

# Welcome to Bistro Nguyen's!

Please note of the following before placing your order

Please advise staff of any dietary requirements

No bill splitting

BYO bottled wine only \$8- per bottle

Public holiday surcharge \$2- per person

All card payments surcharge 1.5%

Minimum electronic transaction \$15

We don't accept AMEX. DINERS, foreign cards

No outside foods or drinks allowed

Our foods may contain traces of gluten, nuts or seeds products (We cannot guarantee nut free products)





Thực Đơn/ Menu (All dishes are delivered to your table as soon as they are ready and not in any particular order)

#### Món Khai Vị / Entrée

1)	Khoai lang chiên tẩm mật ong / Honey sweet potatoes	8
	Honey glazed fried sweet potatoes	
2)	Cánh gà chiến nước mắm /Chicken wings with fish sauce (5)	9
	Fried chicken wings, wok tossed with caramelized fish sauce	
3)	Goi cuốn tôm / Prawn fresh rice paper rolls (3) GF *Available as vegetarian	10
	Fresh rice paper rolls, filled with prawn, vermicelli & herbs with hoisin dipping sauce	
<i>4</i> )	Nem nướng cuốn / Grilled pork rice paper rolls (3) GF	10
	Nguyen's special grilled pork fresh rice paper rolls with herbs and hoisin dipping sauce	
5)	Mực tỏi / Garlic salt & pepper calamari	17
	Crispy calamari, tossed with fried garlic, chillies, fresh herbs, salt and pepper	
6)	Bánh bột chiến / Fried rice cake $(V)$ $GF$	9
	Saigon style rice cake, wok fried with eggs, pickled carrots & sweet soy sauce	
7)	Gổi tôm thịt / Prawn and Pork salad $\mathrm{GF}$	16.5
	Prawn and pork salad, tossed with crushed peanut, cucumber, carrot & herbs accompanied with	
	Vietnamese prawn crackers	
8)	Gỏi bò tái chanh / Rare beef salad GF	16.5
	$ Lemon\ cured\ rare\ beef\ salad,\ tossed\ with\ red\ onion,\ carrot,\ crushed\ peanut\ \&\ herbs\ in\ a\ lemon\ drawnorm of the peanut\ begin{picture}(100,00) \put(0,0){\line(1,0){100}} \put(0,0){\l$	essing
9)	Chả giò / Spring rolls (4) (V)(mixed vegetables, vermicelli)	9
	Home made spring rolls filled with pork and vegetables, accompanied with nuoc cham dipping sa	
(0)	Chả giò rế / Crab and prawn spring rolls $(4)$ GF	10.5
	Filled with crab and prawn meats, wrapped in a special netting pastry with nuoc cham dipping sa	uce
11)	Tôm chiên / Prawn twisters (4)	10.5
	Golden fried prawn rolls, served with mayonnaise	
12)	Bánh mì Sài Gòn tôm chiên / Saigon prawn toasts (2)	10.5
	Saigon Style prawn toast served with chili tamarind sauce	
13)	Chả cá chiên / fried fish cakes (4)	12
	Fried fish cakes served with crushed peanut and tamarind sauce	
14)	Gà lui satay / Satay chicken skewers (2) GF	10
-	Satay chicken skewers marinade in lemongrass, grilled to perfection, served with peanut sauce	
5)	Đậu nành Nhật Bản / Boiled edamame beans $(V) GF$	8



#### Món ăn hàng ngày / Everyday favorites

### Phổ / Beef noodle soup GF

Traditional beef noodle soup slow cooked with the heart and soul of the Nguyen's secret family recipe. A quintessential Vietnamese dish!

16)	-Phở tái / Rare Beef	14.5
	Rare beef Pho	
17)	-Phở nạm / Beef brisket	14.5
	Well-done beef brisket Pho	
18)	-Phở bò viên / Beef meatballs	14.5
	Beef meatballs Pho	
19)	-Phở đặc biệt / Special combo	15.5
	Special Phở with rare beef, brisket, tripe, tendon, beef meatballs	
20)	-Phở thịt bò Nhật / Wagyu beef	19.5
	Wagyu beef sirloin (5+), brisket, tendon, beef meatballs	
21)	-Phở gà / Chicken	15.5
	Free range chicken with chicken broth	
22)	-Phở đò biển / Seafood	17.5
23)	-Phở chay / Vegetarian	15.5
	<b>EXTRAS:</b> noodles -4, rare beef/beef meatballs -4.5, wagyu sirloin -6.6, large size	e -6

	Bánh mì / Saigon bread roll	
24)	Bánh mì bò kho / Stewed beef with Saigon roll	15.5
	Stewed spiced beef with carrot and onion, accompanied with crusty Saigon roll	
25)	Bánh mì càri gà / Nguyen's curry chicken with Saigon roll	15.5
	Nguyen's style curry chicken with potatoes, crushed peanut accompanied with crusty Saigon ro $\pmb{B\'un}$ / $\pmb{Vermicelli}$	11
26)	Bún bò Huế / Spicy beef noodle soup GF	15.5
	'Hue style' spicy beef noodle soup with pork, beef brisket, pork cake accompanied with fresh her	bs & salad
27)	<b>Bún bò xào chả giò / Beef and spring rolls vermicelli (V)</b> (tofu, mixed vegetables, herbs) Wok tossed lemongrass beef with spring rolls served with vermicelli, salad, fresh herbs & nuoc redipping sauce	
28)	Bún gà sả chả giò / Lemongrass chicken and spring rolls vermicelli $\operatorname{GF}$	15.5
	Grilled lemongrass chicken and pring rolls served with rice vermicelli, salad, fresh herbs & nuodipping sauce	c cham
29)	Bún nem nướng chả giò / Grilled Pork minced vermicelli GF	15.5
	Grilled pork minced and spring rolls served with rice vermicelli, salad, fresh herbs & nuoc chamsauce	n dipping
<i>30</i> )	Bún xào tôm chả giò / Stirfry prawns and spring rolls vermicelli GF	19.5
	Wok tossed lemongrass prawns with spring rolls served with rice vermicelli, salad, fresh herbs cham dipping sauce	& nuoc
<i>3</i> 1)	Bún chạo tôm / Sugarcane prawn vermicelli bowl GF	19.5
	Sugarcane prawn and spring rolls served with rice vermicelli, salad, fresh herbs & nuoc cham d sauce	ipping
	Bánh tráng tự cuốn / Roll your own	
<i>32</i> )	Bánh hỏi chạo tôm / Sugar cane prawn $\operatorname{GF}$	20.5
	Grilled sugarcane prawn, fine vermicelli, salad, fresh herbs, with rice papers & dipping sauce	
<i>33</i> )	Nem nướng / Grilled pork GF	18.5
	Grilled pork mince skewers, vermicelli, salad, fresh herbs, rice papers & nuoc cham dipping sau	ce
34)	Ràlui / Reef Skawers (FF	185

Please advise staff of any dietary or allergy requirements - (V) Available as vegetarian - Public holiday surcharge \$2- per person – BYO wine only, 8 per bottle – Card payments surcharge 1.5% - No bill splitting –

Vietnamese crepe suzette filled with chicken pork prawn and beansprout, served with salad and herbs and

18.5

Beef skewers, vermicelli, salad, fresh herbs, rice papers & nuoc cham dipping sauce

35) Bánh xèo GF

nuoc cham dipping sauce

### Com / Rice

<i>36</i> )	Cơm tấm sườn nướng / Pork chọp with broken rice $\operatorname{GF}$	16
	Broken rice with grilled pork chop, pickled veggies served with nuoc mam	
<i>3</i> 7)	Cơm tấm đặc biệt / Special broken rice $\operatorname{GF}$	17
	Broken rice with grilled pork chop, crab cake, pork skin, pickled veggies served with nuoc mam.	
	Extras	
	-Trứng gà ốp la / Fried free range egg	3
	-Lạp xưởng/ Vietnamese sausage	3.5
<i>3</i> 8)	Com gà da giòn / Crispy skin chicken with tomato rice GF	17
	Crispy skin chicken with tomato rice	
<i>39</i> )	Cơm bò lúc lắc / Shaken beef with rice	17
,	Rice with diced cut beef tenderloin, wok tossed with onion and pepper sauce (with tomato rice 2)	
40)	Cơm gà nướng sả / Lemon grass chicken with rice $\operatorname{GF}$	16
	Rice with grilled lemongrass chicken	
41)	Cơm chiến đặc biệt / Nguyen's special fried rice $(V) \ GF$	16
	Nguyen's style fried rice with Vietnamese sausages, chicken, lettuce and eggs	
<i>42)</i>	Cơm chiên đò biển / Seafood crab meat fried rice $\operatorname{GF}$	18.5
	Special fried rice with crab meat, calamari. prawn scallop and fish cake	
<i>43</i> )	Com trắng / Steamed rice	3.5
	Steamed jasmine rice (per bowl)	
	Bánh Bao / Steamed 'Bao' Bun with your choice of filling (2 per serve)	
	(14) Soft shall such	10 5
	44) Soft shell crab	18.5
	45) Simmered pork belly	16.5
	46) Grilled Chicken	16.5
	Hủ tiếu, Bánh canh, Mì/ Noodles	
	ilu tieu, Baiii Caiii, Wii/ Woodies	
47)	Hủ tiếu Mỹ Tho/ My Tho style noodles GF	15.5
	Mỹ Tho regional style rice noodle with prawn, pork belly, pork mince & quail egg. Served dry or	with soup
48)	Hủ tiếu đò biển / Seafood noodles soup GF	15.5
,	Noodle soup with fresh seafood, bean sprouts and garlic chives	
49)	Bánh canh thập cẩm / Combination Tapioca noodle soup $\operatorname{GF}$	16.5
	Tapioca noodle soup with prawn, pork belly, fish cake	
<i>50</i> )	Bánh canh đò biển / Seafood Tapioca noodle soup GF	17.5
	Tapioca noodle soup with fresh seafood	
<i>51)</i>	Mì vịt tiềm / Herbal duck noodles soup	18.5
	Egg noodles soup with herbal duck and shitake mushroom	
52)	Mì vịt quay / Roasted duck noodles	18.5
	Roasted duck leg with egg noodles soup or dry	
<i>53</i> )		18.5
	Beef, chicken and prawn, wok tossed with loads of veggies, refined with coriander served in our	- 0
<b>5.4</b> \	golden egg noodles (Available with flat rice noodles) Available as seafood combo 20.5 Vegetarian	
<i>54)</i>	•	16
·	Stewed spiced beef with egg noodle, carrot and coriander	1 ~
55)	Mì gà da giòn / Crispy skin chicken noodles	17
>	Crispy skin chicken with egg noodles, served dry or with soup	
	The makes were to a little of the little of	10
56)	Mì sườn nướng / Grilled pork chops with egg noodles Grilled pork chop with egg noodles, served dry or with soup	16

	Món ăn gia đình / Nguyen's specials	
57)	Tôm rang muối / Rock salt prawns	26
	Crispy rock salt prawn with fried onion & coriander	
<i>58)</i>	Mực xào lăn / Home style Calamari with herbs GF	21
>	Calamari stir-fry with turmeric, coconut cream, herbs & coriander	
<i>59)</i>	Thịt kho hột vịt / Stewed pork belly GF	21
<b>20</b>	Traditional Vietnamese pork belly stewed with egg	
60)		33
	Fresh fish cutlet, stewed in clay pot accompanied with hot and sour soup	0.7
61)	Cá hấp hành gừng / Steamed fish with ginger and shallot $GF$	21
	Steamed fish fillets in a light soya sauce with fresh herbs, ginger and shallot	
<i>62)</i>	Đò biển xào tộ / Seafood in clay pot GF	25
	Stir-fry seafood and vegetable served in hot clay pot	
<i>63)</i>	Rau muống xào tỏi / Stir fry water spinach in garlic (Seasonal) (V) GF	17
	Stir-fry water spinach with chilli jam fresh chilli and garlic	
64)	Phở xào / Stir fry rice noodle GF	18
	Stir-fry rice noodle with prawn, chicken, beef and vegetable in sweet hoisin sauce	
<i>65)</i>	•	17.5
	Fried silken tofu, wok tossed with fresh chili and chopped lemongrass	
66)	Cua lột chiến giòn / Crispy soft shell crab (2)	23
0 NI)	Soft shell crabs, fried to a crisp golden brown, served with nuoc cham sauce	0.5
67)	Cút chiến tương mật ong / Honey soy quails (2) GF	25
20)	Roasted quails glazed in honey soy, served with nuoc cham dipping sauce	10.5
68)	Gà da giòn Shangtung / Nguyen's style shangtung chicken GF	19.5
	Crispy skin chicken, deboned on a bed of pickled vegies, cucumber served with tangy red vinega and crushed peanut	r sauce
<i>69</i> )	Càri trừu / Lamb shank	20.5
	Lamb shank simmered with coconut, spices, lychee, pineapple and tomatoes	
70)	Càri dê / Creamy Goat curry GF	20.5
	Creamy goat curry, cooked on the bone with eggplant chilli and onion	
71)	Cá chiến flounder / Whole flounder GF	26.5
. – )	Whole NZ flounder deep fried 'til crispy, served with your choice of:	
	-Tamarind sauce	
	-Nuoc cham ginger fish sauc	e
	-sweet chillies sauce	
72)	Vịt quay xào sốt mơ / Roasted duck leg with chilli plum sauce $\operatorname{GF}$	24.5
	Roasted duck legs stir fry with vegetable in our special chilli plum sauce	
73)	<b>5</b> /	22
	Fried pork belly ribs, wok tossed in vegetable and tangy sweet and sour sauce	
74)	Cá chiên sốt cà chua / Fried fish in sweet and sour tomato sauce	21
	Fried fish fillets tossed in our special fresh tomato sauce with onion, shallots and coriander	
75)	Heo quay sốt đặc biệt / Roasted pork in Nguyen's special sauce	22
	Home roasted crispy skin pork belly tossed with vegetable and fragrance spicy special sauce	
	Lấu / Hot pot	
76)	Lẩu cù lao thập cẩm / Combination Hot pot (for 2) GF	44-
, 0)	Combination hot pot with seafood, beef, chicken, vermicelli, vegetable & herbs with your choice	
	-Súp canh chua / Hot and sour broth	O1.
	-Súp gà / Chicken broth	

# Món xào / Stir fry

77)	Món xào sả ớt (V) GF	
	Chili lemongrass with your choice of:	
	-Chicken, beef or vegetarian	17
	-Prawns or Scallops	24.5
	-Combination (Chicken, beef and prawn)	21
78)	Món xào me $(V)$ $GF$	
	Tamarind sauce with your choice of:	
	-Chicken, beef or vegetarian	17
	-Prawns or Scallops	24.5
	-Combination (Chicken, beef and prawn)	21
79)	Món xào hạt điều $(V)$	
	Cashew nut with your choice:	
	-Chicken, beef or vegetarian	17
	-Prawns or Scallops	24.5
	-Combination (Chicken, beef and prawn)	21
80)	<b>Món xào rau quế</b> $(V)$ GF	
	Chili basil with your choice of:	
	-Chicken, beef or vegetarian	17
	-Prawns or Scallops	24.5
	-Combination (Chicken, beef and prawn)	21
81)	Món xào sa tế $(V)$	
	Sate sauce with your choice of:	
	-Chicken, beef or vegetarian	17
	-Prawns or Scallops	24.5
	-Combination (Chicken, beef and prawn)	21
82)	Món xào tương hột với bún tàu $(V)$	
	Beans vermicelli and black beans sauce with your choice of:	
	-Chicken, beef or vegetarian	17
	-Prawns or Scallops	24.5
	-Combination (Chicken, beef and prawn)	21
<i>83</i> )	Món xào hành gừng (V) GF	
	Ginger and shallot sauce with your choice of:	
	-Chicken, beef or vegetarian	17
	-Prawns or Scallops	24.5
	-Combination (Chicken, beef and prawn)	21
84)	Món xào tiêu (V)	
	Pepper sauce with your choice of:	
	-Chicken, beef or vegetarian	17
	-Prawns or Scallops	24.5
0.5\	-Combination (Chicken, beef and prawn)	21
85)	Món xào dầu hào	
	Oyster sauce with your choice of:	7 03
	-Chicken, beef or vegetarian	17
	-Prawns or Scallops	24.5
20)	-Combination (Chicken, beef and prawn)	21
86)	Món xào hành tương (V)	
	Onion Hoisin sauce with your choice of:	,
	-Chicken, beef or vegetarian	17
	-Prawns or Scallops	24.5
	-Combination (Chicken, beef and prawn)	21

# Món tráng miệng / Dessert

Chuối chiên với kem / Banana fritter  Banana fritter with ice cream	10
Kem chiên / Deep fried ice cream	10
Deep-fried ice cream coated with shredded coconut and sprinkled with crushed pea	_
Chuối & mít cuốn chiên / Fried banana and jackfruit rolls	10
Fried banana and Jackfruit rolls served with icecream	
Chè ba màu / Vietnamese rainbow dessert	10
Popular Vietnamese dessert consist of red beans, jelly, mung beans and coconut sy	rup with crushed ice
Nước giải khát / Drinks	
Nước dừa / Coconut juice	6.5
Young coconut juice	_
Nước táo, cam/ Apple, Orange juice	5
Cà phê đá / Vietnamese Black iced coffee	5
Vietnamese filtered black iced coffee (hot or cold)  Cà phê phin sữa đá / Vietnamese milk iced coffee	5.5
Vietnamese filtered iced coffee with condensed milk	5.5
Sinh tố trái cây / Fruit smoothies	8
Vietnamese fruit smoothies with your choice of:	J
-Avocado	
-Jackfruit	
-Strawberry	
-Mango	
Sữa đậu nành / Sweet soymilk	5.5
Sweet soymilk served hot or cold	
Nước ngọt / Soft drinks	4.5
Coke, Diet coke, Coke Zero, Lemonade, Lift, Fanta (Lemon lime bitters \$4.5)	3
Trà / Tea Green tea or Jasmine tea (per person)	ð
<b>Bia / Beers</b> Bia 333 (Việt Nam)	9
Corona (Mexico)	8.5
Cascade light (Australia)	7.5
Crown Lager (Australia)	8.5
Heineken (Holland)	8.5
Asahi on tap (Japan) 300ml	9
400ml	10.5
Tiger on tap (Singapore)300ml	9
400ml	10.5
Rượu nho trắng / White wines	Glass/Bottle
House white	<sup>'</sup> 7-/25-
Jameison's Run Chardonay	9-/33-
Vasse Felix Classic Dry White S/S Blanc	13-/46-
Lana's Bike Malborough Sauvignon Blanc (NZ)	12-/44-
Clonakilla Reisling (Canberra)	15-/59-
Rượu nho đỏ / Red wines	
House red	7-/25-
Grant Burge Classic Shiraz	9-/33-
Wirra Wirra Church Block cab/sau/shz/mer	14-/48-
Devils Corner Resolution Pinot Noir (Tasmania)	/60-
Rượu Sâm panh / Sparkling wines	
House sparkling NV Curvee	8-/32-
Rượu mạnh / Standard mixer	8- curcharge \$2- per person -