

TAKE AWAY

ENTREE

RICE PAPER ROLLS \$10

Tofu & vegetable braise; packed with Asian herbs, served with hoisin peanut sauce. Serve of 2. (Vegan)

FRIED CHICKEN WINGS \$8

Two crispy fried chicken wings coated in a sweet zingy glaze. Serve of 2. (GF)

SPRING ROLLS \$10

Served with fresh Asian herbs. Serve of 3.

Choice:

Pork & Prawn

Tofu & Mushroom (Vegan)

MAIN DISHES

BEEF PHO (GFO) \$19 .5

Victorian Black Angus topside 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) \$19

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

NOODLE SALAD \$18.5

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) \$18

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

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

CHICKEN: Free Range from Milawa Farms, VIC.

BEEF: Pasture raised organic from Creighton Creek, VIC.

PRAWNS: Australian.

CARD PAYMENTS INCUR A 1% FEE

SPLIT BILLS: HALF/HALF ONLY

PUBLIC HOLIDAY SURCHARGE 10%

REHEATING PHO

INSTRUCTIONS

MICROWAVE OPTION

STEP 1

Remove and set aside lemon and basil to garnish later.

STEP 2

Reheat pho noodles & protein in microwave for 2mins30secs

STEP 3

Reheat pho broth in microwave for 4-5mins or until boiling hot.

STEP 4

Carefully pour hot broth into pho noodle bowl.

Garnish with basil and lemon. Enjoy.

STOVETOP OPTION

STEP 1

Pour pho broth into a pot. Bring it to a boil.

STEP 2

Remove and set aside lemon and basil to garnish later.

Add contents of pho noodles and protein. Loosen noodles and let it heat up. Approx 30secs.

STEP 3

Carefully pour back into sugarcane noodle bowl.

Garnish with bean sprouts, basil and lemon. Enjoy.

DINE IN

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 Milawa fried chicken wings coated in a sweet zingy glaze. (GF)	
SPRING ROLLS	\$10
Served with fresh Asian herbs. Serve of 3. Pork & Prawn or Tofu & Mushroom (Vegan)	
LEMONGRASS PORK RIBS	\$12
Chargrilled free-range Berkshire pork ribs, special sauce, Asian herbs.	
BETEL LEAF LAMB	\$9
Grilled organic lamb skewers wrapped in betel leaf, yoghurt and Mala chilli oil.	

MAIN DISHES

CHICKEN PHO (GFO)	\$20
Fragrant rice noodle soup in a slow cooked chicken broth, topped with delicate free-range roast chicken and fried shallots. Served with a side of Asian herbs.	
BEEF PHO (GFO)	\$21
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)	\$19
Aromatic noodle soup of mushroom and vegetable broth, with a selection of grilled and braised Asian mushrooms. (Vegan)	
CHICKEN RICE (GFO)	\$19
Chargrilled Milawa chicken on broken rice, with pickles, Asian herbs, served with a green sauce and ginger nuoc cham.	
CLAYPOT PORK BELLY (GFO)	\$20
Vietnamese slow-braised pork belly stew with soft seasoned egg, gai lan on rice.	
BEEF CURRY(GFO)	\$21
House-made aromatic lemongrass yellow curry with organic black angus beef, potato, eggplant over rice noodles.	
NOODLE SALAD	\$18.5
Free-range Milawa chicken skewers served over vermicelli rice noodles with Asian herbs,	

GOODdays

WINE BY THE GLASS

AIRLIE BANK Cuvée NV Sparkling Yarra Valley, VIC	\$9
CHOCKSTONE Riesling 2018 Grampians, VIC	\$10
JACKSON BROOKE Chardonnay 2018 Henty, VIC	\$12
RAVENSWORTH Pinot Gris 2019 Murrumbateman, NSW Skin contact/Orange	\$13
THE LOST PLOT Rose 2016 Heathcote, VIC	\$11
COLLE CORVIANO Sangiovese 2018 Abruzzo, Italy	\$11
CIRCE Pinot Noir 2017 Mornington Peninsula, VIC	\$14
MYSTIC PARK Shiraz 2018 Barossa Valley, SA	\$11
KOSHIGOI FUSANOMAI Sake Junmai Ciba, Japan. 100ml	\$10
KOSHIGOI DAIGINJO JIKOMI Plum Wine Ciba, Japan. 100ml	\$10

BEER

- TAP BEER - 425ML

INNER NORTH Lemongrass for life	\$10
INNER NORTH Easy Pale	\$10

- BOTTLED BEER -

333 Saigon 355ml	\$9
SAIGON SPECIAL Saigon 330ml	\$9
ORION Okinawa 500ml	\$12

NON ALCOHOLIC

Coconut Water	\$4.5
Vietnamese Ice Coffee	\$5.0
Pot of Tea	\$4.0
Jasmine Ice Tea	\$4.0
Lemon Lime Bitters	\$4.0
Hepburn Springs Sparkling Water	\$5.0
Capi Soda	\$4.0
Lemon, Orange, Ginger Beer, Grapefruit	