



ENTRÉE/ BITES

SCALLOP AND PRAWN BANH BEO - 4PC (GF) shallot, pickle carrot, Nuoc Cham, chili	19
BETEL LEAF CHICKEN PASTRY - 4PC Wood ear mushroom, young onion, chilli mayo	19
PRAWN DUMPLINGS - 4PC (GF) shallot, soy, chilli	18
THE NET SPRING ROLLS - 4PC (GF) crab, prawn, Lettuce, Nuoc Cham	18

IN BETWEEN/ NOODLE

CRACKER BANANA BLOSSOM DUCK SALAD (GF) Mint, Basil, Peanut, pickled veg, Viet vinaigrette, sesame cracker	38
SEA SALT CALAMARI (GF) Shallot, Nuoc Cham, chili, coriander, pepper	32
CRISPY SALT AND PEPPER SOFT SHELL CRAB (GF) fried shallot, sliced chili, coriander, red onion, salad base	39
PUFFY TOFU TRIANGLES (GF) Allium soy reduction, pepper, coriander	30
BÁNH CUÔN DUCK (GF) Soft flat rice noodle, blanched bean sprout, Nuoc Cham shallot, basil, chilli, served dry	34
HU TIEU ZAI CHICKEN (GF) chicken mince, Chewy tapioca noodle, cucumber, carrot, coriander, red onion, garlic shoot, house chili mince, served dry	34

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CURRY

All moderate spicy

HOI AN STYLE DUCK CURRY (GF) Carrot, potato, Vietnamese mint, coriander Lemongrass	39
CURRY BO (GF) Osso Bucco cut, potato, coriander	38
GREEN CHILI EGGPLANT CURRY (GF) green chilli base curry, broccoli, dill, coriander citrus	34
LEMONGRASS TOFU CURRY (GF) Potato, sweet potato, basil	34
VIETNAMESE TURMERIC YELLOW CHICKEN CURRY (GF) breast cubed, potato, sweet potato, basil	34
HANOI FISH CURRY (GF) Dill, pumpkin, shallot	39

MAINS

All mains contain onion, garlic, shallot, chili, black pepper

LEMONGRASS WOK-TOSSED CHICKEN (GF) breast fillet, carrot, coriander	34
THỊT KHO PORK BELLY CLAYPOT (GF) Quail eggs, coriander	36
THE 5-SPICE BEEF (GF) Basil, carrot, pepper	36
EGGPLANT XÀO WITH CHOPPED PRAWN (GF) King prawn, carrot, Vietnamese mint red onion, coriander	39
CRISPY ASIAN STYLE BARRAMUNDI (GF) Fillets, Ginger shallot Nuoc Mam sauce, dill coriander, salad base, citrus	38
MEKONG CHILLI PRAWNS (GF) Tôm Tàng, Sichuan pepper, coriander	39

Sides

STEAMED JASMINE RICE (PER SERVE)	4.5
BAY HONG CLASSIC GARLIC AND EGG FRIED RICE (GF)	25
SEASONAL ASIAN GREENS (GF)	25

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VEGAN MENU

STARTERS

SATAY STICKS - 4PC <i>Beancurd, peanut, coriander, chili</i>	20
THE VEGAN SPRING ROLLS - 4PC (GF) <i>Taro, mushroom, vegan Nuoc Cham, Lettuce</i>	18
STEAMED SHALLOT DUMPLINGS - 4PC <i>Mushroom, soy protein, chili, pickled soy sauce</i>	18

IN BETWEEN/ NOODLE

VEGAN BANANA BLOSSOM SALAD (GF) <i>Mint, Basil, Peanut, white tofu, pickled veg, Vietnamese vinaigrette, sesame cracker</i>	35
PUFFY TOFU TRIANGLES (GF) <i>Allium soy reduction, pepper, coriander</i>	30
BÁNH CUÔN TEA-SPICED BEANCURD (GF) <i>Soft flat rice noodle, basil, blanched bean sprouts, fried shallot, vegan nuoc Cham, chili, served dry</i>	34
VEGAN HU TIEU ZAI (GF) <i>Vegan protein mince, chewy tapioca noodle, cucumber, Viet vinaigrette, garlic shoot, house chilli mince, served dry</i>	34

MAINS

All mains contain onion, garlic, shallot, chili, black pepper

SPICY BASIL PROTEIN WOK TOSS <i>soy blend, red beancurd, carrot, greens</i>	35
VEGAN FIVE SPICE "MOCK DUCK" <i>basil, carrot, wok toss</i>	35
LEMONGRASS TOFU CURRY (GF) <i>Potato, sweet potato, basil</i>	34
GREEN CHILLI EGGPLANT CURRY (GF) <i>Green chilli base curry style, fried eggplant, broccoli, dill, coriander, citrus</i>	34

Sides

STEAMED JASMINE RICE (PER SERVE)	4.5
GARLIC FRIED RICE (VEGAN)	25
SEASONAL ASIAN GREENS (GF)	25

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Tasting Menu (Minimum 2 Guests)

85 / person

To Start

Vietnamese Seafood Spring Rolls (GF)

Crab, prawn, taro, black mushroom, deep fried, nuoc cham

Scallop Banh Beo (GF)

Steamed rice cake wrap, local scallops and king prawn, shallot, fried onion, pickled carrot, Nuoc Cham, chili

Betel Leaf Chicken Pastry

pastry-style homemade dumplings, minced betel leaf, wood-ear mushroom, chili mayo

Steamed King Prawn Dumplings (GF)

shallot, soy, chili

Followed by

Bánh Cuôn Duck (GF)

Soft steamed rice noodle, duck, cooked bean sprout, basil, fried shallot, chili, nuoc cham, coriander

Mains

Lemongrass Chicken (GF)

chicken breast fillet, wok-tossed in-house blend Lemongrass, turmeric, onion, carrot, chili, garlic, cracked pepper & coriander

Hanoi Fish Curry (GF)

Pumpkin and dill-based curry, barramundi fillets, coriander, fried shallot

Wok-tossed Asian Greens (GF)

Gluten Free Soy, garlic, fried shallot, oyster sauce

Jasmine Rice

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No split bills

Sunday Surcharge 10%
Public Holiday Surcharge 15%
Cake Corkage (per person) 3
Card Payment Surcharge 1.5%

Takeaway Container (per piece) 1

A service charge of 10% applies for groups of 6 or more (Excluding Sundays and Public Holidays)