

PHO MANUAL: COLD-PACKED

We simmer and steep our broth for 24 hours. Allowing bones, veges, aromatics and spices to gently release their depth and character. A resting period allows flavours to fully develop. Producing a broth with complexity and a lasting finish. Our collective dedication to the finest broth in the land. The harmony created by love. Spiritual Material if you will.

MICROWAVE

- (1) Set aside lemon and basil to garnish later.
- (2) Heat noodles and protein for 2 1/2 minutes.
- (3) Heat broth for 4-5 minutes or until boiling.
- (4) Carefully pour broth over noodles and serve.

STOVETOP

- (1) Set aside lemon and basil to garnish later.
- (2) Heat broth in a pot until boiling.
- (3) Add contents of noodle bowl to the pot of hot broth.
- (4) Loosen noodles—continue heating for 30 seconds.
- (5) Carefully add to a bowl, garish to serve.



GOOD DAYS

Vietnamese Restaurants



BRUNSWICK Original Noodle Shop

165 Sydney Road 11am until 9pm
3056 (03) 9041 2000

The original Noodle Shop, established in 2016 in the heart of Brunswick on Sydney Road. A bright and modern reimagining of the Vietnamese pho house. Not only focusing strongly on our bone broth but offering house-snacks, bun and the almost ceremonial grade chicken broken rice.

BRUNSWICK Banh Mi Store

644 Sydney Road 10am until 3pm
3056 (03) 9370 4148

Good Days Hot Bread, our considered interpretation of the classic Australian Vietnamese bakeries found across the country.

COLLINGWOOD ^{NEW} Noodle Shop

86 Smith Street 11am until 9pm
3056 (03) 9696 8917

Set back from the tracks of the 86 on Smith Street Collingwood, is the newest adaptation of the spirit of Good Days carried forward, expanded into a menu that reflects our last 10 years of craft and experimentation.

order: good-days.com.au

follow: [@gooddays_vietnamese](https://www.instagram.com/gooddays_vietnamese)

contact: hello@good-days.com.au