

STREET EATS - MON AN VAT

S1	HOUSE'S SPRINGROLLS (GF) CHẢ GIÒ GỐC VIỆT (pork, prawn, taro, carrot, wood ear mushrooms)	\$ 9.0
S2	VEGETARIAN SPRINGROLLS (V) CHẢ GIÒ CHAY (taro, mungbean, onion, wood ear mushrooms)	\$10.5
S3	NORTHERN RICE NOODLE BEEF ROLLED PHỞ CUỐN (2) (beef, lettuce, coriander, basil, mints, fried shallots)	\$12.0
S4	PORK N PRAWN RICE PAPER ROLLS GỎI CUỐN TÔM THỊT (2) (vermicelli, lettuce, cucumber, fresh herbs, peanut dip)	\$11.0
S5	TOFU RICE PAPER ROLLS (V) (GF) GỎI CUỐN CHAY (vermicelli, lettuce, cucumber, fresh herbs, pickles, sesame seeds)	\$10.0



S6	MEAT BALLS BANH MI BÁNH MÌ XÍU MẠI (ground pork, tomato, garlic, asian shallot, jicama)	\$12.0
S7	SWEET CORN KERNEL STIR FRIED (GF) BẮP XÀO BƠ (corn kernels, margarine, dried shrimp, shallot)	\$11.0
S8	MIXED RICE PAPER SALAD BÁNH TRẮNG TRỘN (quail eggs, green mango, beef jerky, peanuts, vietnamese mints)	\$13.0
S9	NORTHERN PORK TOFU PLATTER (GF) BÚN ĐẬU MẮM TÔM (pork hock, pork cake, fried tofu, herbs, vermicelli, fermented shrimp sauce)	\$21.0
S10	NORTHERN GRILLED PORK PLATTER BÚN CHẢ (grilled pork patties, belly, fresh herbs, warm nuoc mam)	\$20.0
S11	HA NOI PAN-FRIED FISH CHẢ CÁ LÁ VỌNG (snapper fillet, shallot, dill, peanut, herbs, vermicelli)	\$22.0
S12	PRAWN DUMPLINGS HÁ CẢO TÔM (prawn, bamboo strips, vietnamese mints, fried shallot, sweet soy)	\$10.0
S13	VEG OF THE DAY- W CARAMELISED FISH SAUCE (GF) CƠM KHO QUỆT (mix veg, sticky fish sauce, kampot pepper, chilli, crispy pork lard)	\$16.0
S14	MIX FRIED PLATTER MỆT CHIÊN THẬP CẨM (beef ball, tofu, fish ball, okra, mayonaise)	\$17.0
S15	VIETNAMESE SAVOURY PANCAKE (GF) BÁNH XÈO TÔM THỊT (pork, school prawns, carrot, onion, sprouts, fresh herbs, nuoc mam)	\$21.0



G1	LOTUS STEMS W PORK AND PRAWN (GF) GỎI SEN TÔM THỊT (carrot, onion, vietnamese mint, peanut, fried shallot, prawn crackers)	\$20.0
G2	PAPAYA W HOME-MADE BEEF JERKY GỎI ĐU ĐU KHÔ BÒ (shredded papaya, beef jerky, carrot, basil, peanut, pork crackles)	\$19.0
G3	BANANA BLOSSOM CHICKEN GỎI GÀ BẮP CHUỐI (shredded chicken, carrot, vietnamese mints, peanut, fried shallot)	\$19.0
G4	PAPAYA W BONELESS CHICKEN FEET AND PRAWNS GỎI ĐU ĐU TÔM CHÂN GÀ (shredded papaya, carrot, onion, vietnamese mints, prawn crackers)	\$20.0

NOODLE SALADS - BUN

B1	HOUSE'S SPECIAL SPRINGROLLS (GF) BÚN CHẢ GIÒ (vermicelli, fresh herbs, pickles, fried shallot, peanuts)	\$17.0
B2	VEGETARIAN SPRINGROLLS (V) BÚN CHẢ GIÒ CHAY (vermicelli, fresh herbs, pickles, fried shallots, peanuts)	\$17.0
B3	GRILLED PORK BÚN THỊT NƯỚNG (vermicelli, fresh herbs, pickles, fried shallots, peanuts)	\$18.0
B4	STIR FRIED BEEF BÚN BÒ XÀO (vermicelli, fresh herbs, pickles, fried shallots, peanuts)	\$18.0
B5	GRILLED CHICKEN BÚN GÀ NƯỚNG (vermicelli, fresh herbs, pickles, fried shallot, peanuts)	\$18.0
B6	POACHED PORK W FERMENTED ANCHOVY SAUCE (GF) BÚN MẮM NÊM (vermicelli, fresh herbs, papaya, peanuts, pork crackles)	\$16.0
B7	SUGARCANE PRAWN BÚN CHẠO TÔM (vermicelli, fresh herbs, pickles, fried shallots, peanuts)	\$19.0

RICE DISHES - CƠM

C1	GRILLED PORK CHOPS W FRIED EGG CƠM SƯỜN NƯỚNG TRỨNG (jasmine rice, cucumber, tomato, pickles, nuoc mam)	\$19.0
C2	GRILLED CHICKEN W FRIED EGG CƠM GÀ NƯỚNG TRỨNG (jasmine rice, cucumber, tomato, pickles, nuoc mam)	\$19.0
C3	HOI AN CHICKEN W TUMERIC RICE (GF) CƠM GÀ HỘI AN (shredded chicken slaw, pickles, vietnamese mints, ginger nuoc mam)	\$18.0
C4	VIETNAMESE SHAKING BEEF CƠM BÒ LÚC LẮC (jasmine rice, tenderloin, capsicum, onion, zucchini, black pepper)	\$19.0
C5	HOUSE SEAFOOD FRIED RICE (GF) CƠM CHIÊN TÔM CUA (crab meats, prawn, egg, shallot, garlic)	\$19.0
C6	LOTUS NUTS FRIED RICE (V) (GFO) CƠM CHIÊN HẠT SEN (lotus nuts, mix greens, egg, shallot)	\$17.0
C7	BEEF FRIED RICE (GFO) CƠM RANG DƯA BÒ (rice, egg, beef, pickled mustard green, fried garlic)	\$18.0

NOODLE SOUPS - SUP

N1	SPECIAL BEEF PHO (GFO) PHỞ ĐẶC BIỆT (sliced beef, brisket, tendon, tripe, beef ball, basil, sprouts)	\$20.0
N2	STIR FRIED BEEF PHO PHỞ TÁI LẦN (wok seared beef, shallots, basil, sprouts)	\$19.0
N3	SHREDDED CHICKEN PHO (GFO) PHỞ GÀ XÉ (shredded chicken, onion, fried onion, shallot, rice noodle)	\$17.0
N4	HUE SPICY BEEF SOUP BÚN BÒ HUẾ (thick vermicelli, beef shin, pork hock, pork cake, blood jelly, fresh herbs)	\$19.0
N5	TOMATO MINCED FRESHWATER CRAB NOODLE BÚN RIÊU (vermicelli, pork hock, pork cake, tofu, tomato, blood jelly, fresh herbs)	\$19.0
N6	VIETNAMESE BEEF STEWED BÒ KHO (sticky rice noodle/egg noodle/bread, beef shin, carrot, basil, sprouts)	\$19.0



THUC UONG - DRINKS



D1	ICED COFFEE W CONDENSED MILK CÀ PHÊ SỮA ĐÁ	\$8.0
D2	COCONUT MILK COFFEE CÀ PHÊ CỐT DỪA	\$9.0
D3	ICED COCONUT JUICE NƯỚC DỪA	\$6.5
D4	HOUSE MADE LEMON ICED TEA TRÀ CHANH	\$7.0
D5	HOUSE MADE PEACH ICED TEA TRÀ ĐÀO	\$7.0
D6	ICED LYCHEE SODA SODA TRÁI VẢI	\$7.5
D7	GREEN MANGO / HOG PLUMS PRESSED W SALTED PLUM XOÀI/CÓC ÉP XÍ MUỘI	\$8.5
D8	FRUITS SMOOTHIE (AVO, SOUR SOP, DURIAN) SINH TỐ (BƠ, MĂNG CẦU, SÂU RIÊNG)	\$8.0
D9	EGG YOLK SODA SODA HỘT GÀ	\$7.0
D10	FRESH CALAMANSI W SALTED PLUM/TEA (SEASONAL) TẮC XÍ MUỘI/ TRÀ TẮC	\$8.5
D11	PANDAN FLAVOURED MILK SÂM DỪA SỮA	\$8.0
D12	DRACONTOMELON SÂU ĐÁ	\$8.5
D13	FRESH JUICE (ORANGE, APPLE) NƯỚC ÉP (CAM, TÁO)	\$8.0
D14	STING STRAWBERRY FLAVOURED STING DÂU	\$6.5
D15	ICED TEA/HOT TEA/WATER BOTTLE TRÀ ĐÁ/TRÀ NÓNG/NƯỚC CHAI	\$3.0
D16	SOFT DRINK (COKE, COKE NO SUGAR, LEMONADE)	\$4.0

GÓC VIỆT
VIETNAMESE EATERY

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GÓC VIỆT VIETNAMESE EATERY

Here at GOC VIET, we wish to offer you the best Vietnamese food experience ever. Moreover, we regard it as a personal challenge to help bring about a revival of Vietnamese cuisine and let its distinctive balance of aromatics, heat, sweetness, sourness and fish-sauciness bright up your day.

“Hearty food, refreshing drinks and a convivial place to gather”

All card payments will incur a 1.2% processing fee
All prices and items are subject to change without prior notice
10% surcharge applies on public holidays
Take away container \$0.50/ bag \$0.20

(V) VEGETERIAN

(GF) GLUTEN FREE

(GFO) GLUTEN FREE OPTION AVAILABLE