

TYPHOON

SHARE

OUR FAMOUS HANOI SPRING ROLLS (4) Pork, Prawn & veggies w/ iceberg lettuce & Nuoc cham (GF)	10
VEG SPRING ROLLS (4) Vegetables & tofu lightly fried w/ iceberg lettuce & Nuoc cham (V, VG, GF)	9
ASIAN CHICKEN RIBS Chicken ribs w/ tangy lemongrass, honey & oyster sauce (GF)	14
BOOMERANG CHICKEN NEW Crumbed chicken wingettes, Asian marinade w/ Sriracha mayo (GF)	13
EGGPLANT CHIPS Twice fried eggplant chips w/ Sriracha mayo (V, VGO, FF, GF)	10
PAPAYA SALAD Green papaya, carrot, green leaves, peanuts w/ sweet & sour lime dressing (VGO, FF, GF)	14
- Add protein Crispy Chicken — 4, Tofu - 4	
VERMICELLI SALAD Rice vermicelli, vegetables, peanuts w/ sweet & sour dressing (V, FF, GF)	13
- Add protein Crispy Chicken - 4, Fried Tofu — 3, Hanoi/Veg spring roll - 4	
CHEESE BOARD Rotating selection of 3 cheeses, crackers & seasonal fruit	22

MAINS

SPECIAL FRIED RICE Prawns, peas, corn, carrot & shallot rice, Vietnamese slaw, salad w/ sesame kiwi sauce (FF, GF)	13
- Add protein Honey Chicken - 4, Pork - 4, Tofu — 3	
NGUYỄN CHICKEN Chicken & rice w/ Nguyen secret sauce & Asian pickles (GF)	16
SLOW COOKED BRAISED BEEF Braised beef & rice w/ Asian slaw	17
PORK BELLY BÚN CHẢ Pork belly, rice vermicelli w/ pickles & Nuoc Cham sauce (GF)	17
PHO RAU Fried Tofu, Bean shoots, white mushroom, black shiitake mushroom, choy sum w/roasted vegetable stock (V, VG, GF)	13
SAPA PHO RAU Broccoli, zucchini, eggplant, parsnip, mushroom, carrot & onion w/ roasted vegetable stock (V, VG, GF)	14.50
PHO GA Chicken, bean shoots, shiitake mushroom, lime leaves w/ slow cooked chicken stock (GF)	14.50
PHO BÒ (MILD)	15
PHO BÒ (HANOI HOT) Rare beef, Asian herbs w/24 hour beef stock (GF)	16

PHO

(GF) (V) VEG (VG) VEGAN (VGO) VEGAN OPT (FF) FRUCTOSE FREE OPT

Whilst we do our best to accommodate any allergies, we are unable to guarantee that trace elements will not be present. 1% Debit & 1.5% Card surcharge.

WINE

SPARKLING

Redbank Emily Brut Cuvée King Valley, Victoria	8/38
NV Varichon & Clerc Cuvee Blanc de Blanc, Brut Savoie, France	10/48
NV Jansz Premium Cuvée Tasmania, Australia	55
Santa & D'Sas NV Prosecco King Valley, Victoria	11/53

WHITE

Checkerboard, Sauvignon Blanc South Eastern Australia	7/35
Muna Muna, Sauvignon Blanc (Organic) Marlborough, New Zealand	9/43
Brand's Laira, Old Station Riesling Eden Valley, South Australia	10/48
Longview, Queenie, Pinot Grigio (Vegan) Adelaide Hills, South Australia	10/48
Little Goat Creek, Pinot Gris (Organic) Marlborough, New Zealand	11/53
Bullant Chardonnay Langhorne Creek, South Australia	8/38

RED

Mr Mick Rosé Clare Valley, South Australia	8/38
NV Bouchard Rose de France France	10/48
Ingram Road Pinot Noir Yarra Valley, Victoria	9/43
Checkerboard Shiraz South Eastern Australia	7/35
Sister's Run Shiraz Barossa Valley, South Australia	9/43
Longview Vineyard Shiraz Cabernet Adelaide Hills, South Australia	9/43
JJ. Hahn Cabernet Savignon Barossa Valley, South Australia	10/48
Flor Del Montgó Tempranillo (Organic) Spain	10/48

BEER

Rotating tap beers available, ask your waiter!

Bia Ha Noi, Vietnamese Beer	9
333, Vietnamese Beer	9
Beer Lao, Rice Lager	9
Gypsy Pear Cider	10
Little Apple Cider	9
Sapporo, Premium Lager	9
Coopers Light	7
Asahi	9

Carlton Draught	8
Kung Foo, Rice lager	10
Old Mate, Pale Ale	10
Mr Banks, Extra Pale Ale	12
Young Henry's Apple Cider	10
Fury and Son, Pilsner	10
Mack Daddy. Dark Ale	10
Young Henry, Stayer Mid Strength	9
Stomping Ground, Passionfruit Sour	10

COCKTAILS

Want to keep the party going? Take away cocktail pouches available at the take away window!

Espresso Martini Kahlua, Vodka, Coffee	18
First Class Vanilla vodka, vanilla liqueur, Chambord, strawberry & rose	18
Tommy's Margarita Tequila, Agave, Lime, Salt	18
Chilli Mojito Rum, chili, mint leaves, lime & ginger beer	18
Muriel's Passion Aperol, vanilla liqueur, lemon & passionfruit	18
Negroni Ingredients: Gin, Campari, Sweet Vermouth	18
Lychee Martini Vodka, Lychee Liqueur, Lychee, Lemon juice	18
Old Fashioned Bourbon, Orange Bitters, Angostura bitters	18