



SMALL PLATES

- GRILLED CORN RIBS** (GF) (VEGAN) 13
fire grilled corn ribs, shallot oil
- NEM CHUA (5)** (GF) 13
fermented pork sausage, pickled leek, Vietnamese mint, chilli
- TOASTED BREAD WITH BUTTER & PATE (5)** 12
toasted sliced bread with Vietnamese butter-mayo & chicken liver pate (contains egg)
- PORK SPRING ROLLS (4)** 14
pork spring rolls, fresh and pickled vegetables, nuoc mam dressing
- VEGETARIAN SPRING ROLLS (4)** (VEGAN) 14
vegetarian spring rolls, fresh and pickled vegetables, vegan nuoc mam dressing
- LACE SPRING ROLLS (6)** 14
crab, prawn, shiitake mushrooms, taro, nuoc mam dressing
- COMBINATION SPRING ROLLS (6)** 14
crab, prawn, shiitake mushrooms, taro, nuoc mam dressing
- CRISPY CHILLI CHICKEN WINGS (5)** 15
crispy fried chicken, coriander, chilli, sriracha mayo
- TAMARIND CHICKEN WINGS (5)** (GF) 15
fried chicken wings, sticky tamarind & garlic sauce, coriander, chilli
- STUFFED CHICKEN WINGS (2)** (GF) 17
fried chicken wing, pork & shiitake mushroom stuffing
- FRIED OYSTERS (3)** 17
panko crumbed fried oysters, sriracha mayo, spring onion, chilli, lemon
- NZ MUSSELS (5)** 17
fire grilled mussels, chilli lemongrass oil, shallot oil, peanuts, lemon pepper
- FRIED SQUID** 19
fried squid tentacles, chilli sesame oil, spring onion, chilli
- SCALLOPS (3)** 19
grilled scallops, shallot oil, peanuts, lemon pepper
- GRILLED OCTOPUS** 27
grilled octopus, pickled cucumber, chilli sesame oil, spring onion, chilli, lemon

SALADS

- MAMA PHIEU** 29
crispy local barramundi, shredded taro fries, Vietnamese mint, chilli, tamarind sauce
- GREEN MANGO WITH FISH** 29
fried local barramundi, green mango, Vietnamese mint, chilli, ginger nuoc mam dressing
- GOI BANH XEO** 28
banh xeo battered prawns, mustard greens, perilla, banh xeo crumbs, nuoc mam dressing (contains egg)
- LOTUS ROOT SALAD** (GF) 26
prawns, pork, pickled lotus root, pickled carrot, Vietnamese mint, red onion, chilli, peanuts, nuoc mam dressing
- PAPAYA SALAD** (GF) 26
prawns, papaya, carrot, Vietnamese mint, chilli, peanuts, nuoc mam dressing
- BEEF SALAD** (GF) 27
medium rare beef, chilli bean paste, red onion, rice paddy herb, chilli
- GOI GA (CHICKEN SALAD)** (GF) 26
shredded chicken breast, cabbage, red onion, Vietnamese mint, chilli, nuoc mam dressing
- GOI CHAY (VEGETARIAN SALAD)** (GF) (VEGAN) 26
tofu, pickled lotus root, pickled carrot, papaya, cucumber, green mango, chilli, red onion, Vietnamese mint, vegan nuoc mam dressing, peanuts, coconut black sesame rice cracker

VEGETABLES

- GRILLED EGGPLANT** (VEGAN) 16
char grilled eggplant, dark sweet soy, spring onion, chilli
- GREEN BEANS** (GF) 16
stir fried green beans, garlic, fried shallots, spring onion, chilli (contains fish sauce)
- MORNING GLORY** (GF) 16
stir fried water spinach, garlic, spring onion, chilli (contains fish sauce)

RICE DISHES

- LUCKY PIG FRIED RICE** (GF) 23
shrimp paste pork, egg, beansprout, spring onion, garlic, chilli
- EGG FRIED RICE** (GF) (VEGAN) 20
egg, beansprout, spring onion, garlic, chilli

LARGE PLATES

- BLACK PEPPER PORK SAUSAGE (3)** (GF) 26
black pepper pork sausage skewers, fresh & pickled vegetables, shallot oil, fried shallots, nuoc mam dressing
- BEEF WRAPPED IN BETAL LEAF (2)** 29
beef betel leaf skewers, pork fat, fresh & pickled vegetables, herbs, shallot oil, fried shallots, pineapple chilli shrimp sauce
- SATAY CHICKEN (4)** 28
chicken skewers, fresh & pickled vegetables, shallot oil, fried shallots, peanut satay sauce
- LEMONGRASS PORK BELLY** 29
grilled pork belly, pickled beansprout, pickled carrot, cucumber, shallot oil, fried shallots, nuoc mam dressing
- CHILLI SHRIMP PASTE PORK** (GF) 25
pork, shrimp paste, lemongrass, spring onion, chilli
- TAMARIND BRAISED PORK** 25
pork belly, tamarind sauce, spring onion, chilli
- CRACKLE ROAST PORK BELLY** 29
crackle roast pork belly, pickled beansprout, pickled carrot, cucumber, shallot oil, fried shallot, nuoc mam dressing
- BEEF WITH WATERCRESS** (GF) 29
stir fried beef, onion, garlic, watercress, coriander, chilli
- BO LUC LAC (SHAKING BEEF)** 29
stir fried medium cooked diced beef, capsicum, onion, garlic, mesclun mix, nuoc mam dressing, lemon/salt and pepper dip
- CHILLI CHICKEN** (GF) 26
chilli boneless chicken, garlic, mesclun mix, spring onion, chilli, nuoc mam dressing
- CARAMELISED GINGER CHICKEN** 26
boneless chicken, ginger, garlic, dark sweet soy, coriander, chilli
- CHICKEN COCONUT CURRY** (GF) (VEGAN) 26
boneless chicken, potato, carrot, onion, coriander, chilli
- BANH XEO (VIETNAMESE PANCAKE)** (GF) 29
turmeric pancake, pork, prawn, beansprouts, onion, fresh and pickled vegetables, herbs, nuoc mam dipping sauce (contains egg)

SIDES

- STEAMED RICE (SERVES 2-3)** (GF) (VEGAN) 6
steamed jasmine rice
- BANH HOI (8)** (GF) (VEGAN) 8
steamed vermicelli rice cakes, shallot oil
- SPICY PEANUTS** (GF) (VEGAN) 5

VEGETARIAN

- VEGETARIAN COCONUT CURRY** (GF) (VEGAN) 26
tofu, potato, carrot, mushrooms, green beans, onion, coriander, chilli
- CANH CHUA CHAY (VEGETARIAN SWEET & SOUR SOUP)** (GF) (VEGAN) 27
tamarind based broth, tofu, mushrooms, tomatoes, beansprouts, pineapple, morning glory, garlic, rice paddy herb, chilli
- TAMARIND TOFU** (GF) (VEGAN) 24
stir fried tofu, tamarind, garlic, chilli, coriander
- CRISPY CHILLI GARLIC TOFU** (GF) (VEGAN) 24
crispy tofu, garlic, spring onion, chilli
- TOFU WITH OYSTER MUSHROOMS** (GF) (VEGAN) 25
crispy tofu, oyster mushroom, sweet soy sauce, garlic, spring onion, chilli
- VEGETARIAN BANH XEO** (GF) (VEGAN) 29
turmeric pancake, mushrooms, beansprouts, onion, fresh and pickled vegetables, herbs, vegan nuoc mam dipping sauce (contains egg)
- SEAFOOD**
- TAMARIND FISH** (GF) 36
fried local barramundi, cucumber, tamarind, garlic, spring onion, chilli
- CA CHIEN SOT CA CHUA (CRISPY BARRAMUNDI WITH BRAISED TOMATOES)** (GF) 36
fried local Barramundi, braised tomato sauce, onion, garlic, spring onion, chilli
- CANH CHUA CA (SWEET & SOUR SOUP WITH FISH)** (GF) 30
tamarind based broth, local barramundi, tomatoes, beansprouts, pineapple, morning glory, garlic, rice paddy herb, chilli

FEED ME \$65PP

Let us do all the hard work! Chef's selection of dishes

3-4 courses
Number of courses is dependent on whether the Feed Me Menu is inclusive of dessert or not. Table can decide whether dessert is included or not.

*minimum of 2 people
*applies to whole table
*highly recommended for groups 10+

DESSERTS

VIETNAMESE AFFOGATO  10
Vietnamese espresso, house made coconut ice cream,
shredded coconut & taro cookie

COCONUT ICE CREAM    10
house made coconut ice cream scoop, fresh fruit, shredded coconut,
coconut chips

BANANA FRITTERS & ICE CREAM   16
panko crumbed banana, house made coconut ice cream,
peanuts & shredded coconut

PANDAN BROWNIE & ICE CREAM 18
FATBOI pandan brownie, house made coconut ice cream, pandan
egg roll, taro cookie crumb, shredded coconut & strawberries

SOFT DRINKS & WATER

COKE 6

COKE ZERO 6

LEMONADE 6

LEMON LIME BITTERS 7

STILL WATER 7

SPARKLING WATER 7

JUICES

WATERMELON JUICE 10

LYCHEE JUICE 10

YOUNG COCONUT JUICE 10

TEA

HOT JASMINE TEA 5

HOT CHRYSANTHEMUM TEA 5

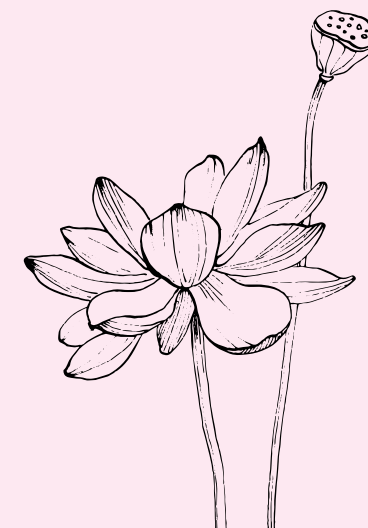
COFFEE

VIETNAMESE ICED COFFEE 8
with condensed milk

VIETNAMESE HOT COFFEE 7
with condensed milk

VIETNAMESE SALTED COFFEE 10
salt, condensed milk, whipped cream

PANDAN COCONUT LATTE 12
vietnamese coffee, condensed milk, coconut
milk, pandan, whipped pandan froth, shredded
coconut





SPARKLING

MOJO PROSECCO South Australia	10/46
FIRST CREEK BOTANICA CUVEE Hunter Valley, New South Wales	40
THORN-CLARKE BRUT CUVEE Eden Valley, South Australia	69

PINK, ORANGE & SWEET

DAYS & DAZE SUNCHASER ROSE 2025, Australia	12/56
KISMET MOSCATO Victoria	45
SMALLFRY TANGERINE DREAM 2022, Barossa Valley, South Australia	79

WHITE

ATÉ PINOT GRIGIO 2024, South Eastern Australia, New South Wales	9/42
HESKETH SAUVIGNON BLANC 2024, Limestone Coast, South Australia	10/46
KALGAN RIVER RIESLING 2021, Great Southern, Western Australia	12/56
PLANTAGENET THREE LIONS CHARDONNAY 2023, Mt Barker, Western Australia	12/56
ALKOOMI GRAZING SEMILLON SAUVIGNON BLANC 2022, Frankland River, Western Australia	49
OLIVERS TARANGA VERMENTINO 2024, McLaren Vale, South Australia	55
SIDE PROJECT WINES VERDELHO 2017, Swan Valley, Western Australia	69

RED

CLOUD ST. PINOT NOIR 2022, Victoria	10/46
CREDARO KINSHIP CABERNET SAUVIGNON 2021, Margaret River, Western Australia	14/65
PLANTAGENET THREE LIONS SHIRAZ 2018, Mt Barker, Western Australia	12/56
BELLA RIDGE ESTATE MALBEC 2017, Swan Valley, Western Australia	15/69
HITHER & YON TEMPRANILLO 2022, McLaren Vale, South Australia	69
AMELIA PARK CABERNET MERLOT 2022, Margaret River, Western Australia	69
HEAD RED GRENACHE 2021, Barossa Valley, South Australia	72
PAYTEN + JONES SANGIOVESE 2021, Yarra Valley, Victoria	72



PHATLON COCKTAIL CREATIONS

LUCKY PIG	20
spring onion and coriander infused tequila, watermelon, lime, watermelon candy rim	
LYCHEE SOUR	20
KAI vodka, KAI lychee spirit, lychee, lime, orange bitters, egg white, dehydrated lime	
HENNY COFFEE MARTINI	24
KAI vodka, Hennessy, creme de cacao, Vietnamese coffee, condensed milk foam, crushed Kopiko	
SAIGON SUNSET	20
KAI vodka, longan, orange rind, passionfruit pulp	
IMPERIAL MANDARIN	20
Barcardi white rum, triple sec, mandarin syrup, lime, orange juice, mint, mandarin foam	
MOTHER OF DRAGONS	19
Tanqueray gin, triple sec, dragonfruit, cucumber, lime, soda	
TIGER MUM	20
Captain Morgan spiced rum, Matso's ginger beer, strawberry, mint, lime	
MINH-HITO	19
Bacardi white rum, tamarind, orange, tonic water, pandan leaf, dehydrated orange	
KUNG FU PANDAN	15
KAI vodka, coconut liqueur, pandan essence, coconut water, lime, pandan leaf	
RUMSHINE	21
Dead mans fingers coconut rum, mango, blackberries, coconut cream	
GREEN JUICE	19
Tanqueray gin, cucumber, spearmint, blackberries, tonic water	

PACKAGED BEERS

BIA SAIGON	11
Lager 4.9% (330ml)	
NAM NAM ALLEY	12
Lager 4.5% (500ml)	
TIGER	10
Lager 5% (330ml)	
ASAHI	10
Lager 5% (330ml)	
SAPPORO	10
Lager 5% (330ml)	
TSINGTAO	10
Lager 4.5% (330ml)	
SINGHA	10
Lager 5% (330ml)	

TAP BEERS

GAGE ROADS SINGLE FIN	12
Summer Ale 4.5% (425ml)	
GAGE ROADS SIDE TRACK	11
All Day XPA 3.5% (425ml)	
GAGE ROADS AIR TIME	11
Low Carb Lager 4.0% (425ml)	
MATSO'S GINGER BEER	13
Ginger Beer 3.5% (425ml)	

PHATLON MOCKTAIL CREATIONS

SAIGON SUNRISE	13
lychee juice, honeydew syrup, lychee fruit, lime, soda, passionfruit pulp, mint	
WATERMELON PIGLET	14
watermelon juice, pomegranate juice, rose syrup, chopped mint, watermelon	
PINK LYCHEE	13
lychee juice, watermelon juice, lychee fruit, watermelon, mint	

SPIRITS

GIN & TONIC	13
Tanqueray gin, fever-tree tonic, lime, grapefruit wedge	
VODKA LEMON LIME BITTERS	13
KAI vodka, bitters, lime, lemonade	
VODKA LIME SODA	13
KAI vodka, lime, soda	
APEROL SPRITZ	14
aperol, prosecco, soda, orange wedge	
RUM & COKE	12
Kraken black spiced rum, coke	
WHISKEY & COKE	12
Jack Daniels whiskey, coke	
BOURBON & COKE	12
Jim Beam bourbon, coke, lemon wedge	
HENNESSY VS	11
Hennessy VS, ice	
HENNESSY VSOP	14
Hennessy VSOP, ice	
+ EXTRA SHOT	8
extra shot of spirit (excluding Hennessy)	

