

#PAYYOURAUNTIEAVISIT



FEED ME

FEED ME AUNTIE | \$65PP

SHARED BANQUET MIN 4, REQUIRED FOR 8+ WHOLE TABLE ONLY

PHO MAI (GF)

Burrata, fennel compote, coriander extract, pandan oil

BO TAI*raw (GF) (DF)

Black angus rump(QLD), fresh onion, braised shallot, fried shallot, capers, pork lardon, garlic and sesame emulsion

XA LACH GA NUONG (GFO) (DF)

Lettuce heart salad w/adobo chicken grilled over charcoal

DAU HU (VEGAN) (GF)

Silken tofu, sauteed mushroom and onion, goji berry, sate gastrique

MI XAO NAM (VO) (GFO)

King brown and cloud ear mushroom, garlic stem, onion with egg noodles

CHA BO NUONG (GF) (DF)

Angus brisket MB2 loaf (QLD), grilled over charcoal served with fermented pineapple, perilla, peanuts

HEO NUONG (GF) (DF)

BBQ pork jowl (NSW), ginger, garlic, oyster sauce marinade

COM CHIEN TOM (GFO) (DFO)

Prawn fried rice, corn, peas, egg, shallot, chilli, wonton chips

NGOT

Desserts to share

FEED ME MORE | \$85PP

SHARED BANQUET MIN 4, REQUIRED FOR 8+ WHOLE TABLE ONLY

BO TAI*raw (GF) (DF)

Black angus rump, fresh onion, braised shallots, fried shallots, capers, pork lardons, garlic and sesame emulsion

PHO MAI (GF)

Burrata, fennel compote, coriander extract, pandan oil

XA LACH GA NUONG (GFO) (DF)

Lettuce heart salad w/adobo chicken grilled over charcoal

DAU HU (VEGAN) (GF)

Silken tofu, sautéed mushroom and onion, goji berry, sate gastrique

BO LAC KHOAI TAY CHIEN (GF) (DF)

MB7+ wagyu cubes, porcini puree, king brown, garlic stem served with a side of hand-cut chips

CA CHEM (DF) (GF)

Roasted barramundi (NT), vietnamese bilbaina, rice paddy herb, garlic, chilli, shallots, coriander

COM CHIEN TOM (GFO) (DFO)

Prawn fried rice, corn, peas, egg, shallot, chilli, wonton chips

BANH XEO (DF) (GF)

Crispy coconut, turmeric crepe w/ pork and prawn, onion, bean sprout

NGOT

Desserts to share

FEED ME AUNTIE VEGETARIAN | \$60PP

SHARED BANQUET MIN 4, REQUIRED FOR 8+ WHOLE TABLE ONLY

DAU HU (VEGAN)

Silken tofu, sauteed mushroom and onion, goji berry, sate gastrique

PHO MAI (GF)

Burrata, fennel compote, coriander extract, pandan oil

DAU XANH NGHIEN (VEGAN)

Mung bean pureé , pomegranate molasses, olive oil, sesame and hibiscus tajin serve with mung bean bread

XA LACH CAY NGUU BANG

Lettuce heart salad with burdock strips

MI XAO NAM (VO) (GFO)

King brown and cloud ear mushroom, garlic stem, onion tossed thin egg noodle

BANH XEO (GF) (DF)

Crispy coconut and turmeric crepe filled with onion, bean sprouts, tofu

CA TIM NUONG (VEGAN)(GFO)

Roasted eggplant, sesame, soy and ginger emulsion, peanut, fried shallot rice paddy herb.

COM CHIEN (VO) (GFO)

Fried rice with corn, peas, egg, spring onion, wonton skin

NGOT

Desserts to share