



## ENTRÉE/ BITES

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

## IN BETWEEN

CRACKER BANANA BLOSSOM DUCK SALAD (GF)   <i>Mint, Basil, Peanut, pickled veg, Viet vinaigrette, sesame cracker</i>	39
CRISPY SEA SALT CALAMARI (GF)   <i>Shallot, Nuoc Cham, chili, coriander, pepper</i>	32
PUFFY TOFU TRIANGLES (GF)   <i>Allium soy reduction, pepper, coriander</i>	30

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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	37
THE 5-SPICE BEEF (GF)   Basil, carrot, pepper	38
EGGPLANT XÀO WITH CHOPPED PRAWN (GF)   King prawn, carrot, Vietnamese mint, red onion, coriander	42
CRISPY ASIAN STYLE BARRAMUNDI (GF)   Fillets, Ginger shallot Nuoc Mam sauce, dill, coriander, salad base, citrus	39

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## Sides

STEAMED JASMINE RICE (PER SERVE)	5
BAY HONG CLASSIC GARLIC AND EGG FRIED RICE (GF)	25
SEASONAL ASIAN GREENS (GF)	25

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## VEGAN MENU

### STARTERS

THE VEGAN SPRING ROLLS – 4PC (GF)   <i>Taro, mushroom, vegan Nuoc Cham, Lettuce</i>	19
STEAMED SHALLOT DUMPLINGS – 4PC   <i>Mushroom, soy protein, chili, pickled soy sauce</i>	18
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

### MAINS

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

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

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### Sides

STEAMED JASMINE RICE (PER SERVE)	5
GARLIC FRIED RICE (VEGAN)	25
SEASONAL ASIAN GREENS (GF)	25

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## **Tasting Menu (Minimum 2 Guests)**

***95 / 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 Cuốn 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*

**Jasmine Rice**

### **Dessert**

#### **Pandan Flan (GF)**

*Homemade crème caramel pudding, sweet pandan sauce, shredded coconut*

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**No split bills**

Sunday Surcharge 10%

Public Holiday Surcharge 15%

Cake Corkage (per person) 5

Card Payment Surcharge 1.5%

Fully Licenced. No BYO

Takeaway Container (per piece) 1

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