

RICE PAPER ROLLS

Ocean Trout

pineapple, herbs, bun noodles, mam nem dipping sauce (2pc) \$16 ^{GF}

Pulled Pork

cucumber, bun noodle, hoi sin dipping sauce (2pc) \$16

Spring Asparagus & Avocado

fresh herbs, bun noodles, with chilli mayo dipping sauce (2pc) \$16 ^{VO}

SMALLS

Char Grilled Corn on the Cob

coriander butter, chilli mayo \$12 ^{GF VO}

Vegetarian Spring Rolls

lettuce, mixed herbs, soy chilli dipping sauce (5pc) \$16

Banh Khot

crispy mini pancakes, coconut caramel, fragrant herbs \$20 ^{GF V}

Fish Caramel Chicken Wings

house pickle, sticky rice, herbs (3pc) \$19 ^{GF}

Crispy Calamari

tossed in 5 spice salt & pepper with red chilli nuoc mam \$22

Bun Bo Hue (BBH) Beef Tartare

roasted bone marrow, BBH chilli oil, fragrant herbs, taro chips \$24 ^{GF}

Cured Ocean Trout

Yarra Valley caviar, turmeric coconut dressing \$26

Grilled Wagyu Beef Betel Leaf

lettuce, mixed herbs, nuoc mam \$22

MAINS

XO Sauce Charred Mushroom

sesame miso, house chilli oil \$38 ^{GF V}

Pork Tomahawk (600g)

chimichurri, masterstock jus, chilli oil \$52

Thai Grilled Chicken

green papaya salad, chilli lime dressing \$42

Char Grilled Calamari

coconut sambal, lime \$45 ^{GF}

Crispy Fried Whole Snapper

lemongrass coriander sauce, green mango salad \$48 ^{GF VO}

Pork Belly Slaw

twice cooked pork belly, fish sauce caramel, pineapple slaw \$42

Green Curry Beef Cheek

green beans, apple eggplant, green papaya, Thai basil \$49 ^{GF}

Yellow Jungle Curry

seasonal vegetables, puffed tofu, herbs, chilli oil \$38 ^{GF V}

RICE & NOODLES

Crab Fried Rice

wok tossed rice, crab, chilli oil, kaffir lime leaf, Thai basil \$34

Silky Beef Noodles

wok tossed silky noodles, beef skirt, garlic shoots \$35 ^{VO}

SIDES

Wok Tossed Greens

gai lan with garlic & soy \$18 ^V

Watermelon Salad

fresh watermelon with aromatic herbs, nuoc mam \$17 ^{GF}

Vietnamese Slaw

red & white cabbage, house pickle, fresh herbs, fried shallots, nuoc mam \$17 ^{GF VO}

Jasmine Rice

steamed Jasmine rice \$6

FEED ME

~ \$70 PP ~

Vegetarian Spring Rolls

Fish Caramel Chicken Wings

Cured Ocean Trout

Grilled Wagyu Beef Betel Leaf

Yellow Jungle Curry

Thai Grilled Chicken

Watermelon Salad

Jasmine Rice

ADD DESSERT + \$10 PP

DESSERTS

Fried Bao

salted caramel ice-cream, pumpkin seed praline (2pc) \$16

Mango Pudding

coconut sago \$16 ^{GF V}

Pandan Pavlova

summer berries, passionfruit curd \$18 ^{GF}

COCKTAILS

Kaffir Lime Margarita

tequila blanco, orange liqueur, kaffir, lime juice, spicy salt rim \$22

Sideways

gin, cucumber & coriander seed, green apple, elderflower, lime \$22

Mai J

tequila, pineapple, cardamom, star anis, almond, fish sauce caramel \$22

Cosmic Dragon

vodka, dragon fruit, lychee liqueur, lime \$22

Caught In The Rain

white rum, coconut cream, pineapple, lime, lemongrass \$22

New Fashion

Davidson plum aperitif, bourbon, Amaro, makrut \$22

BEERS

TAP

St. Cloud Brew \$12

Sapporo Lager \$15

Cooper Pale Ale \$13

Deeds XPA \$13

Kaiju Golden Axe Apple Cider \$13

TINNIES & BOTTLED

Bia Ha Noi Lager \$10

Saigon Special Lager \$9

333 Pilsner \$11

ALL BILLS WILL INCUR A 10% SURCHARGE ON SUNDAYS AND A 15% SURCHARGE ON PUBLIC HOLIDAYS

ST. CLOUD