

# \$15 LUNCH

available 11.30am - 4.30pm, Tuesday - Sunday

## CHOOSE YOUR BROTH

Miso

wakame & seaweed



Beef Pho

traditional Vietnamese bone broth



## CHOOSE 2 DISHES

Vietnamese rice paper rolls

vermicelli, red pepper, mint, coriander



BBQ tofu skewers

cucumber & lime chilli sauce



Red pumpkin curry

garam masala roasted pumpkin, bamboo, cherry tomatoes, peas, spring onion, coriander & cashews



Vegetable jungle curry

roast vegetables, kaffir lime, tofu & coriander



Coconut prawn dumplings

galangal, bamboo, lemongrass



Fish cakes

potato, green chilli, coriander, ginger & garlic, nuoc cham



Salt & pepper squid

wasabi mayo



Buttermilk fried chicken

spicy gochujang mayo



Sichuan-style pork dumplings

pork, chive, garlic, ginger, served in hot & sour chilli oil



Jasmine or coconut rice

# #CHOWDOWN

SHARED FEAST \$50PP

available Tuesday - Sunday (minimum of 6 people)

## FRESH

Vietnamese rice paper rolls

vermicelli, mint & coriander



Edamame

chargrilled, sea salt, sumac



## SALADS

Vermicelli salad

red cabbage & roasted peanuts, cucumber, coriander, mint, pepper, sesame maple dressing



Crispy pork belly salad

baby cos lettuce, vietnamese mint, sprouts, ginger nuoc cham dressing



## DUMPLINGS

Blue cheese & peanut wontons

with berry coulis



Beggars purse

mushroom, leek, bamboo & peanuts



Coconut prawn dumplings

galangal, bamboo, lemongrass



Vegetable spring rolls

sweet chilli dipping sauce



Salt & pepper squid

wasabi mayo



Buttermilk fried chicken

spicy gochujang mayo

## CURRIES & SIDES

Vegetable jungle curry

roast vegetables, kaffir lime, tofu & coriander



Mussaman lamb curry

braised lamb shoulder, kumara, coriander & roasted peanuts



Jasmine & coconut rice



AFTER DINNER COCKTAIL?  
CHECK OUT OUR NEIGHBOUR!

LOVE BITE

M E L L I T L I Q U O R

Enjoy classic cocktails with an 80's twist.

Classic cocktails for only \$14.  
OPEN NOW

5pm until 3am  
Wednesday - Saturday

Find them down our  
back stairs & to the left...

CHOW



# EVERYTHING IS FREE-RANGE

## SHARED DINING

Some dishes do come out at different times & we recommend sharing dishes so you can try a little bit of everything.

## WE LOVE SHARING!



## FRESH

- Edamame**  
sea salt, sumac D V G 9
- Vietnamese rice paper rolls**  
vermicelli, red pepper, mint, coriander D V G 14
- Prawn summer rolls** 🍷  
chives, coriander, lettuce, peanut nahm prick D G 15

## SALADS

- Vermicelli Salad**  
red cabbage & roasted peanuts, cucumber, coriander, mint, pepper, sesame maple dressing D V G 16
- Orange & pistachio salad**  
vietnamese mint, coriander, spring onion, chilli soy dressing V D G 18
- Grilled chicken salad**  
roasted cashews, mint, carrot, red cabbage, coriander D G 20
- Crispy pork belly salad**  
baby cos lettuce, vietnamese mint, sprouts, ginger nuoc cham dressing D G 19

## BAO BUNS (SERVED INDIVIDUALLY)

- Jackfruit**  
five spice pulled jackfruit, red cabbage, carrot, coriander & bang-bang vegan mayo V 12
- Karaage chicken**  
red cabbage & onion pickle, carrot & coriander D 11
- Roast pork belly**  
pickled carrot, daikon, coriander, kecap manis, sriracha mayo D 12

- D = Dairy free
- G = can be made Gluten Free
- V = Vegetarian
- V = Vegan
- G = Gluten free

## DUMPLINGS

- Mushroom & cream cheese wonton**  
white button mushrooms, garlic, spring onion, soy sauce & vegan cream cheese, plum sauce V D 16
- Beggars purse**  
mushroom, leek, bamboo, peanuts, red raspberry vinegar V D 17
- Blue cheese & peanut wontons**  
berry coulis V 16
- Coconut prawn dumplings**  
galangal, bamboo, lemongrass cucumber chilli soy D 17
- Grilled salmon parcels**  
spinach & cashew pesto, pickled ginger, garlic soy sauce G D 18
- Phoenix & dragon dumplings**  
chicken & prawn minced with ginger, spring onion & coriander, cucumber chilli soy dipping sauce D 18
- Sichuan-style pork dumplings** 🍷  
pork, chive, garlic, ginger, served in hot & sour chilli oil D 18
- Pekin duck gyoza**  
shiitake mushrooms, savoy cabbage, garlic, ginger, plum sauce D 18



## ADD SOME SIDES & SHARE!

- Bok choy**  
tonkatsu sriracha sauce V D G 9
- Broccoli, carrot, green beans**  
tonkatsu sauce V D G 9
- Udon noodles**  
sweet garlic soy V D 8
- Jasmine rice** V D G 3
- Coconut rice** V D G 4
- Roti chenai**  
satay sauce V D 9

## GRILL

- BBQ tofu skewers**  
cucumber & lime chilli sauce V G D 15
- Fish cakes** 🍷  
potato, green chilli, coriander, ginger & garlic, nuoc cham D 18
- Chicken satay**  
cucumber, peanut sauce G D 17
- Crispy pork**  
hoisin sauce G D 16
- Cross-cut beef rib** D 20

## CRISPY DUCK

- Chinese five spice salt, hoisin sauce G D
- 1/4 duck** 18
- 1/2 duck** 36
- Full duck** 60

## FRY

- Vegetable spring rolls**  
sweet chilli dipping sauce V D 15
- Tempura cauliflower**  
bang-bang vegan mayo V D 17
- Salt & pepper squid**  
wasabi mayo D 17
- Buttermilk fried chicken**  
spicy gochujang mayo D 18

## GIVEAWAYS

Check out our instagram page every Tuesday & Thursday to win some free food!



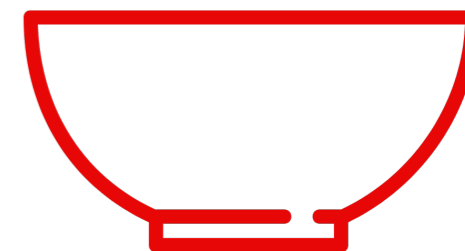
## CURRY

- Vegetable jungle curry** 🍷  
roasted vegetables, kaffir lime, tofu & coriander V D G 20
- Coconut chicken curry**  
chicken, coconut cream & chow spice mix, coriander, spring onion D G 23
- 5 spice yellow chicken curry**  
chicken, cherry tomatoes, peas, & beans D 23
- Mussaman lamb curry**  
braised lamb shoulder, kumara, coriander & roasted peanuts D G 25

**DON'T FORGET TO ORDER RICE**

## DESSERT

- Banoffee wontons**  
banana, nutella, salted caramel, vanilla ice cream V 12
- Whittaker's chocolate & chilli brownie**  
vanilla ice cream V 13



**2 FOR 1 COCKTAILS**  
WEDNESDAY & SATURDAY  
INCLUDES NON-ALC  
Y + Y = Y

**2 FOR 1 FOOD**  
ALL DAY, EVERY MONDAY  
sides not included

**FREE DELIVERY THURSDAY**  
WITH DELIVEREASY ON ORDERS OVER \$30  
selected suburbs only

**TAKE AWAY & DELIVERY AVAILABLE**

