

#payyourauntieavisit

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.

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

Seafood - Reef fishing Program QLD | Berrima SA

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. Cakeage fee \$4pp

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

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scan the QR code and eat with your eyes
or

Visit | www.mryum.com/helloauntie | No QR app required

Desserts

Homemade cinnamon stick doughnut with pandan & coconut 10

Baked meringue, raspberry compote, pawpaw,
coconut sorbet, native lime 15

3 scoops of vanilla ice cream, miso caramel,
amaretti crumbs 8

Chefs

Cuong Nguyen
Terry Ahn

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Small

Fried school prawns, lemon myrtle, vinegar, gochujang mayo (gfo) (df)	19
Aged beef tartare, black truffle, wild mushroom puree, kale salsa, rice crisp (gf) (df)	27
Kingfish sashimi, wasabi vinaigrette, radish pickles, grapes, chilli oil (df) (gf)	25
Roasted pumpkin, sambal, pepitas, caramelised yoghurt (gf) (dfo) (v) (vo)	15
Crispy chicken leg (gf) (df)	11
Duck liver parfait, toasted honey baguette, pickled onion, gochugaru	16
Pork bulgogi cigar, miso emulsion, chives (df)	15

Medium

Duck and porcini gyoza, charred miso, demi glace, pickled onion	26
Buffalo ricotta dumplings, shiitake broth, fried enoki, pea shoot (v)	28
Fried tofu, sichuan pepper, black vinegar, tomato, basil (df) (v) (vo)	21
'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) (vo) Add duck 8, chicken 5, prawn 6, pork 5, tofu 5 *allow 15 minutes cooking time	20
Aged ribeye, black garlic butter sauce, morning glory salsa verde, betel leaf (MBS+2) (gf)	38
'Byung tae' king prawn, cafe de Saigon, crispy eggplant, native spinach (gf)	39
Roasted chicken breast, braised black eyed peas, chill garlic stems (df) (gf)	28

Salads

Iceberg lettuce salad, black sesame dressing, seaweed crumbs (df) (v)	10
Roast duck, banana blossom, vietnamese mint, basil, seaweed, peanut (gf) (df)	28

Sides

Steamed rice (gf) (df) (v)	5
"Mi kho", thin egg noodle, sweet soy, chilli, garlic (df)	10
Chips with yuzu aioli, add Sichuan chilli seasoning + \$2	10
Steamed Chinese broccoli, oyster sauce, crispy onions (df) (gfo)	10
Fried Rice (gf) (df) (vo)	15

Noodles and Rice

Thick & chewy noodles tossed with fermented chilli, pork, smoked tasmanian cheddar, onsen egg, katsuobushi (dfo)	27
'Bun cha' Dipping style rice vermicelli noodles, grilled pork, coriander, meat loaf, pickles & nouc cham (df)	22
Hand-cut flat noodle, braised baby octopus with kaffir lime leaf, Vietnamese chilli crumbs (df)	32
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)	22

Kids

Crispy chicken leg, steamed rice, pickles (gf) (df)	16
Pork katsu, chips, lettuce, yuzu aioli (df)	16
Braised angus, thin egg noodle, basil, padano	17

Feed Me Auntie

\$59 per person

Minimum 4ppl | Mandatory 8ppl and above

Netted taro spring roll **(df) (v)**

Aged beef tartare, black truffle, wild mushroom puree, kale salsa, rice crisp **(gf) (df)**

Kingfish sashimi, wasabi vinaigrette, radish pickles, grapes, chilli oil **(df) (gf)**

Duck and porcini gyoza, charred miso, demi glace, pickled onion

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Xo sauce sautéed prawn, thin egg noodle, tomato, basil **(df)**

'Banh xeo 'Pork & Prawn, coconut turmeric crepe, onion, bean sprout, jicama **(gf) (df) (v) (vo)**

Aged ribeye, black garlic butter emulsion, morning glory salsa verde **(gf)**

Sichuan chilli chips with yuzu aioli **(gf) (df) (v)**

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Dessert to share



WEEKEND SET MENU - LUNCH



\$30 PER HEAD | *Minimum 2 people*

FIRST COURSE - SHARED

- o Netted crab spring roll (6 pieces)

UPGRADE YOUR CHOICE OF DISHES FOR \$5 PER PERSON

- ~ Fried tofu, sichuan pepper, black vinegar, tomato, basil **(df) (v) (vo)**
- ~ Duck and porcini gyoza, charred miso, demi glace, pickled onion
- ~ Kingfish sashimi, wasabi vinaigrette, radish pickles, grapes, chilli oil **(df) (gf)**
- ~ Aged beef tartare, black truffle, wild mushroom puree, kale salsa, rice crisp **(gf) (df)**

SECOND COURSE - CHOICE OF

- o Pho 'DSQ' Thin silky rice noodles, brisket, rare beef honeycomb tripe, tendon, wagyu loaf **(gf) (df)**
- o Angus, thin egg noodles, tomato miso, basil, padano **(dfo)**
- o 'Bun cha' Dipping style rice vermicelli noodles, grilled pork, coriander, meat balls, pickles & nouc cham
 - o 'Pho Ga Don' Crispy Chicken Leg, rice noodles, beef broth **(gf) (df)**
- o Rice vermicelli, grilled lemongrass chicken, pickled carrot, roasted peanuts, spring rolls **(gf) (df)**

UPGRADE YOUR CHOICE OF DISHES FOR \$5 PER PERSON

- ~ Thick & chewy noodles tossed with fermented chilli, pork, smoked tasmanian cheddar, onsen egg, katsuobushi **(dfo)**
- ~ Roasted chicken breast, braised black eyed peas, chill garlic stems **(df) (gf)**
- ~ Buffalo ricotta dumplings, shiitake broth, fried enoki, pea shoot **(v)**
- ~ 'Banh Khot' coconut and turmeric pikelets, prawn cutlets, smelt roe **(gf) (df)**

THIRD COURSE - SHARED

- o Homemade long cinnamon doughnut with pandan & coconut

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