



## SMALL PLATES

- GRILLED CORN RIBS** (GF) (VEGAN) 11  
fire grilled corn ribs, shallot oil
- NEM CHUA (5)** (GF) 11  
fermented pork sausage, pickled leek, Vietnamese mint, chilli
- TOASTED BREAD WITH BUTTER & PATE (5)** 12  
toasted sliced bread with Vietnamese butter-mayo & chicken liver pate (contains egg)
- PORK SPRING ROLLS (4)** 13  
pork spring rolls, fresh and pickled vegetables, nuoc mam dressing
- VEGETARIAN SPRING ROLLS (4)** (VEGAN) 13  
vegetarian spring rolls, fresh and pickled vegetables, vegan nuoc mam dressing
- LACE SPRING ROLLS (6)** 13  
crab, prawn, shiitake mushrooms, taro, nuoc mam dressing
- CRISPY CHILLI CHICKEN WINGS (5)** 13  
crispy fried chicken, coriander, chilli, sriracha mayo
- TAMARIND CHICKEN WINGS (5)** (GF) 14  
fried chicken wings, sticky tamarind & garlic sauce, coriander, chilli
- STUFFED CHICKEN WINGS (2)** (GF) 16  
fried chicken wing, pork & shiitake mushroom stuffing
- FRIED OYSTERS (3)** 14  
panko crumbed fried oysters, sriracha mayo, spring onion, chilli, lemon
- NZ MUSSELS (5)** 16  
fire grilled mussels, chilli lemongrass oil, shallot oil, peanuts, lemon pepper
- FRIED SQUID** 18  
fried squid tentacles, chilli sesame oil, spring onion, chilli
- SCALLOPS (3)** 18  
grilled scallops, shallot oil, peanuts, lemon pepper
- GRILLED OCTOPUS** 24  
grilled octopus, pickled cucumber, chilli sesame oil, spring onion, chilli, lemon

## SALADS

- MAMA PHIEU** 29  
crispy local barramundi, shredded taro fries, Vietnamese mint, chilli, tamarind sauce
- GREEN MANGO WITH FISH** 29  
fried local barramundi, green mango, Vietnamese mint, chilli, ginger nuoc mam dressing
- GOI BANH XEO** 28  
banh xeo battered prawns, mustard greens, perilla, banh xeo crumbs, nuoc mam dressing (contains egg)
- LOTUS ROOT SALAD** (GF) 26  
prawns, pork, pickled lotus root, pickled carrot, Vietnamese mint, red onion, chilli, peanuts, nuoc mam dressing
- PAPAYA SALAD** (GF) 26  
prawns, papaya, carrot, Vietnamese mint, chilli, peanuts, nuoc mam dressing
- BEEF SALAD** (GF) 27  
medium rare beef, chilli bean paste, red onion, rice paddy herb, chilli
- GOI GA (CHICKEN SALAD)** (GF) 26  
shredded chicken breast, cabbage, red onion, Vietnamese mint, chilli, nuoc mam dressing
- GOI CHAY (VEGETARIAN SALAD)** (GF) (VEGAN) 26  
tofu, pickled lotus root, pickled carrot, papaya, cucumber, green mango, chilli, red onion, Vietnamese mint, vegan nuoc mam dressing, peanuts, coconut black sesame rice cracker

## VEGETABLES

- GRILLED EGGPLANT** (VEGAN) 16  
char grilled eggplant, dark sweet soy, spring onion, chilli
- GREEN BEANS** (GF) 16  
stir fried green beans, garlic, fried shallots, spring onion, chilli (contains fish sauce)
- MORNING GLORY** (GF) 16  
stir fried water spinach, garlic, spring onion, chilli (contains fish sauce)

## RICE DISHES

- LUCKY PIG FRIED RICE** (GF) 23  
shrimp paste pork, egg, beansprout, spring onion, garlic, chilli
- EGG FRIED RICE** (GF) (VEGAN) 20  
egg, beansprout, spring onion, garlic, chilli

PLEASE NOTE THAT OUR DISHES EITHER CONTAIN OR ARE PRODUCED IN A KITCHEN SPACE WHICH USES THE ALLEGHERNS OF PEANUTS, SEAFOOD, SOY, EGG, SESAME, AND WHEAT. WE CANNOT GUARANTEE THAT OUR DISHES ARE 100% ALLERGEN FREE.

## LARGE PLATES

- BLACK PEPPER PORK SAUSAGE (3)** (GF) 24  
black pepper pork sausage skewers, fresh & pickled vegetables, shallot oil, fried shallots, nuoc mam dressing
- BEEF WRAPPED IN BETAL LEAF (2)** 27  
beef betel leaf skewers, pork fat, fresh & pickled vegetables, herbs, shallot oil, fried shallots, pineapple chilli shrimp sauce
- SATAY CHICKEN (4)** 25  
chicken skewers, fresh & pickled vegetables, shallot oil, fried shallots, peanut satay sauce
- LEMONGRASS PORK BELLY** 25  
grilled pork belly, pickled beansprout, pickled carrot, cucumber, shallot oil, fried shallots, nuoc mam dressing
- CHILLI SHRIMP PASTE PORK** (GF) 23  
pork, shrimp paste, lemongrass, spring onion, chilli
- TAMARIND BRAISED PORK** 23  
pork belly, tamarind sauce, spring onion, chilli
- CHILLI GARLIC PORK RIBS** (GF) 23  
pork belly ribs, lemongrass, garlic, spring onion, chilli
- BEEF WITH WATERCRESS** (GF) 27  
stir fried beef, onion, garlic, watercress, coriander, chilli
- BO LUC LAC (SHAKING BEEF)** 27  
stir fried medium cooked diced beef, onion, garlic, mesclun mix, nuoc mam dressing, lemon/salt and pepper dip
- CHILLI CHICKEN** (GF) 24  
chilli boneless chicken, garlic, mesclun mix, spring onion, chilli, nuoc mam dressing
- CARAMELISED GINGER CHICKEN** 23  
boneless chicken, ginger, garlic, dark sweet soy, coriander, chilli
- CHICKEN COCONUT CURRY** (GF) (VEGAN) 25  
boneless chicken, potato, carrot, onion, coriander, chilli
- BANH XEO (VIETNAMESE PANCAKE)** (GF) 27  
turmeric pancake, pork, prawn, beansprouts, onion, fresh and pickled vegetables, herbs, nuoc mam dipping sauce (contains egg)

## SIDES

- STEAMED RICE (SERVES 2-3)** (GF) (VEGAN) 6  
steamed jasmine rice
- BANH HOI (8)** (GF) (VEGAN) 8  
steamed vermicelli rice cakes, shallot oil
- SPICY PEANUTS** (GF) (VEGAN) 5

## VEGETARIAN

- VEGETARIAN COCONUT CURRY** (GF) (VEGAN) 25  
tofu, potato, carrot, mushrooms, green beans, onion, coriander, chilli
- CANH CHUA CHAY (VEGETARIAN SWEET & SOUR SOUP)** (GF) (VEGAN) 25  
tamarind based broth, tofu, mushrooms, tomatoes, beansprouts, pineapple, morning glory, garlic, rice paddy herb, chilli
- TAMARIND TOFU** (GF) (VEGAN) 19  
stir fried tofu, tamarind, garlic, chilli, coriander
- CRISPY CHILLI GARLIC TOFU** (GF) (VEGAN) 22  
crispy tofu, garlic, spring onion, chilli
- TOFU WITH OYSTER MUSHROOMS** (GF) (VEGAN) 23  
crispy tofu, oyster mushroom, sweet soy sauce, garlic, spring onion, chilli
- VEGETARIAN BANH XEO** (GF) (VEGAN) 25  
turmeric pancake, mushrooms, beansprouts, onion, fresh and pickled vegetables, herbs, vegan nuoc mam dipping sauce (contains egg)

## SEAFOOD

- TAMARIND FISH** (GF) 29  
fried local barramundi, cucumber, tamarind, garlic, spring onion, chilli
- CA CHIEN SOT CA CHUA (CRISPY BARRAMUNDI WITH BRAISED TOMATOES)** (GF) 29  
fried local Barramundi, braised tomato sauce, onion, garlic, spring onion, chilli
- CANH CHUA CA (SWEET & SOUR SOUP WITH FISH)** (GF) 30  
tamarind based broth, local barramundi, tomatoes, beansprouts, pineapple, morning glory, garlic, rice paddy herb, chilli
- SWEET AND SOUR STIR FRIED SQUID** (GF) 27  
squid, tomatoes, pineapple, cucumber, onion, spring onion, garlic

## FEED ME \$59PP

Let us do all the hard work! Chef's selection of dishes

3-4 courses

Number of courses is dependent on whether the Feed Me Menu is inclusive of dessert or not. Table can decide whether dessert is included or not.

\*minimum of 2 people

\*applies to whole table

\*highly recommended for groups 10+

## DESSERTS

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**VIETNAMESE AFFOGATO**  9  
Vietnamese espresso, house made coconut ice cream,  
shredded coconut & taro cookie

**COCONUT ICE CREAM**   9  
house made coconut ice cream scoop, shredded coconut, coconut  
chips, fresh fruit

**BANANA FRITTERS & ICE CREAM**   16  
panko crumbed banana, house made coconut ice cream,  
peanuts & shredded coconut

**PANDAN BROWNIE & ICE CREAM** 18  
FATBOI pandan brownie, house made coconut ice cream, pandan  
egg roll, taro cookie crumb, shredded coconut & strawberries

## SOFT DRINKS & WATER

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COKE 5

COKE ZERO 5

LEMONADE 5

STILL WATER 7

SPARKLING WATER 7

## JUICES

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WATERMELON JUICE 8

LYCHEE JUICE 7

YOUNG COCONUT JUICE 7

## TEA

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HOT JASMINE TEA 5

HOT CHRYSANTHEMUM TEA 5

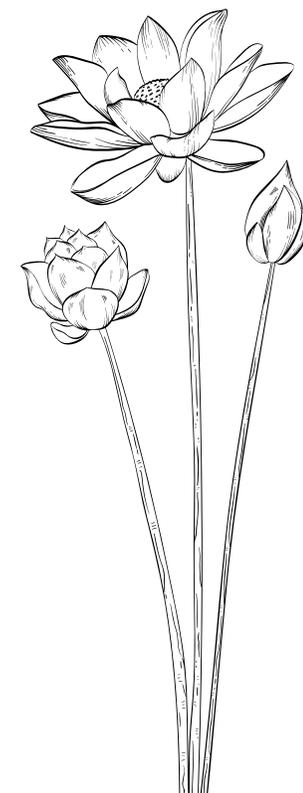
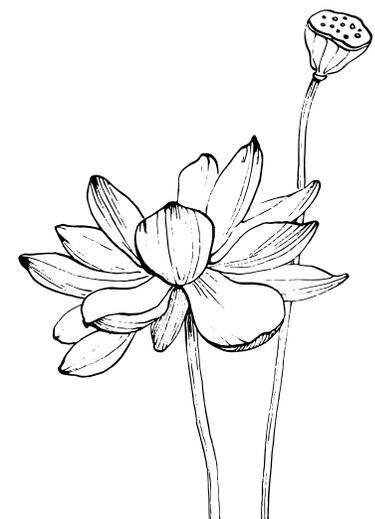
## COFFEE

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**VIETNAMESE ICED COFFEE** 6  
with condensed milk

**VIETNAMESE HOT COFFEE** 6  
with condensed milk

**PANDAN COCONUT LATTE** 9  
vietnamese coffee, condensed milk, coconut  
milk, pandan, whipped pandan froth, shredded  
coconut





## SPARKLING

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<b>MOJO PROSECCO</b> South Australia	<b>10/46</b>
<b>FIRST CREEK BOTANICA CUVEE</b> Hunter Valley, New South Wales	<b>40</b>
<b>THORN-CLARKE BRUT CUVEE</b> Eden Valley, South Australia	<b>69</b>

## PINK, ORANGE & SWEET

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<b>DAYS &amp; DAZE SUNCHASER ROSE</b> 2023, Australia	<b>12/56</b>
<b>KISMET MOSCATO</b> Victoria	<b>45</b>
<b>SMALLFRY TANGERINE DREAM</b> 2022, Barossa Valley, South Australia	<b>79</b>

## WHITE

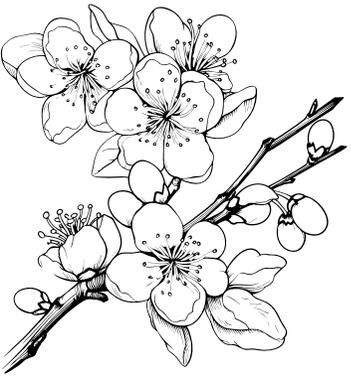
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<b>ATÉ PINOT GRIGIO</b> 2024, South Eastern Australia, New South Wales	<b>9/42</b>
<b>HESKETH SAUVIGNON BLANC</b> 2022, Limestone Coast, South Australia	<b>10/46</b>
<b>KALGAN RIVER RIESLING</b> 2021, Great Southern, Western Australia	<b>12/56</b>
<b>PLANTAGENET THREE LIONS CHARDONNAY</b> 2023, Mt Barker, Western Australia	<b>12/56</b>
<b>ALKOOMI GRAZING SEMILLON SAUVIGNON BLANC</b> 2022, Frankland River, Western Australia	<b>49</b>
<b>OLIVERS TARANGA VERMENTINO</b> 2024, McLaren Vale, South Australia	<b>55</b>
<b>SIDE PROJECT WINES VERDELHO</b> 2017, Swan Valley, Western Australia	<b>69</b>

## RED

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<b>CLOUD ST. PINOT NOIR</b> 2022, Victoria	<b>10/46</b>
<b>CREDARO KINSHIP CABERNET SAUVIGNON</b> 2021, Margaret River, Western Australia	<b>14/65</b>
<b>PLANTAGENET THREE LIONS SHIRAZ</b> 2018, Mt Barker, Western Australia	<b>12/56</b>
<b>BELLA RIDGE ESTATE MALBEC</b> 2017, Swan Valley, Western Australia	<b>15/69</b>
<b>HITHER &amp; YON TEMPRANILLO</b> 2022, McLaren Vale, South Australia	<b>69</b>
<b>AMELIA PARK CABERNET MERLOT</b> 2022, Margaret River, Western Australia	<b>69</b>
<b>HEAD RED GRENACHE</b> 2021, Barossa Valley, South Australia	<b>72</b>
<b>PAYTEN + JONES SANGIOVESE</b> 2021, Yarra Valley, Victoria	<b>72</b>



## PHATLON COCKTAIL CREATIONS

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<b>LUCKY PIG</b>	20
spring onion and coriander infused tequila, watermelon, lime, watermelon candy rim	
<b>LYCHEE SOUR</b>	20
KAI vodka, KAI lychee spirit, lychee, lime, orange bitters, egg white, dehydrated lime	
<b>HENNY COFFEE MARTINI</b>	24
KAI vodka, Hennessy, creme de cacao, Vietnamese coffee, condensed milk foam, crushed Kopiko	
<b>SAIGON SUNSET</b>	20
KAI vodka, longan, orange rind, passionfruit pulp	
<b>IMPERIAL MANDARIN</b>	20
Barcardi white rum, triple sec, mandarin syrup, lime, orange juice, mint, mandarin foam	
<b>MOTHER OF DRAGONS</b>	19
Tanqueray gin, triple sec, dragonfruit, cucumber, lime, soda	
<b>TIGER MUM</b>	20
Captain Morgan spiced rum, Matso's ginger beer, strawberry, mint, lime	
<b>MINH-HITO</b>	19
Bacardi white rum, tamarind, orange, tonic water, pandan leaf, dehydrated orange	
<b>KUNG FU PANDAN</b>	15
KAI vodka, coconut liqueur, pandan essence, coconut water, lime, pandan leaf	
<b>RUMSHINE</b>	21
Dead mans fingers coconut rum, mango, blackberries, coconut cream	
<b>GREEN JUICE</b>	19
Tanqueray gin, cucumber, spearmint, blackberries, tonic water	

## PACKAGED BEERS

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<b>BIA SAIGON</b>	11
Lager 4.9% (330ml)	
<b>NAM NAM ALLEY</b>	12
Lager 4.5% (500ml)	
<b>TIGER</b>	10
Lager 5% (330ml)	
<b>ASAHI</b>	10
Lager 5% (330ml)	
<b>SAPPORO</b>	10
Lager 5% (330ml)	
<b>TSINGTAO</b>	10
Lager 4.5% (330ml)	
<b>SINGHA</b>	10
Lager 5% (330ml)	

## TAP BEERS

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<b>GAGE ROADS SINGLE FIN</b>	12
Summer Ale 4.5% (425ml)	
<b>GAGE ROADS SIDE TRACK</b>	11
All Day XPA 3.5% (425ml)	
<b>GAGE ROADS AIR TIME</b>	11
Low Carb Lager 4.0% (425ml)	
<b>MATSO'S GINGER BEER</b>	13
Ginger Beer 3.5% (425ml)	

## PHATLON MOCKTAIL CREATIONS

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<b>SAIGON SUNRISE</b>	13
lychee juice, honeydew syrup, lychee fruit, lime, soda, passionfruit pulp, mint	
<b>WATERMELON PIGLET</b>	14
watermelon juice, pomegranate juice, rose syrup, chopped mint, watermelon	
<b>PINK LYCHEE</b>	13
lychee juice, watermelon juice, lychee fruit, watermelon, mint	

## SPIRITS

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<b>GIN &amp; TONIC</b>	13
Tanqueray gin, fever-tree tonic, lime, grapefruit wedge	
<b>VODKA LEMON LIME BITTERS</b>	13
KAI vodka, bitters, lime, lemonade	
<b>VODKA LIME SODA</b>	13
KAI vodka, lime, soda	
<b>APEROL SPRITZ</b>	14
aperol, prosecco, soda, orange wedge	
<b>RUM &amp; COKE</b>	12
Kraken black spiced rum, coke	
<b>WHISKEY &amp; COKE</b>	12
Jack Daniels whiskey, coke	
<b>BOURBON &amp; COKE</b>	12
Jim Beam bourbon, coke, lemon wedge	
<b>HENNESSY VS</b>	11
Hennessy VS, ice	
<b>HENNESSY VSOP</b>	14
Hennessy VSOP, ice	
<b>+ EXTRA SHOT</b>	8
extra shot of spirit (excluding Hennessy)	

