

HELLO AUNTIE

Experimental menu that focuses on ingenious flavour- inspired concepts. Hello Auntie Darling Square pairs non-traditional 'new-school' Vietnamese cuisine, hand-picked sakes, Asian-inspired cocktails.

We provide the highest quality of produce to enhance your dining experience with us.

Beef - Jack's Creek NSW | Darling downs QLD| Rangers Valley NSW

Seafood - Reef fishing Program QLD| Port Lincoln SA/NZ

We cannot guarantee our dishes are 100% nut free as we use nuts in our kitchen. If you have any specific dietary requirements please speak to one of our staff.

No alterations to the menu. Prices are subject to change without notice. No split billing. All credit transactions incur a surcharge at our lowest cost of acceptance. 10% service fee is added to public holiday and groups of 8 and above. Cakage fee \$4pp

**gf - gluten free, df - dairy free, gfo - gluten free option dfo - dairy free option,
v – vegetarian, vo – vegetarian option**

Small

Fried school prawns, lemon myrtle, vinegar, gochujang mayo (gfo) (df)	19
Beef tartare, parmesan, chives, crispy shallot, caper, cornichon, purple rice chips (gf) (dfo)	25
Kingfish sashimi, wasabi vinaigrette, radish pickles, grapes, chilli oil (df) (gf)	25
Pumpkin, chilli sambal, pumpkin seeds, caramelised yoghurt (gf) (dfo) (v)	13
Crispy chicken leg (gf) (df)	11

Medium

Duck and porcini gyoza, charred miso, demi glace, pickled onion	26
Hot wings, crispy honeycomb tripe, sesame crackers(df)	25
Fried tofu, sichuan pepper, black vinegar, tomato, basil (df) (v)	21
Steamed barramundi, caramelised onion, pepper, water spinach, chilli, shallot (df)	32
‘Banh Khot’ coconut and turmeric pikelets, prawn cutlets, smelt roe (gf) (df) - *allow 15 minutes cooking time	29

Big

‘Banh xeo’ coconut turmeric crepe, onion, bean sprout, jicama (gf) (df) (v) Add duck 8, chicken 5, prawn 6, pork 5, tofu 5 *allow 15 minutes cooking time	20
“Ssam” grilled beef, lettuce, pickles, rice vermicelli turmeric rice papers, fermented soybean paste (df)	40

Salads

Iceberg lettuce salad, black sesame dressing, nori (df) (vo)	10
Roast duck, banana blossom, vietnamese mint, basil, seaweed, peanut (gf) (df)	28
Green papaya, mango, carrot, peanuts, cured beef salad (gf) (df) (vo)	23

Sides

Steamed rice (gf) (df) (v)	5
Lemon myrtle, aged white soy rice (df) (v)	5

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Steamed Chinese broccoli, oyster sauce, crispy onions (df)	10
Fried Rice (gf) (df) (v)	15
‘Mi Kho’ thin egg noodles, soy, garlic (df) (v)	10

Noodles and Rice

Thick & chewy noodles tossed with fermented chilli, pork, smoked tasmanian cheddar, onsen egg, katsuobushi (dfo)	27
Sliced Angus, thin egg noodles, tomato miso, basil, padano (dfo)	20
Hokkien, shimeji, shiitake, stracciatella, truffle, onsen egg, pistachio (v)	27
Rigatoni, x.o sauce, prawn, scallop, parmesan, tomato, smelt roe, sumac (dfo)	36
Pho ‘DSQ’ Thin silky rice noodles, brisket, rare beef honeycomb tripe, tendon, wagyu loaf (gf) (df)	22
Rice vermicelli, grilled lemongrass chicken, pickled carrot, roasted peanuts, spring rolls (gf) (df)	21
Crispy chicken leg, lemon myrtle rice, pickled carrot, shallot oil (gf) (df)	19
Crumb pork neck, lemon myrtle rice, pickled carrot, shallot oil (df)	19