



A PURE VIETNAMESE STREET FOOD EXPERIENCE

Vietnamese food is one of the most diversified and influenced cuisines on the planet, but at its core, it is a delightful mix of shared native flavours and borrowed techniques. Without its French influence, Vietnamese cuisine would not be as we know it today.

This coming together of two completely different culinary cultures, focused on authenticity, health and obsession to do simple things well, exists at the core of our passion.

At Bon Bon Boy, we love what we do, and we welcome you to our restaurant as if you were family. We hope you love our food and feel our passion for Pure Vietnamese street food.



@BONBONBOYAU

WHITE WINE

**GIESEN SAUVIGNON BLANC
NEW ZEALAND** \$36.0

Crisp and refreshing, expect citrus and freshly cut herbs

**TREAD SOFTLY PINOT GRIGIO
SOUTH AUSTRALIA** \$40.0

Dry, light, lifted aromatics of white florals, lemon citrus and pear

**MADFISH CHARDONNAY
WESTERN AUSTRALIA** \$36.0

Aromas of peach, nectarine, apple, vanilla and spice

RED WINE

**TREAD SOFTLY PINOT NOIR SOUTH
AUSTRALIA** \$40.0

Light fruity palate that is smooth and silky

**PEPPER JACK SHIRAZ
SOUTH AUSTRALIA** \$42.0

Dark chocolate and rich mocha notes

**NINTH ISLAND PINOT NOIR
TASMANIA** \$44.0

Lifted aromas of cherries, sweet cranberries, mulberries and pomegranate

SPARKLING WINE

DE BORTOLI PROSECCO VICTORIA \$36.0

Refreshing, crisp and light!
Smooth and bubbly

FREIXENET PROSECCO (ITALY) \$50.0

Fresh and fruity, with aromas of flowers, citrus and apple

WINE BY THE GLASS

**DE BORTOLI PROSECCO
VICTORIA** \$12.5

**GIESEN SAUVIGNON BLANC
NEW ZEALAND** \$12.5

**TREAD SOFTLY PINOT GRIGIO
SOUTH AUSTRALIA** \$12.5

**CAT AMONGST THE PIGEONS
SHIRAZ SOUTH AUSTRALIA** \$12.5

COCKTAILS

BOOZY VIETNAMESE ICED COFFEE \$18.5

Vodka, Kahlua Coffee Liqueur, Baileys,
Vietnamese drip coffee and condensed milk

MOJITO \$18.5

Rum, lime juice, lemonade, mint

LIMONCELLO VODKA \$18.5

Vodka, Limoncello, lemonade, ice

SPIRITS

BOURBON, JACK DANIELS \$13.0

BOURBON, JIM BEAN \$13.0

BOURBON, MAKERS MARK \$14.5

GIN, GORDON DRY \$13.0

GIN, TANQUERAY \$16.5

RUM, BUNDABERG \$13.0

RUM, BACARDI \$13.0

TEQUILA, SIERRA \$13.0

VODKA, ABSOLUT \$13.0

VODKA, BELVEDERE \$16.0

BEERS

HANOI (VIETNAM) \$10.5

SAIGON SPECIAL (VIETNAM) \$10.5

ASAHI (JAPAN) \$10.5

PERONI (ITALY) \$10.5

CORONA (MEXICO) \$10.5

TIGER (SINGAPORE) \$10.5

CROWN LAGER (AUSTRALIA) \$10.5

MOON DOG PALE ALE (AUSTRALIA) \$10.5

SOFT DRINKS

SOFT DRINKS 375ml | 600ml **3.30 | 5.0**

Pepsi, Pepsi Max, Sunkist, Solo,
Schweppes Lemonade

VIETNAMESE ICED COFFEE \$5.0

COOL RIDGE SPRING WATER \$4.0

COOL RIDGE SPARKLING WATER \$5.0

LIPTON ICED TEA \$5.0

Lemon, Mango, Peach

SPRING VALLEY JUICE \$5.0

Orange, Apple

SCHWEPES MINERAL WATER \$5.0

Agrum, Orange & Mango,
Lemon, Lime and Bitters

RED BULL \$5.0

STARTERS

VIETNAMESE CHICKEN WINGETTES (6|12 PCS) \$12.5 | \$18.0

Marinated in fish sauce, ginger and lemongrass & sprinkled with sesame seeds.

SALT & PEPPER CHICKEN RIBS (6|12 PCS) \$12.5 | \$18.0

Crispy salt & pepper chicken ribs, birds eye chilli and coriander.

SATAY CHICKEN SKEWERS (3|6 PCS) \$12.5 | \$18.0

Twice cooked chicken skewers with spicy satay peanut sauce, crushed peanuts & Asian slaw.

NEM NUONG PORK SKEWERS (3|6 PCS) \$12.5 | \$18.0

Vietnamese pork skewers served with a sweet chilli dipping sauce.

SPRING ROLLS (2|5 PCS) \$7.5 | \$14.0

Served with lettuce cups, pickled carrot, Vietnamese mint, coriander & a sweet chilli dipping sauce.

- Crispy Prawn
- Classic Chicken
- Vegetarian (V)

DUMPLINGS

STEAMED SHU MAI (3PCS) \$12.5

Pork and prawn shu mai, mixed sesame seeds & spring onion.

STEAMED GINGER PRAWN (3PCS) \$12.5

Ginger prawn dumplings. white & black sesame, spring onion.

STEAMED VEGETARIAN (VO, VGO) (3PC) \$12.5

Diced vegetables dumplings wrapped in rice flour, mixed sesame seeds & spring onion.

FRIED SHU MAI (3PCS) \$12.5

Fried pork & prawn shu mai, mixed sesame seeds & spring onion.

FRIED GINGER PRAWN (3PCS) \$12.5

Crispy fried ginger prawn dumplings, spring onion.

BBQ PORK BUN (1PC) \$6.0

Sweet white flour bun filled with marinated pork.

BANH MI

Crispy Vietnamese roll, layered with our own special pate, chilli mayonnaise, cucumber, pickled carrot, coriander, spring onion & hoisin sauce.

CRACKLING PORK BELLY \$12.5

CRISPY CHICKEN \$12.5

BBQ CHICKEN \$12.5

LEMONGRASS CHICKEN \$12.5

SHREDDED CHICKEN BREAST \$12.5

NEM NUONG PORK SAUSAGE \$12.5

BBQ PORK \$12.5

FRIED TOFU (V) \$12.5

GỎI CUỐN - RICE PAPER ROLLS

Delicate rice paper encasing thin vermicelli noodles, pickled carrot, mint, coriander & fried shallots. Includes 1 free sauce.(2pcs)

BBQ PORK \$9.5

BBQ CHICKEN \$9.5

LEMONGRASS CHICKEN \$9.5

PRAWN (GF) \$9.5

FRIED TOFU (V, VG) \$9.5

LOW CARB CHICKEN (GF) \$9.5

LOW CARB PRAWN (GF) \$9.5

LOW CARB FRIED TOFU (V, VG) \$9.5

SAUCES

HOISIN SAUCE (V, VG, GF) \$0.5

SWEET CHILLI SAUCE (GF) \$0.5

SRIRACHA SAUCE (V, VG, GF) \$0.5

SATAY PEANUT SAUCE (GF) \$0.5

SWEET SOY SAUCE (V, VG, GF) \$0.5

SATAY CHILLI OIL (GF) \$1.0

PURE BROTH PHỞ

Traditional Vietnamese Pho broth ingredients are carefully prepared, then skillfully clarified to produce our signature full-bodied, Pure Broth that's bursting with flavour.

T/A
cup | Bowl

WAGYU BEEF (GF) \$12.5 | \$20.5

PRAWN (GF) \$12.5 | \$20.5

CHICKEN (GF) \$12.5 | \$20.5

BEEF (GF) \$12.5 | \$20.5

CHICKEN/BEEF (GF) \$12.5 | \$20.5

TOFU (GF) \$12.5 | \$20.5

EXTRA MEAT \$5.0

PHỞ XÀO - STIR FRY PHO NOODLES

Vietnamese stir fry pho noodles, with spicy sriracha and sweet soy sauce, garlic, red onion, pho noodles, bok choy & beanshoots, garnished with fried onion & spring onion.

WAGYU BEEF \$21.5

PRAWN \$21.5

SHREDDED CHICKEN BREAST \$21.5

PORK \$21.5

FRIED TOFU \$21.5

CƠM - RICE BOWL

Served with steamed jasmine rice, Asian slaw and garnished with spring onion, coriander & fried onion.

CRACKLING PORK BELLY (GF) \$19.5

CRISPY CHICKEN \$19.5

BBQ PORK \$19.5

BBQ CHICKEN \$19.5

LEMONGRASS CHICKEN \$19.5

SATAY CHICKEN \$19.5

FRIED TOFU (V, VGO) \$19.5

BÚN - VERMICELLI NOODLE SALAD

Fresh vermicelli noodles, mixed salad, apple, pickled carrot, purple cabbage, white cabbage, chopped mint, coriander dressed with tangy sweet & sour sauce.

CRACKLING PORK BELLY (GF) \$19.5

CRISPY CHICKEN \$19.5

BBQ CHICKEN \$19.5

BBQ PORK \$19.5

LEMONGRASS CHICKEN \$19.5

SHREDDED CHICKEN BREAST \$19.5

NEM NUONG PORK SAUSAGE \$19.5

FRIED TOFU \$19.5

SHARING PLATES

Sharing plates are ideal for groups, & best accompanied with a selection of sides.

CRACKLING PORK BELLY (GF) \$25.5

Tender pork belly, crunchy crackling & hoisin sauce.

LEMONGRASS CHICKEN \$25.5

Golden skinned chicken marinated with lemongrass, garlic, lime & chilli.

BBQ PORK \$25.5

Charred marinated pork with a sweet soy, oyster & lemongrass sauce.

BBQ CHICKEN \$25.5

Charred marinated chicken with a sweet soy, oyster & lemongrass sauce.

SIDES

JASMINE RICE (V, VG, GF) \$4.0

Steamed jasmine rice.

STIR FRY VEGETABLES (V, VG, GF) \$10.5

Stir fried boy choy, bean shoots, red onion & garlic.

ASIAN SLAW (GF) \$8.5

A refreshing mix of granny smith apple, pickled carrot, red and green cabbage, mint and coriander dressed with tangy sweet & sour sauce.