

#payyourauntieavisit

HELLO AUNTIE

Hello Auntie is a contemporary southeast Asian restaurant that serves 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.

Desserts

Enjoy our dessert for \$10 with cocktail pairing

Jasmine tea pannacotta, maple honeycomb, pear crisp (gf) 15

*'Piano lessons' vanilla vodka, peach schnapps, cointreau,
pineapple, toasted marshmallow* 16

Salted caramel banoffee brulee with coconut cream (v) 15

*'Coconut Colada' white rum, pineapple,
coconut milk, lychee* 17

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, chilli, fresh tomato, x.o sauce	25
Charred ground angus, thin egg noodle, tomato miso, basil fried shallots, padano	20
Hokkien, shimeji, shiitake, stracciatella, padano, truffle, onsen egg (v)	27
Rice w/ bbq pork, shredded pork rind, chicken loaf, pickles, add fried egg +3	19

Shared banquet min 4+ required for 10+

Fried school prawns with chipotle mayo (gf)

Netted taro spring rolls, pickled carrot, mint, leaves

'Aguachile' Tuna cured in lime juice, chilli, coriander, roasted peanut salsa

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

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

Braised pork cheek, black eye peas, garlic stems
chicharron, cuttlefish jus

Fried rice (gf)

Desserts to share

*Whole Table only

SMALL

'Bo kho' cigar, queso, charred tomato salsa (2pc) (dfo)	15
Skewers	17
Pork (3pcs), chicken(gf) (3pcs)	
Aburi corn cob, chipotle mayo, miso butter, puffed wild rice(gf)	12
Crispy twice cooked chicken leg (gf)	12
Fried school prawns with chipotle mayo (gf)	20
Smoked miso eggplant fritter, sesame, watermelon radish, ginger nuoc cham(v)	19
'Aguachile' Tuna cured in lime juice, chilli, coriander, roasted peanut salsa (gf)	23

MEDIUM

BBQ Baby Octopus, potatoes dressed in belachan and garlic, vietnamese mint (Gf)	28
'Banh khot' coconut and turmeric pikelets, whole prawn, smelt roe (gf)	29
Braised pork cheek, black eye peas, garlic stems chicharron, cuttlefish jus	38
Duck and porcini gyoza, charred miso, beurre noisette, pickled onion, radish	26
Fried silken tofu, Sichuan pepper, black vinegar, coriander, tomato (vegan)	26

BIG

Suitable to share between 2-4 people

'Banh xeo' crispy coconut turmeric crepe w/ onion, beansprout (gfo)	20
Add tofu 6(gf), chicken 6(gf), pork 6(gf), prawn 7(gf), roast duck 9 (gf)	
Rice paper roll kit	55
- <i>Vermicelli sheets</i>	
- <i>Prawn skewers</i>	
- <i>Chicken skewers</i>	
- <i>Pork skewers</i>	
- <i>Faux chicken skewers</i>	
- <i>Spring roll</i>	
1kg Aged tomahawk steak, charred tomato salsa, parsley and chilli oil (gf) (df)	75

SALADS

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

SIDES

Egg noodles in garlic, chilli, soy dressing	13
House made pickles	9
Lettuce and herbs (gf)	3
Potato salad, fermented shrimp paste, chilli, garlic, rosemary (gf)	15
Vermicelli sheets with shallot oil (gf)	8
White rice (gf)	4
Fried rice (gfo)	14