

...We encourage you to choose several dishes and share them together as part of a family style. It is what we do at our house and what we suggest you to do at our restaurant.

SMALLER

HOUSEMADE SPRING ROLLS (3PC) (VG) \$13
w. Lettuce Cups & 'Nuoc Cham'

HOUSEMADE SEAFOOD SPRING ROLLS(3PC)\$16
Prawns, Squid, Black Pepper w. Lettuce Cups & Sweet Chilli Mayo

SALT & PEPPER TOFU (3PC) (VG)\$11
Crispy Tofu w. House-made Relish

CAULIFLOWER POPCORN (V) \$13
w. Smokey Spice & Lemon Mayo

TASTING PLATTER (6PC)
-Tofu, Dumpling & Spring roll \$19
-Fried Chicken, Dumpling & Spring roll \$23

BIGGER

STIR-FRY GREEN VEGETABLES (VG) \$20
w. Housemade Stir-Fry Sauce
Add Tofu \$4/Chicken \$5/Beef \$5/Prawn \$7

SAIGON ALLEE FRIED RICE (V)\$20
w. Mix Vegetable & Housemade Sauce
Add Tofu \$4/Chicken \$5/Beef \$5/Prawn \$7

SALT & PEPPER CALAMARI \$26
w. Thai Basil Sea Salt, Black Pepper, Sriracha-Mayonnaise & Vietnamese Coleslaw

CRISPY FRIED CHICKEN \$23
w. Roasted Rice Powder Seasoning, Crispy Kaffir Lime Leave & Salad

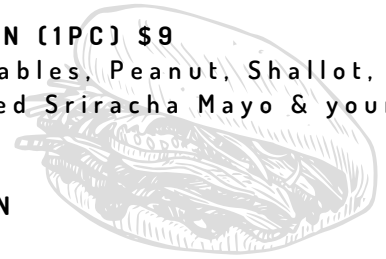
FLATHEAD FISH BITES \$23
w. Caramelized Onion, Ginger, Chilli Thread & Vietnamese Coleslaw

'TOM XAO BO TOI' - WOK-SEARED PRAWNS \$24
Prawns w. Clarified Butter, Garlic Sautéed & Crispy Garlic Breads

JASMINE RICE \$5

BAO BUNS

STEAMED BAO BUN (1PC) \$9
w. Pickled Vegetables, Peanut, Shallot, Coriander, Smoked Sriracha Mayo & your choice of:
ROAST PORK
SMOKEY CHICKEN
CRISPY TOFU



HOUSEMADE DUMPLINGS

STEAMED PRAWN & PORK DUMPLINGS (3PC) \$16

STEAMED PORK DUMPLINGS (4PC) \$14

FRIED VEGETARIAN DUMPLINGS (3PC) (VG) \$12

PHO - NOODLE SOUP

VEGETARIAN PHO (VG) \$21
Rice Noodles, Tofu, Vegetables, Herbs & Bean Sprouts w. Vegetable Stock

PHO GA \$22
Rice Noodles, Poached Chicken Breast, Herbs & Bean Sprouts w. Slow-cooked Beef Stock

PHO BO \$22
Rice Noodles, Beef Slices & Brisket, Herbs & Bean Sprouts w. Slow-cooked Beef Stock



DESSERT

VIETNAMESE DONUTS \$13
w. Coconut Pandan & Thai Milk Tea Dipping Sauce(Add Coconut Ice Cream \$3.5)

COCONUT & STICKY DATE PUDDING \$15
Young Coconut Flesh & Date Pudding w. Coconut Ice Cream

Drinks Menu

SPARKLING WINE

SASHA NON-VINTAGE BRUT
REDBANK, VIC

WHITE WINE

2023 KIMBARRA RIESLING
GREAT WESTERN, VIC
2023 AMHERST SAUVIGNON BLANC
PYRENEES, VIC
2022 LINO RAMBLE PINOT GRIGIO
MCLAREN VALE, SA
2022 SWINGING BRIDGE MRS PAYTEN
CHARDONAY, ORANGE, NSW

ROSÉ

2022 CLARNETTE ROSÉ
GRAMPIANS, VIC
2021 BELLA ROSA
RUTHERGLEN, VIC

RED WINE

2021 CLARNETTE PINOT NOIR 14/58
PYRENEES, VIC
2022 LATTI WILD WEST RED BLEND 56
COGHILLS CREEK, VIC
2017 GRANITE HILLS MCC 58
MACEDON RANGES, VIC
2019 BILLY BRAND CABERNET SAUVIGNON 14/58
COONAWARRA, SA
2020 SCHWARZ GROWER SHIRAZ 13/56
BAROSSA VALLEY, SA
2021 KIMBARRA SHIRAZ 58
GREAT WESTERN, VIC

BEERS

CARLTON DRAUGHT	4.6%	AUSTRALIA	9
CORONA	4.5%	MEXICO	10
HANOI BEER	5.1%	VIETNAM	12
SAIGON SPECIAL	4.9%	VIETNAM	12
GREAT NORTHERN	3.5%	AUSTRALIA	9

COCKTAILS

14/56	KAFFIR LIME MARGARITA	20
	(Infused Kaffir Lime Tequila, Cointreau, Lime Juice & Syrup)	
14/58	SAIGON ALLEE MOJITO	18
	(Spiced Rum, Lime Juice, Mint, Syrup & Ginger Ale)	
13/54	SAIGON BY NIGHT	20
	(Gin, Cointreau, Lemon Juice, Cinnamon Syrup & Fresh Herbs) (VEGAN IS AVAILABLE ON REQUEST)	
13/54	VIETNAMESE ESPRESSO MARTINI	20
	(Coffee, Kahlua, Bailey, Vodka & Condensed Milk)	
13/56	APPLE AMOUR	19
	(Vodka, Midori, Lemon Juice, Apple Syrup, Egg White) (VEGAN IS AVAILABLE ON REQUEST)	
13/54	RED LANTERN	18
	(Gin, Raspberry Syrup, Lemon Juice, Aquafaba & Freeze Dried Raspberry Powder)	
56	PEACH SPRITZ	19
	(Aperol, Vodka, Lemon Juice, Peach Vinegar, Watermelon Syrup & Soda)	

NON - ALCOHOLIC DRINKS

HOUSEMADE LEMONADE	8
RASPBERRY LEMONADE	9
LEMON, LIME & BITTER	9
VIETNAMESE ICE COFFEE	7
COFFEE	4.5
TEA	4
HOT CHOCOLATE	6
SOFT DRINKS	4
MINERAL WATER	8

SPIRITS

Vodka/ Whisky/Rum/ Bourbon/ Scotch/ Gin
with a choice of soft drinks 12

CIDER

BERTIE APPLE CIDER 4.7% AUSTRALIA 12

SPECIALS



DAYLESFORD GIN

LADY SUSANNE GIN , MEDITERRANEAN FEVER TREE TONIC, CUCUMBER & ROSEMARY 14

ZESTY LIMONE GIN, MEDITERRANEAN FEVER TREE TONIC, STRAWBERRY & LIME 16

LIMITED EDITION WINE



2020 Arisaig Rd TANNAT

BILLY BRAND FAMILY VINEYARDS, COONAWARRA 80

A decent dose of black liquorice, vanilla, dark chocolate, espresso, and smoke alongside a signature note of cardamom & brown spice



BARRAMUNDI SPRING ROLLS 15

w. Mixed Vegetables, Herbs & house made Sweet Chilli Sauce

'BANH HOI THIT QUAY' - ROAST PORK W. RICE NOODLES 25

Roast Pork w. Rice Noodle Sheets, Spring Onion Sautéed, Garlic Flakes, Salad, Herbs & Ginger Soy Dipping Sauce

'CA RY BO' - SLOW-COOKED BEEF CURRY 26

10hrs Slow-cooked Beef Brisket, Carrot, Potato w. Traditional Vietnamese Curry Paste, Garnished w. Crispy Noodle, Julienned Spring Onion, Chilli & Crispy Shallot
(Vegetarian is available on request)

CREME CARAMEL FLAN 12

Silky Smooth Eggy Custard w. Toffee, Strawberry, Mint & a dash of Vietnamese Coffee (optional)

BANH MI - '/Ba:n Mi:/ 13 (LUNCH ONLY)

Bread Roll w. Pickled Vegetables, Peanut, Shallot, Coriander, Spring Onion, Chilli, Smoked Sriracha Mayo & Your Choice of:

Wok-charred Beef

Roast Pork

Smokey Chicken

Tofu & Eggplant

