO (GFO) \$17

Aromatic noodle soup of mushroom and vegetable broth, with a selection of grilled and braised Asian mushrooms. (Vegan)

#### NOODLE SALAD \$17.5

Vermicelli rice noodles with Asian herbs, slaw of pickled carrot, daikon, cucumber, roasted peanuts, fried shallots and dressed with nuoc cham.

Choice:

Spring Rolls - Pork & Prawn

- Tofu & Mushroom (Vegan)

Lemongrass Chicken Skewers

#### CHICKEN RICE (GFO) \$16.5

Chargrilled chicken on broken rice, with pickles, Asian herbs, served with a green sauce and ginger nuoc cham.

### SOURCE

PORK: Free Range from Melvor Farm Foods in Tooborac, VIC.

CHICKEN: Free Range from Milawa Farms, VIC.

BEEF: Pasture raised organic from Creighton Creek, VIC.

PRAWNS: Australian.

## TAKE AWAY MENU

#### RICE PAPER ROLLS \$10

Two fresh rolls with tofu & braised mushrooms, packed with Asian herbs and oak leaf lettuce with hoisin peanut sauce. (vegan)

#### FRIED CHICKEN WINGS \$8

Two crispy fried chicken wings coated in a sweet zingy glaze. (GF)

#### BEEF PHO \$18.5

(COLD PACKED)

Black Angus round and brisket sous-vide in a rich beef broth of marrow, chuck and knuckle bone. Served with fresh rice noodles, pickled onion and Asian herbs. (GFO)

#### MUSHROOM PHO \$18.5

(COLD PACKED)

Aromatic noodle soup of mushroom and vegetable broth, with a selection of grilled and braised Asian mushrooms. (vegan, GFO)

#### CHICKEN RICE \$16.5

Chargrilled chicken on broken rice, with pickles, Asian herbs, served with a green sauce and ginger nuoc cham. (GFO)

#### NOODLE SALAD \$17.5

Vermicelli rice noodles with Asian herbs, slaw of pickled carrot, daikon, cucumber, roasted peanuts, toasted black sesame with a nuoc cham dressing.

Choice:

Chargrilled Chicken Skewers (GFO)

Tofu & King Mushroom Skewers (vegan)

### DRINKS

Capi

- Lemon

- Ginger

- Blood orange

- Pink grapefruit

\$4

Hepburn Springs Sparkling Water

\$5