



SMALL PLATES

Prawn Cracker	4.50
Skewers (GF, DF) 2pcs <i>BBQ Chicken / Fried Tofu</i>	11.9
Bao Bun 2pcs <i>BBQ Chicken / Braised Pork Belly / Fried Tofu</i>	12.9
Scallion Scallops (GF) 2 shells <i>2-3 Tasmanian scallops in a shell with crunchy peanuts</i>	11.9
Saigon Wings (GF, DF) 6pcs <i>Deep fried then tossed with caramelised fish sauce 3 spicy levels apply</i>	12.0
Spring Roll (DF) <i>Vegetable 4 pcs / Seafood 5pcs / Pork 6pcs served with house special sauce</i>	12.0
Grilled Wild-Clover Lamb Rib (GF, DF) 2pcs <i>Our famous Taste of Tasmania cutlets</i>	10.0
Sesame Prawn Toast 2pcs <i>Crisp fried bread stuffed with a blend prawn, spring onion and ginger finished with roasted sesame seeds</i>	12.0
BBQ Duck Puff 3pcs <i>Crispy puff pastry stuffed with BBQ duck meat, bamboo shoot & onion</i>	11.8
Hargow Prawn Dumplings 5pcs	12.0
Steamed Veg Dumplings 8pcs <i>Handmade dumpling with mix seasonal vegetable inside</i>	14.0

MEDIUM PLATES

Banh Xeo (DF) <i>Famous Vietnamese crispy pancake with choice of filling: Scallops and Prawns / Salted Mushrooms (V)</i>	18.0
Salt & Pepper (GF, DF) <i>Calamari / Tofu served with herbs salad and chilli mayo sauce</i>	18.0
Smoky Eggplant (GF, DF) <i>Wok charred eggplant with fresh spice in house specialty sauce</i>	18.0

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10% SURCHARGE ON PUBLIC HOLIDAY

Stir Fried Noodle (GFO, DF) <i>Mushroom 16 / Seafood 18</i>	16.0
Saigon Special Fried Rice (GFO, DF) <i>Prawns / BBQ Chicken / Vegetarian</i>	18.0
Cơm Tấm (GF) <i>Broken rice served with grilled pork or BBQ chicken and salad</i>	18.0
Bún Salad (GF, DF) <i>Vermicelli noodles, BBQ chicken, Seafood Spring Rolls, Greens, crushed peanuts, and pickled Veggies</i>	18.0
Bún Riêu (GF, DF) <i>Vietnamese Traditional rice noodles soup with pork belly, steamed egg, tomato, tofu, and side salad</i>	18.0
Catch of the day (GF, DF) <i>Daily fresh fish!!! Choice from: sweet & sour, red curry or with tamarind sauce and salad</i>	MP

CHEF SPECIAL

Yellow Chicken Curry (GF, DF) <i>Saigon specialty yellow curry with seasonal veggies, served with steam rice</i>	24.0
Caramelised Pork Belly (GF, DF) <i>Premium choice pork belly slow cooked in coconut milk and fish sauce, served with green mustard, crispy egg and steam rice</i>	28.0
Salt and Pepper King Prawns (GF, DF) 8pcs <i>Chef special salt and pepper wok toasted with king size Aussie prawn</i>	28.0
Crispy Skin Chicken <i>Twice cooked Nichol free range half chicken served with salads</i>	26.0
SAIGON WOK served with steam rice	
Combination Seafood (GF, DF) <i>Stir-fried prawn, squid, scallop and seasonal vegetables</i>	28.0
Combination Vegetables (GF, V) <i>Stir-fried seasonal vegetables with house specialty sauce</i>	24.0
Diced Eye Fillet (GF, DF) <i>Stir-fried beef eye fillet and seasonal vegetables</i>	32.0
Shallot Lamb <i>Stir-fried lamb with oyster sauce and seasonal vegetables</i>	26.0

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BANQUETS

Banquet A (\$45/pp, >2pp)

- Entrée 4 courses** Scallop in shell
Veg Spring Roll
Saigon Wings
Prawn Toast Roll
- Main 3 courses** Salted & Pepper Calamaries
Shaking Beef
Smoky Eggplant
Steam Rice
- Dessert** 1 Scoop Vanilla Ice Cream with topping of choice

Banquet C (\$55/pp, >4pp)

- Entrée 5 courses** Scallop in Shell
Veg Spring Roll
Saigon Wings
Lamb Rib
Duck Puff
- Main 4 courses** Caramelised Pork belly
Crispy Skin Chicken
Shaking Beef
Stir-Fry Bok Choy
Steamed Rice
- Dessert** 1 Scoop Vanilla Ice Cream
Or Mango Sorbet
Or Iced Vietnamese Coffee
Or Pot of Tea

Banquet C (\$65/pp, >4pp)

- Entrée 5 courses** Scallop in shell
Seafood Spring Roll
Chicken Skewer
Duck Puff
Steamed Veg Dumplings
- Main 5 courses** Fish of the day (Choice from: Sweet and Sour/
Red Curry/ Tamarind sauce)
Salt and Pepper King Prawn
Stir-Fry Seafood Combination
Shallot Lamb
Stir-Fry Bok Choy
Special Fried Rice with BBQ Chicken
- Dessert** Choice of Dessert from menu

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