



# menu

## **BUSINESS HOURS**

Lunch: Mon - Sun from 12:00pm, Last order 2:30pm

Dinner: Tue - Sun from 6:00pm, Last order 9:00pm

## **Licensed and BYO wine only**

Corkage \$3.50 per glass

## **Accept Credit Card (Master/Visa/AE).**

Please note all eftpos and credit card payments with a minimum transaction of \$20.00 or over.



denoted vegetarian dishes



denoted gluten dishes



Please inform our staffs if you are allergic to any nuts, eggs, dairy, fish, shellfish, soy and wheat. As we try our best to meet your dietary requirements, we cannot guarantee that certain foods are completely free from traces.

Waiting times may vary. Please allow approx 15 - 20 min waiting times on some items.

Hương Lúa  
MODERN VIETNAMESE CUISINE



# Small Plates

-  denoted vegetarian dishes
-  denoted gluten dishes



**traditional crispy pork spring rolls (3pcs)**  
rice paper, glass noodles, wood ear mushrooms, pork mince, carrots, taro, egg and shallot  
**\$12.00**



**crispy soft-shell crab fresh rice paper rolls (2pcs)**  
rice paper, lettuce, vermicelli, Viet herbs, cucumber, pickled carrot, pineapple, coriander, roasted peanut and soft-shell crab  
**\$14.00**



**fresh rice paper rolls (2pcs)**  
*(tiger prawn or tofu)*  
rice paper, lettuce, vermicelli, Viet herbs, pickled carrot, cucumber, coriander and roasted peanut  
**\$12.00**



**banh mi baguette**  
*(pulled pork or lemongrass chicken or beef)*  
homemade chicken liver pate, mayo, cucumber, coriander, pickled carrot and chilli  
**\$8.00 LUNCH ONLY**



**chargrilled lemongrass chicken satay skewers (4skewers)**  
marinated chicken w/ homemade peanut satay sauce  
**\$12.00**



**steamed coconut rice cakes (4pcs)**  
shiitake, daikon, chilli prawn floss, stirred green shallots, fish roe and mix herbs  
**\$12.00**



**sous vide 50g Wagyu la lot (2pcs)**  
chargrilled betel leaf, lemongrass, black pepper, coriander, mix Viet herb and roasted peanut  
**\$16.00**



**chargrilled split NT king prawns (2pcs)**  
garlic, chilli, tamarind sauce, crispy shallots and king prawns  
**\$16.00**



**steamed rice rolls (4pcs)**  
marinated ground pork, mushroom, coriander, cucumber and shiso  
**\$14.00**



**saltbush salt wild spice pork crackling chilli**  
saltbush, pork crackling, lime zest, basil leaves, chilli, paprika and Viet's spice mixed  
**\$12.00**



**hot silky tofu**  
sauté mix mushroom, tofu, coriander, chilli, lime pearl and house dressing  
**\$12.00**



**chargrilled Sydney rock oysters (half dozen) (or natural)**  
fried garlic, coriander, roasted sesame, peanut and chilli yuzu lime dressing  
**\$16.00**



**sweet potato wedges**  
salted cinnamon, roasted sesame, honey and sweet potato  
**\$12.00**



**pan-seared Hokkaido scallops (4pcs)**  
pickle cucumber, shiso Viet's herbs, fried shallot and spicy ginger citrus lime dressing  
**\$18.00**

# Green Plates

some dishes are garnished with roasted peanut and crispy shallots, may contain gluten

 denoted vegetarian dishes

 steam seasonal vegetables  
oyster sauce or soy garlic sauce  
**\$18.00**



 roasted sweet potato cress salad  
watercress, radish, mints, goji berries and lemon myrtle dressing  
**\$18.00**



 raw baby kale beets salad  
fresh baby kale, sous vide beets, kohlrabi, crispy tofu and shallot oli  
**\$18.00**



fresh lean beef tamarind salad  
pickled carrot, cabbage, mix Viet herbs, onion, coriander, tamarind dressing, crispy shallots and roasted peanut  
**\$18.00**



green papaya & tiger prawn salad  
pickled carrot, mix Viet herbs, dried shrimp floss, crispy shallots, roasted peanut and chilli lime dressing  
**\$18.00**



poached chicken salad  
Viet's slaw cabbage, shiso, pickled carrot, mix herbs, onion, coriander, roasted peanut, chilli and crispy shallots  
**\$18.00**

# Classic Plates

some dishes are garnished with roasted peanut and crispy shallots, may contain gluten

## bun dac biet

Huong Lua combo with char grilled tiger prawns, spring rolls and chicken vermicelli  
**\$20.00**




pho Hanoi  
lean beef, 120hrs simmering beef broth, rice noodle, shallots, onion, bean sprout and basil  
**(S) \$12.00 (L) \$16.00**



bun bo Hue  
beef shin, chillies beef broth, vermicelli noodle, shallots, onion, bean sprout, green and basil  
**(S) \$12.00 (L) \$16.00**



 bun xao  
stir-fried lemongrass (beef or chicken or tofu), cucumber, carrot, lettuce, bean sprout, herbs and vermicelli  
**\$16.00**




bun cha gio  
crispy spring rolls, cucumber, carrot, lettuce, bean sprout, herbs, peanut, crispy shallots and vermicelli  
**\$18.00**



bun tom xao  
stir fried lemongrass tiger prawns, vermicelli with roasted peanut and crispy shallots  
**\$18.00**



 com suon nuong trung  
char-grilled lemongrass soy pork chop, sunny egg, steam rice and shallot oil  
**\$18.00**

# Side Plates

steamed jasmine rice	\$3.00
bread roll	\$3.00
egg fried rice	\$5.00
tomato fried rice	\$5.00
seasoning rice lime & garlic	\$5.00

# Share Plates

some dishes are garnished with roasted peanut and crispy shallots, may contain gluten

 denoted vegetarian dishes  denoted gluten dishes



**twice fried crispy soft-shell crab**

granny smith apple, red radish, pickle cucumber, mix Viet's herbs and chilli yuzu dressing

\$22.00



OPTION



**banh xeo**

crispy pancakes, crispy pork, tiger prawn, mungbean, beansprouts, fresh green and lettuce to wrap

\$22.00



**sous vide beef rib**

char-grilled 12hrs sous vide beef rib marinated, Viet's slaw and homemade chilli jam

\$28.00



**crispy skin barramundi**

pan-fried 180g crispy skin barramundi fillet, Viet's salsa mix herbs and ginger lime dashi foam

\$28.00



**peppery sea salted calamari**

lime zest, Vietnamese mints, chilli and ginger mayo

\$22.00



OPTION



**chicken coconut curry**

carrot, sweet potato, okra, coriander and crispy chilli leaf

\$24.00



**caramelised pork belly**

sous vide pork belly, dark soy, braised in young coconut juice, 65°C egg and coriander chilli

\$26.00



**chargrilled octopus hand**

sous vide octopus hand, lime zest marmalade, roasted peanut and Viet's slaw

\$26.00



**bo luc lac**

200g grain-fed eye fillet cubed, house satay, peanut, black pepper and watercress

\$23.00



**cha ca Hanoi**

pan-fried 250g NZ monkfish, dill, turmeric, galangal, shallot, peanut, vermicelli and fresh green to wrap

\$26.00



**bun cha Hanoi**

chargrilled marinated pork patties, pork belly, vermicelli and fresh Viet's herbs to wrap

\$24.00



**braised beef cheeks**

slowly braised beef cheeks, red wine, carrot, chilli and basil

\$26.00



OPTION



**hot & sour seafood soup**

king prawn, fish, mussels, lemongrass, garlic, tamarind, tomato, pineapple, okra and chilli oil

\$28.00



**blackened pork knuckle**

18hrs sous vide five spice pork knuckle, soy and homemade madeira chilli apple chutney

\$28.00



**chorizo fried rice**

tiger prawns, pineapple, tomato paste, green shallot, coriander, crispy shallot, chilli and egg on top

\$22.00

# Sweet Plates



**kem ba mau**  
blood orange sorbet, coconut pandan, mandarin sorbet, citrus pearl and chilli pineapple chip  
**\$16.00**



**smoked soymilk panna cotta**  
squid ink macaron, glass ginger syrup, pineapple jam, sugar cane jello  
**\$16.00**



**che chuoi**  
caramelised banana, tapioca, coconut cream, roasted peanut and coconut pandan sorbet  
**\$16.00**



**banh khoai lang chien**  
sweet potato cinnamon filo crisps, hot chocolate coconut cream, shaved coconut and selection sorbet  
**\$16.00**

**banh gan nuong**

Viet's style baked flan, palm sugar, coconut milk, egg, cinnamon, coffee powder and selection sorbet  
**\$16.00**

**coconut affogato frangelico**

Trung Nguyen café den, condensed milk, coconut sorbet, roasted peanut and frangelico  
**\$16.00**

**che Viet**

classic warm Viet sweet (red kidney bean or mungbean) coconut cream, foam and selection sorbet  
**\$12.00**

**chef's selection**

mix platter of any two sweet  
**\$28.00**

# No Plates

- just drinks

Trung Nguyen caféphin  
(condensed milk or black)  
(iced or hot)  
\$6.00



fresh young coconut  
\$7.00



mango coconut tapioca pearls  
and green jelly  
\$6.00



three colour coconut drink  
mungbeans, red beans, green jelly  
\$6.00

fresh avocado & coconut blended	\$8.00
avocado condensed milk blended	\$6.00
pineapple mint blended	\$6.00
durian condensed milk blended	\$8.00
mungbean condensed milk mint blended	\$8.00
lemon lime bitter	\$6.00
hot homemade soymilk	\$5.00
fresh lemongrass infused green tea	\$5.00
fresh mint cinnamon tea	\$5.00



fresh lime soda & mint  
\$6.00

loose leaf tea & infusions <i>Tea Craft</i>	\$5.00
black teas – earl grey, english breakfast	
green tea – lotus tea, silver jasmine	
organic herbal infusions – peppermint, camomile	
exotic blend – masala chai	
oolong – tie kuan yin	

coke, zero, sprite, lemonade, fanta – can	\$3.00
coke, zero, sprite, lift – glass bottle	\$4.00
splitrock water still or sparkling (500ml)	\$5.00
splitrock water still or sparkling (750ml)	\$9.00
juice – apple, pineapple, orange, mango	\$5.00

