

Soup

1. Pork & spring onion wonton soup. **\$8**

Canh hoành thanh

2. Simple fish soup. **\$8**

Canh ca

3. Hot&sour soup with prawn, calamari, tomato, pineapple, celery. **\$8**

Canh chua

Entrée

4. Deep fried spring rolls (4pcs) **\$6.50**

Cha gio

5. Vietnamese`s chicken prawn rice paper rolls (2 pcs) **\$7**

Goi cuon

6. Shredded slow-cooked pork rice paper rolls (2pcs) **\$6.50**

Bi cuon

7. Grilled marinated pork skewer (2 skewers) **\$7**

Nem nuong

8. Beef curry puff (4pcs) **\$8**

Banh cari

9. Garlic butter chicken wings (4pcs) **\$7**

Ga Bo

10. Panfry marinated quail with lemon pepper sauce. **\$8**

Chim cut

11. Pork & spring onion wonton (6pcs) **\$8**

Hoanh thanh

A: steamed served w sweet chilli soy sauce.

B: fried served w plum sauce.

12. Vietnamese green pawpaw salad w a mixed of carrot, cabbage, celery onion, capsicum.

Goi Du Du

A: served w chicken, prawn **\$13**

B: served w tofu **\$10**

13. Sesame prawn toast (4pcs) **\$8**

Banh mi tom

(**) **Dinner only**

Signature chef special

14. Wok-fried salt chilli crispy calamari with garlic, vegetable **\$21**

Sexy calamari – Muc rang muoi

15. Stir-fry chicken w cashew nut, snow peas, garlic, onion, shallot in caramelized sauce. Served on a sizzling hot plate **\$20**

yummy chicken

16. Stir-fry marinated beef w vegetables, garlic, ginger sauce served in a hot pot. **\$20**

yummy beef

17. Caramelized lamb w black pepper, vegetables, garlic and onion on sizzling plate. **\$21**

yummy lamb

18. Hoisin lamb w vegetables, garlic and mild chili served on a sizzling hot plate. **\$21**

Mongolian lamb

19. Sizzling Prawn, calamari, batter fish in a special lemongrass, peanut sauce. Served on a sizzling hot plate. **\$23**

Bien sat

20. Dry-fried Sichuan chili beef w shredded lettuce, tomato. **\$18**

Bo Sichuan ()**

21. Steamed dark soy chicken w garlic, shallots & ginger sauce. **\$18.50**

Ga hap gung

22. White-cooked chicken w garlic, chili ginger black bean sauce.

Ga hap tau xi \$18.50

23. Deep-fried battered prawn w lemon honey dipping sauce. **\$20**

Tom bot ()**

24. Salt&chilli fried boneless pork loin chop w garlic, onion, and shallot. **\$20**

Heo rang muoi (pork loin spicy)

25. Saigon crispy skin chicken w lettuce, tomato, Saigon`s vinaigrette

Ga don dac biet \$20

26. Braised caramelized black pepper Fish cutlet served in a hot pot.

Ca kho to ()** **\$25**

27. Crispy fish w garlic, salt, black pepper, mixed vegetables **\$23**

Ca rang muoi

28. Crispy batter soft-shell crab w salt, chili, mixed vegetables. **\$22**

Cua lot rang muoi ()**

29. Crispy skin chicken w lemon honey sauce **\$20**

Ga gion sot chanh

30. Steamed boneless Barramundi fillet w topped shallot & ginger sauce. **\$22**

Ca Chem Hap ()**

31. Deep-fried batter fish served w chili ginger Namjim sauce \$19

Ca Chien Gung

(**) **Dinner only**

Main course

32. Stir fry mixed vegetables, lemongrass in peanut sauce. Served on a hot sizzling. **(VI Sat)** with:

Beef. **\$16.50**

Fish. **\$18**

Prawn. **\$20**

33. Stir-fry lemongrass, onion, capsicum in mild chili sauce.

(Xa ot) with:

Chicken, beef. **\$15**

Pork, lamb. **\$16**

Prawn. **\$20**

Calamari. **\$16**

Fish. **\$18**

Scallop. **\$19.50**

34. Braised vegetables, crushed peanut in mild creamy curry sauce.

(Xao lan) with:

Chicken, beef. **\$15**

Lamb. **\$16**

Prawn. **\$20**

35. Stir-fry carrot, baby corn, garlic in black bean sauce.

(Tuong den) with:

Chicken, beef. **\$15**

Scallop. **\$19.50**

36. Stir-fry cashew nuts, vegetables in oyster sauce.

(Hot dieu) with:

chicken, beef. **\$16.50**

prawn. **\$21.50**

scallop. **\$20.50**

37. Stir-fry tomato, pineapple, cucumber in sweet & sour sauce.

(Chua ngot) with:

chicken. **\$15**

pork. **\$16**

calamari. **\$16**

Fish. **\$18**

38. Stir-fry garlic, onion, shallot in caramelized sauce.

(Ram toi) with:

chicken, beef **\$15**

pork. **\$16**

prawn. **\$20**

scallop. **\$19.50**

Noodles

39. Wok-fried beef, vegetable, thick rice noodle in oyster sauce. **\$15.90**
Char Kway Teow
40. Thin rice noodle w chicken, prawn, beansprout, egg in pad Viet sauce. **\$16.90**
Pad Viet
41. Crispy egg noodle w beef, mixed vegetable in special gravy sauce. **\$15.90**
Mi don bo
42. Crispy egg noodle w meats& seafood, vegetable in gravy sauce. **\$18.90**
Mi Don Thap Cam
43. Singapore style rice vermicelli noodle w chicken, prawn, egg. **\$16.90**
Bun Singapore

Authentic Vietnamese

44. Vietnamese Beef Fresh rice noodle soup.(large size extra \$2.00)
Pho Bo
(A) Your choice of two fillings: **\$14.50**
rare beef, cooked beef brisket, beef ball, beef tripe.
(Tai, nam, bo vien, xach)
(B) Special combination beef. **\$15.50**
Pho Dac Biet
45. Poached runny egg & chicken fresh rice noodle soup. **\$14.50**
Pho Ga
46. Mixed Seafood and mixed vegetables fresh rice noodle soup. **\$18**
Pho Bien
47. Two type of tofu, mixed vegetable fresh rice noodle soup. **\$15.90**
Pho Chay
48. Original medium spicy noodle soup w thin slices of rare beef, boiled pork hock, Vietnamese's pork sausage. **\$15.90**
Bun Bo Hue
49. Crispy skin marinated chicken egg noodle soup. **\$15**
Mi ga don
50. Cambodian Kuy Teav clear rice noodle soup w a combination of meat &seafood. **\$16**
Hu tieu Nam Vang
51. A braised Cantonese style duck, shiitake mushroom, Asian greens served with egg noodle soup. **\$17.90**
Mi vit tiem
52. Grilled marinated pork, spicy sausage, shredded slow-cooked pork, fried egg served w a side of rice & salad. **\$16**
Com suon dac biet.
53. A red tomato rice w crispy chicken, fried egg, a side of salad & sweet chilli dipping sauce. **\$16**
Com ga don
54. Hainanese style chicken rice with Hainanese marinated egg, a side of ginger dipping sauce **\$16**
Com ga Hainan
55. Flaming wok-fry w mild chilli, lemongrass grated, onion & salad. Served w rice vermicelli, Vietnamese mixed salad.
(A): w marinated beef & spring rolls. **\$15**

(Bun bo cha gio)
(B): w grilled marinated pork skewers & spring rolls **\$15**

(Bun nem nuong)
(C): w grilled marinated chicken (please allow minimum 15 minutes) **\$15**
(Bun ga nuong)

Vegetarian Menu

- Soup:
1. Simple vegetable soup. \$6
Canh chay
2. Hot&sour soup w tofu. \$7
Canh chua dau hu
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- Entrée:
3. Vietnamese rice paper rolls. \$7
Goi cuon chay (2pcs)
4. B.B.Q Handmade tofu skewers. \$7
Chay lui (2pcs)
5. Vietnamese tofu salad. \$7
Goi chay
- Mains
6. Two types of tofu &mixed vegetables in caramelized ginger sauce. Served on a hot sizzling. **\$18**
Yummy tofu
7. Mixed green vegetables in garlic soy sauce. **\$15.50**
Rau xanh toi
8. Wok-fried fried tofu with lemongrass, salt & chilli. **\$15.50**
Dau hu muoi
9. Chinese broccoli stir-fry in garlic soy sauce. **\$15.50**
Cai ro xao toi
10. Steamed mixed vegetables w soy sauce. **\$13.50**
Rau luoc
11. Fried bean curd w mild curry coconut cream, vegetables. **\$14**
Dau lan
12. Mixed vegetables& tofu braised in a ginger black bean sauce. **\$14**
Kho chay
13. Wok-fried tofu, garlic Chinese broccoli in mushroom sauce soy sauce. **\$15**
Dau Hu xao Nam

Noodles

14. Stir-fry fresh rice noodle w fried bean curd & mixed vegetables **\$14.50**
hu tieu xao chay
15. Crispy egg noodle w fried bean curd &vegetable in gravy sauce (Soft egg noodle optional) **\$15.50**
Mi don chay
16. Singapore style stir-fry rice vermicelli w fried bean curd &vegetables. **\$14.50**
Bun xao chay

Rice

Steamed rice	\$3 / per person		
Special fried rice	small	\$7	large \$9
Wok fried garlic rice	small	\$6	large \$8

Dessert (Please ask staff.)

TAKE AWAY MENU

PHO@DICKSON

VIETNAMESE CUISINE



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Trading hours:

Lunch: 12.00 am – 3.00pm

(Tuesday – Sunday)

Dinner: 5.00pm - 10.00pm

(Monday – Sunday)



Delivery Areas:

North Canberra: Acton, Braddon, Turner, Ainslie, Reid, Dickson, O’Connor, Lyneham, Downer, Hackett, Watson.

(Delivery hours: 5.30pm – 9.00pm)

Minimum order \$30

(Delivery fee \$5.00)

Free Delivery Order over \$50



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