

The Rice Hut

HUNGRY?

Ăn Chung To Share

Pork Spring Rolls Chả Giò Heo (4) \$12

Chicken Spring Rolls Chả Giò Gà (4) \$12

Vegetable Spring Rolls Chả Giò Chay (4) (V) \$12

Family recipe spring rolls + sweet chilli sauce

Fried Pork Parcels Hoàn Thánh (5) \$11

Pastry + pork + chestnut + onion + sweet chilli sauce

Fried Chicken Parcels Hoàn Thánh (5) \$11

Pastry + chicken + chestnut + onion + sweet chilli sauce

Five Spice Calamari Mực Chiên ❖ \$13

Calamari + five spice + lime + chilli mayo

Phở Rice Noodle Broth (pronounced Fur)

Fresh thick rice noodles + fresh bean sprouts + Vietnamese basil + coriander + sliced mixed onion + squeeze of lemon.

Sliced Beef Phở Phở Bò ❖ \$21

Add extra beef \$3

Add beef meatballs \$3

Shredded Chicken Phở Phở Gà ❖ \$21

Add extra chicken \$3

Vegetarian Phở Phở Chay ❖ (V) \$21

Bún Thịt Nướng Vietnamese

Rice Noodle Salad

Freshly cooked thin rice noodles + shredded crispy green oak lettuce + fresh bean sprouts + cucumber + pickled carrots + shredded mint + coriander + lightly fried crispy onion + sautéed eschallots pieces + our special tangy dressing (nước mắm)

Caramelised Pork Bún Heo \$16

Caramelised honey glazed pork

Garlic & Lemongrass Chicken Bún Gà \$16

Special garlic lemongrass marinade

Sizzling Beef Bún Bò \$16

Thin slices of lean beef + traditional special marinade

Vegetarian Tofu Bún đậu hũ ❖ (V) \$16

Fresh silken tofu

Shredded Chicken Bún Gà ❖ \$16

Poached shredded chicken breast

Add family recipe spring rolls \$3

Add extra meat \$3

No noodles \$1

Gỏi Cuốn Vietnamese Rice Paper

Rolls (3 per serve)

Crispy green oak lettuce + rice noodles + pickled carrots + julienned cucumber + special crispy pastry + speckles of coriander + mint + our famous dipping sauce

Prawn Gỏi cuốn Tôm ❖ \$16

Chargrilled Pork Gỏi cuốn Nêm Nướng \$16

Traditionally marinated baked & grilled pork mince

Shredded Chicken Gỏi cuốn Gà ❖ \$16

Poached shredded chicken breast

Sizzling Beef Gỏi cuốn Bò Lụi \$16

Traditionally marinated thin slices of cut beef

Vegetarian Tofu Gỏi cuốn Đậu Hũ \$16

Fresh lightly fried Tofu ❖ (V)

Extra sauce \$1

Cơm Rice

Braised Pork Ribs Sườn Ram Mặn ❖ \$19

Pork spare ribs + young coconut + rice + pickled vegetables

Vũng Tàu Lemongrass/Chilli Chicken Cơm \$19

Gà Xả Ót ❖

Family secret recipe + rice + pickled vegetables

Vietnamese Chicken Curry Cà-ri Gà ❖ \$20

Slow cooked chicken pieces + potato + carrots + fresh lemongrass + kefir leaves + curry paste + coconut milk + rice

Vietnamese Chicken Satay Gà Satê ❖ \$20

Satay skewers + satay sauce + rice + pickled vegetables

Lychee Duck Curry Cà-ri Vải Vịt ❖ \$22

Lychee + roast duck + root vegetables + rice

Wok Tossed Tofu Cơm đậu hũ ❖ (V) \$19

Sautéed onion + tomatoes + pan-fried tofu + rice + salad

Vietnamese Vegetarian Curry Cà-ri Chay ❖ (V) \$20

Eggplant + tofu + root veges + rice

THIRSTY?

Traditional Vietnamese

Lemon soda Soda Chanh \$7

Lychee and mint frappe Nước đá vải thơm \$8

Cumquat soda Only available in season \$7

Coconut frappe Sinh tố đá dừa \$8

Vietnamese ice coffee Café sữa đá \$7

Non-traditional Drinks

Cappuccino, latte, flat white, long black, mocha, machiato Regular \$4 Large \$5

Green tea, English breakfast, Earl grey with milk of choice \$5

Belgium hot chocolate \$6

Iced mocha or coffee \$8

S.Pellegrino Sparkling Mineral Water \$6

Lemon iced tea \$7

Apple or orange juice \$5

Lemon Lime Bitters / Ginger Beer \$6

Soft drinks - coke/diet coke \$4

Bottled water \$4

Liquor

Gin & Tonic \$11

Dirty Lemon Soda \$12

Dirty Lychee & Mint Frappe \$14

Beers Bia \$9

White Wine Rượu trắng \$34

Champagne \$44

Our produce are sourced from local farmers where possible. Due to seasonality or unforeseen circumstances there may be times of produce shortages. Some items on this menu may become unavailable or substituted with alternate ingredients.

❖ = Gluten free available on request

(V) = Vegetarian

Our products contain no MSG but may contain traces of wheat, nuts & seafood. Please advise of any dietary requirements.