

# HELLO AUNTIE

Hello Auntie is a Vietnamese fusion restaurant that serves traditional and contemporary dishes inspired by our personal views and experiences.

Our menu is designed to be shared as per our culture. We suggest 5 dishes to share between 2 guests from all sections of the menu.

We encourage you to step outside your comfort zone and experience a new and unique dining experience.

Please be aware we use nuts and nut products and can not guarantee that any dishes will not contain any nuts. No alterations to the menu. Prices are subject to change without notice. No split billing. **Credit and Debit cards incur a surcharge at our lowest cost of acceptance.** 10% service fee is added on public holidays and groups of 10 or more. **Cakeage fee \$4 per person. BYO Wednesday only, wine only.** Corkage fee applies.

## **Banquet One\***

**65**

*\*Shared banquet min 4+ required for 10+. Whole Table only.*

Fried school prawns with fermented chilli mayo (gf)

Green papaya, mango, carrot, peanuts, basil, shitake vinaigrette (gf)

Lemon cured rare beef w/ eschalots, radish, crispy fried shallots with puffed rice (gf)

Chicken skewers marinated w/ turmeric, garlic, lemongrass (gf)

'Banh xeo' crispy coconut, turmeric crepe w/ onion, bean sprout, jicama, pork (gf)

Rangers valley wagyu, porcini puree, spring onion, basil oil, char sui jus (gfo)

Twice cooked pork belly, onsen egg, cuttlefish jus, pickled spanish onion (gf)

Fried rice (gf)

Desserts to share

## **Banquet Two\***

**55**

*\*Shared banquet min 4+ required for 10+. Whole table only.*

Aburi corn cob, fermented chilli, butter, typhoon shelter

Fried school prawns with fermented chilli mayo (gf)

Lemon cured rare beef w/ eschalots, radish, crispy fried shallots with puffed rice (gf)

Chicken skewers marinated w/ turmeric, garlic, lemongrass (gf)

'Banh xeo' crispy coconut, turmeric crepe w/ onion, bean sprout, jicama, pork (gf)

Rangers valley wagyu, porcini puree, spring onion, basil oil, char sui jus (gfo)

Fried polenta cakes, shrimp paste mayo, rosemary, vietnamese coriander, chilli, fried garlic

Fried rice (gf)

Desserts to share

## **SMALL**

Spring roll (6pcs)  
Crab 13, taro 10

Rice paper roll (2pcs)  
Roast duck 13, tofu and shitake(gfo) 11

Skewers: pork (3pcs), chicken(gf) (3pcs) or prawn(gf) (2pcs)	17
Aburi corn cob, fermented chilli, butter, puffed wild rice(gf)	12
Crispy twice cooked chicken leg (gf)	12
Fried school prawns with fermented chilli mayo (gf)	20
'Bo la lot' grilled ground wagyu wrapped in betel leaf	26
Smoked miso eggplant fritter, sesame, watermelon radish, ginger nuoc cham(v)	19

## **MEDIUM**

Sautéed calamari, cucumber, dill, orange, sate, garlic	28
'Banh khot' coconut and turmeric pikelets, whole prawn, smelt roe (gf)	29
Rangers valley wagyu, porcini puree, spring onion, basil, char sui jus (gfo)	45
Duck and porcini gyoza, charred miso, beurre noisette, pickled onion, radish	26
Fried silken tofu, Sichuan pepper, black vinegar (vegan)	26

## **BIG**

**Suitable to share between 2-4 people**

'Banh xeo' crispy coconut turmeric crepe w/ onion, bean sprout, jicama (gfo)	20
Add tofu 6(gf), chicken 6(gf), pork 6(gf), prawn 7(gf), roast duck 9	
Rice paper roll kit	55
- <i>Vermicelli sheets</i>	
- <i>Prawn skewers</i>	
- <i>Chicken skewers</i>	
- <i>Pork skewers</i>	
- <i>Wagyu wrapped in betel leaf</i>	
- <i>Spring roll</i>	
Twice cooked pork belly, onsen egg, cuttlefish jus, pickled spanish onion (gf)	41
Scallop and prawn spinach fried rice, beef x.o sauce, salted egg, smelt roe (gf)	45

## **SALADS**

Roast duck, seaweed, basil, banana blossom, vietnamese mint, peanuts	28
Green papaya, mango, carrot, peanut, basil, cured wagyu, shiitake vinaigrette (gf)	23

## **NOODLES AND RICE**

'Pho dac biet' angus beef, meatball, brisket, beef rib, rice noodles, beef broth (gf)	21
'Vegan pho' shitake, cauliflower, broccoli, tofu, rice noodles, vegetable broth (gf)	22
BBQ pork skewers, rice vermicelli, spring roll	20
Sauteed red prawn, thin egg noodle, fresh tomato, cured beef x.o sauce	25
Charred ground wagyu, thin egg noodle, tomato miso, basil, fried shallots, padano	20
Hokkien, shimeji, shiitake, stracciatella, truffle, onsen egg (v)	27
Rice w/ bbq pork, shredded pork rind, chicken loaf, pickles, add fried egg +3	19
Grilled ground wagyu betal leaf, rice vermicelli	27

## SIDES

Broccolini, cured beef X.O. sauce, tomatoes, basil (gf)	18
Wavy noodles in garlic, chilli, soy dressing	13
House made pickles	9
Lettuce and herbs (gf)	3
Fried polenta cakes, shrimp paste mayo, rosemary, vietnamese coriander, chilli, fried garlic	16
Rice papers (gf)	2
Vermicelli sheets with shallot oil (gf)	8
White rice (gf)	4

## DESSERT

**Enjoy our dessert for \$10 with cocktail pairing**

Jasmine tea pannacotta, maple honeycomb, pear crisp (gf)	15
'Piano lessons' <i>vanilla vodka, peach schnapps, cointreau, pineapple, toasted marshmallow</i>	16
Salted caramel banoffee brulee with ice cream (v)	15
'Coconut Colada' <i>white rum, pineapple, coconut milk, lychee</i>	17

**#payyourauntieavisit**