



BỐ VÀ NGƯỜI

NGƯỜI

NEON

CHÁO

BANH MI

SAIGON

Đ. LAM

SAIGON OL!

SAIGON OL!

DA MIEN NGUYEN 2015

Welcome to Bistro Nguyen's!

Please note of the following before placing your order

All dishes are delivered to your table as soon as they are ready and not in any particular order.

Please advise staff of any dietary requirements

No bill splitting.

BYO (bottled wine only) \$8- per bottle

Public holiday surcharge \$2.5- per person

Minimum electronic transaction \$15

We don't accept DINERS, foreign cards.

No outside foods or drinks allowed or \$2 surcharge.

Our foods are cooked using the same equipment and utensils and may contain traces of gluten, nuts or seeds products.

(We cannot guarantee nuts or gluten free products)



BISTRO NGUYEN'S 2023



VIETNAMESE FOOD

Menu / Thực Đơn

Entrée / Món Khai Vị

- 1) **Honey sweet potatoes / Khoai lang chiên tẩm mật ong**
10.9
Honey glazed fried sweet potatoes, sprinkle with sesame seeds
- 2) **Chicken wings with fish sauce/ Cánh gà chiên nước mắm (5)**
11.9
Fried chicken wings, wok tossed with caramelized fish sauce
- 3) **Prawn fresh rice paper rolls/ Gỏi cuốn tôm (3) GF** *Available as vegetarian 12.9
Fresh rice paper rolls, filled with prawn, vermicelli & herbs with hoisin peanut dipping sauce
- 4) **Grilled pork rice paper rolls/ Nem nướng cuốn (3) GF**
12.9
Nguyen's special grilled pork fresh rice paper rolls with herbs and hoisin peanut dipping sauce
- 5) **Garlic salt & pepper calamari/ Mực tỏi**
18.9
Crispy calamari, tossed with fried garlic, chillies, fresh herbs, salt and pepper
- 6) **Fried rice cake / Bánh bột chiên (V) GF**
10.9
Saigon style rice cake, wok fried with eggs, pickled carrots & sweet soy sauce
- 7) **Prawn and Pork salad / Gỏi tôm thịt GF**
18.9
Prawn and pork salad, tossed with crushed peanut, cucumber, carrot & herbs accompanied with Vietnamese prawn crackers
- 8) **Chicken salad / Gỏi Gà GF**
18.9
Free range chicken salad, tossed with crushed peanut, cabbage, cucumber, carrot & herbs accompanied with Vietnamese prawn crackers
- 9) **Rare beef salad / Gỏi bò tái chanh GF**
18.9
Lemon cured rare beef salad, tossed with red onion, carrot, crushed peanut & herbs in a lemon dressing
- 10) **Spring rolls / Chả giò (4) (available as vegetarian)**
10.9
Home made spring rolls filled with pork and vegetables, accompanied with nuoc cham dipping sauce
- 11) **Crab and prawn spring rolls / Chả giò rế (4) GF**
12.9
Filled with crab and prawn meats, wrapped in a special netting pastry with nuoc cham dipping sauce
- 12) **Saigon prawn toasts / Bánh mì Sài Gòn tôm chiên (2)**
13.9
Saigon Style prawn toast served with chili tamarind sauce
- 13) **Fried fish cakes / Chả cá chiên (4)**
13.9
Fried fish cakes served with crushed peanut and sweet chilli sauce
- 14) **Satay chicken skewers / Gà lụi satay (2) GF**
12.9

Satay chicken skewers marinade in lemongrass, grilled to perfection, served with peanut sauce

- 15) **Boiled edamame beans / Đậu nành Nhật Bản (V) GF**
10

Steamed 'Bao' Bun with your choice of filling / Bánh Bao (2 per serve)

- 16) **Soft shell crab**
21.9

- 17) **Simmered pork belly_**
18.9

- 18) **Roasted pork belly**

- 19) **Grilled Chicken**
18.9

18.9



Everyday favorites / Món ăn hàng ngày

Beef noodle soup / Phở (GF available with tapioca noodles or rice vermicelli)

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

- 20) **-Rare Beef / Phở tái**
17.9

Rare beef Pho

- 21) **-Beef brisket / Phở nạm**
17.9

Well-done beef brisket Pho

- 22) **-Beef meatballs / Phở bò viên**
17.9

Beef meatballs Pho

- 23) **-Special combo / Phở đặc biệt**
19.5

Special Phở with rare beef, brisket, tripe, tendon, beef meatballs

- 24) **-Wagyu beef / Phở thịt bò Nhật**
22.5

Wagyu beef sirloin, brisket, tendon, beef meatballs

- 25) **-Chicken / Phở gà**
18.9

Free range chicken with chicken broth

- 26) **-Seafood Phở đồ biển**
20.5

- 27) **-Vegetarian/ Phở chay**
18.9

EXTRAS: noodles -4, rare beef/beef meatballs/tripe/tendon/chicken -5, wagyu sirloin -7, large size -6

Saigon bread roll / Bánh mì

- 28) **Stewed beef with Saigon roll / Bánh mì bò kho**
19.5

Stewed spiced beef with carrot and onion, accompanied with crusty Saigon roll

- 29) **Creamy Goat curry with Saigon roll / Cà ri dê Bánh mì**
25.5

Creamy goat curry, cooked on the bone with eggplant crushed cashew nuts served with crusty bread

- 30) **Nguyen's curry chicken with Saigon roll / Bánh mì cà ri gà**
19.5
Nguyen's style curry chicken with potatoes, crushed peanut accompanied with crusty Saigon roll
Vermicelli / Bún
- 31) **Spicy beef noodle soup / Bún bò Huế GF**
19.5
'Hue style' spicy beef noodle soup with pork, beef brisket, pork cake accompanied with fresh herbs & salad
- 32) **Beef and spring rolls vermicelli / Bún bò xào chả giò (V) (tofu, mixed vegetables, herbs) 19.5**
Wok tossed lemongrass beef with spring rolls served with vermicelli, salad, fresh herbs, crushed peanuts & nuoc mam dipping sauce
- 33) **Lemongrass chicken and spring rolls vermicelli / Bún gà sả chả giò**
19.5
Grilled lemongrass chicken and spring rolls served with rice vermicelli, salad, fresh herbs, crushed peanuts & nuoc cham dipping sauce
- 34) **Grilled Pork minced and spring roll vermicelli / Bún nem nướng chả giò**
19.5
Home style roasted pork and spring rolls served with rice vermicelli, salad, fresh herbs, crushed peanuts & nuoc cham dipping sauce
- 35) **Roasted Pork and spring roll vermicelli / Bún Heo quay chả giò**
22.9
Grilled pork minced and spring rolls served with rice vermicelli, salad, fresh herbs, crushed peanuts & nuoc cham dipping sauce
- 36) **Stirfry prawns and spring rolls vermicelli / Bún xào tôm chả giò GF**
22.9
Wok tossed lemongrass prawns with spring rolls served with rice vermicelli, salad, fresh herbs, crushed peanuts & nuoc cham dipping sauce
- 37) **Sugarcane prawn vermicelli bowl / Bún chạo tôm GF**
26.9
Sugarcane prawn and spring rolls served with rice vermicelli, salad, fresh herbs, crushed peanuts & nuoc cham dipping sauce
Roll your own / Bánh tráng tự cuốn
- 38) **Sugar cane prawn / Bánh hủi chạo tôm GF**
26.9
Grilled sugarcane prawn, fine vermicelli, salad, fresh herbs, crushed peanuts, with rice papers & dipping sauce
- 39) **Grilled pork / Nem nướng GF**
22.9
Grilled pork mince skewers, vermicelli, salad, fresh herbs, crushed peanuts, rice papers & nuoc cham dipping sauce
- 40) **Beef Skewers / Bò lụi GF**
22.9
Beef skewers, vermicelli, salad, fresh herbs, crushed peanuts, rice papers & nuoc cham dipping sauce
- 41) **Vietnamese Crepe suzette / Bánh xèo GF**
22.9
Vietnamese crepe suzette filled with chicken pork prawn and beansprout, served with salad and herbs, crushed peanuts and nuoc cham dipping sauce. -Vegetarian 22.9.
-Seafood 26.9

Rice / Com

- 42) **Pork chop with broken rice / Com tấm sườn nướng GF**
19.5
Broken rice with grilled pork chop, pickled veggies served with nuoc mam
- 43) **Special broken rice / Com tấm đặc biệt GF**
20.5
Broken rice with grilled pork chop, crab cake, pork skin, pickled veggies served with nuoc mam.
Extras
-Trúng gà ốp la / Fried free range egg
3.9

-Lạp xưởng/ Vietnamese sausage
-Pork chop
-Crab cake

4.9
7.9
5.9

- 44) **Crispy skin chicken with tomato rice / Com gà da giòn** GF
19.5
Crispy skin chicken with tomato rice
- 45) **Shaken beef with rice / Com bò lúc lắc**
21.5
Rice with diced cut beef tenderloin, wok tossed with onion and pepper sauce (with tomato rice 2)
- 46) **Lemon grass chicken with rice / Com gà nướng sả**
19.5
Rice with grilled lemongrass chicken
- 47) **Special Pineapple fried rice / Com chiên trái khóm (V)** GF
24
Special fried rice with pineapple, prawn, chicken, raisins and cashew nuts with a touch of turmeric
- 48) **Nguyen's special fried rice / Com chiên đặc biệt (V)** GF
18.5
Nguyen's style fried rice with Vietnamese sausages, chicken, lettuce and eggs - Vegetarian -17.9
- 49) **Seafood crab meat fried rice / Com chiên đồ biển** GF
20.5
Special fried rice with crab meat, calamari, prawn scallop and fish cake
- 50) **Steamed rice / Com trắng**
4.5
Steamed jasmine rice (per bowl)

Noodles / Hủ tiếu, Bánh canh, Mì

- 51) **My Tho style noodles / Hủ tiếu Mỹ Tho** GF
19.5
Mỹ Tho regional style rice noodle with prawn, pork belly, pork mince & quail egg. Served dry or with soup
- 52) **Seafood noodles soup / Hủ tiếu đồ biển** GF
21.5
Noodle soup with fresh seafood, bean sprouts and garlic chives
- 53) **Combination Tapioca noodle soup / Bánh canh thập cẩm** GF
19.5
Tapioca noodle soup with prawn, pork belly, fish cake
- 54) **Seafood Tapioca noodle soup / Bánh canh đồ biển** GF
21.5
Tapioca noodle soup with fresh seafood
- 55) **Herbal duck noodles soup / Mì vịt tiềm**
20.5
Egg noodles soup with herbal duck and shitake mushroom
- 56) **Roasted duck noodles / Mì vịt quay**
20.5
Roasted duck leg with egg noodles soup or dry
- 57) **Combination crispy noodles / Mì xào giòn thập cẩm (V)**
22.5
Beef, chicken and prawn, wok tossed with loads of veggies, refined with coriander served in our crispy golden egg noodles (Available with flat rice noodles) Available as seafood combo 24.9 Vegetarian 21.9
- 58) **Stewed beef noodles / Mì bò kho**
19.5
Stewed spiced beef with egg noodle, carrots and coriander
- 59) **Crispy skin chicken noodles / Mì gà da giòn**
19.5
Crispy skin chicken with egg noodles, served dry or with soup
- 60) **Grilled pork chops with egg noodles / Mì sườn nướng**
19.5
Grilled pork chop with egg noodles, served dry or with soup
- 61) **Nguyen's style Laksa / Bún Cari**
Nguyen's style coconut curry noodle soup with vermicelli and your choice of:



- Combination/
20.5
- Seafood/ Roasted Duck/ Roasted Pork belly
23.5
- Chicken/Beef/Vegetarian
19.5

Nguyen's specials / Món ăn gia đình

- 62) **Rock salt prawns / Tôm rang muối**
27.5
Crispy rock salt prawn with fried onion & coriander
- 63) **Home style Calamari with herbs / Mực xào lăn** GF
23.5
Calamari stir-fry with turmeric, coconut cream, herbs & coriander
- 64) **Stewed pork belly / Thịt kho hột vịt**
23.5
Traditional Vietnamese pork belly stewed with egg
- 65) **Fish cooked two ways / Canh chua cá kho tộ**
37
Fresh fish cutlet, stewed in clay pot accompanied with hot and sour soup
- 66) **Steamed fish with ginger and shallot / Cá hấp hành gừng** GF
23.5
Steamed fish fillets in a light soya sauce with fresh herbs, ginger and shallot
- 67) **Seafood in clay pot / Đò biển xào tộ** GF
27.5
Stir-fry seafood and vegetable served in hot clay pot
- 68) **Stir fry water spinach in garlic / Rau muống xào tỏi** (Seasonal) (V)
GF 19.5
Stir-fry water spinach with chilli jam fresh chilli and garlic (Chinese Broccoli substitute available)
- 69) **Stir fry rice noodle / Phở xào** (V)
21.5
Stir-fry rice noodle with prawn, chicken, beef and vegetable in sweet hoisin sauce
- 70) **Fried tofu with chili lemongrass / Tàu hủ chiên xả ớt** (V) GF
20.5
Fried silken tofu, wok tossed with fresh chili and chopped lemongrass
- 71) **Crispy soft shell crab / Cua lột chiên giòn** (2)
25.5
Soft shell crabs, fried to a crisp golden brown, served with nuoc cham sauce
- 72) **Honey soy quails / Cút chiên tương mật ong** (2) GF
29.5
Roasted quails glazed in honey soy, served with nuoc cham dipping sauce
- 73) **Nguyen's style shangtung chicken / Gà da giòn Shangtung**
23.5
Crispy skin chicken, deboned on a bed of pickled vegies, cucumber served with tangy red vinegar sauce and crushed peanuts.
- 74) **Special Rice Noodle rolls/ Bánh cuốn áp chảo**
23.9
Special rice noodle rolls, wok tossed with basil chicken, prawns veggies and special sauce
-Vegetarian 23.9 -Seafood 26.9
- 75) **Lamb shank / Cà ri trừu**
24.5
Lamb shank simmered with coconut, spices, lychee, pineapple and tomatoes
- 76) **Creamy Goat curry / Cà ri dê** GF
23.9

Creamy goat curry, cooked on the bone with eggplant chilli and onion

77) **Whole Barramundi / Cá chiên Barramundi**

38.5

Whole Barramundi deep fried 'til crispy, served with your choice of:

-Tamarind sauce -Nuoc cham ginger fish sauce -Sweet chillies
sauce

78) **Roasted duck leg with chilli plum sauce / Vịt quay xào sốt mơ GF**

27.5

Roasted duck legs stir fry with vegetable in our special chilli plum sauce

79) **Sweet and sour pork belly ribs / Sườn heo non chua ngọt**

24.5

Fried pork belly ribs, wok tossed in vegetable and tangy sweet and sour sauce

80) **Fried fish with your choice of sauce / Cá chiên sốt cà chua**

24.5

Fried fish fillets tossed with vegies, shallots and coriander with your choice of
sauce:

Chilli Plum sauce, Chilli Basil sauce, Tamarind sauce,
Sweet and sour sauce

81) **Roasted pork in Nguyen's special sauce / Heo quay sốt đặc biệt**

25.5

Home style crispy skin pork belly tossed with vegetable and fragrance spicy special
sauce

Also available with:

-Oyster sauce. -Chilli Lemongrass sauce -Plum sauce. -
Chilli Basil sauce

Hot pot / Lẩu

82) **Combination Hot pot / Lẩu cù lao thập cẩm (for 2) GF**

48-

Combination hot pot with seafood, beef, chicken, vermicelli, vegetable & herbs with
your choice of:

-Súp canh chua / Hot and sour broth
-Súp gà / Chicken broth
-Súp bò/ Beef broth

Món xào / Stir fry

83) **Món xào sả ớt**

Chili lemongrass with your choice of:

-Chicken, beef or vegetarian

20.9

-Prawns or Scallops

26.9

-Combination (Chicken, beef and prawn)

23.9

84) **Món xào me**

Tamarind sauce with your choice of:

-Chicken, beef or vegetarian

20.9

-Prawns or Scallops

26.9

-Combination (Chicken, beef and prawn)

23.9

85) **Món xào hạt điều**

Cashew nut with your choice:

-Chicken, beef or vegetarian

20.9

- Prawns or Scallops
26.9
-Combination (Chicken, beef and prawn)
23.9
- 86) **Món xào rau quế**
Chili basil with your choice of:
-Chicken, beef or vegetarian
20.9
-Prawns or Scallops
26.9
-Combination (Chicken, beef and prawn)
23.9
- 87) **Món xào sa tế**
Sate sauce with your choice of:
-Chicken, beef or vegetarian
20.9
-Prawns or Scallops
26.9
-Combination (Chicken, beef and prawn)
23.9
- 88) **Món xào tỏi**
Garlic sauce with your choice of:
-Chicken, beef or vegetarian
20.9
-Prawns or Scallops
26.9
-Combination (Chicken, beef and prawn)
23.9
- 89) **Món xào hành gừng**
Ginger and shallot sauce with your choice of:
-Chicken, beef or vegetarian
20.9
-Prawns or Scallops
26.9
-Combination (Chicken, beef and prawn)
23.9
- 90) **Món xào tiêu**
Pepper sauce with your choice of:
-Chicken, beef or vegetarian
20.9
-Prawns or Scallops
26.9
-Combination (Chicken, beef and prawn)
23.9
- 91) **Món xào dầu hào**
Oyster sauce with your choice of:
-Chicken, beef or vegetarian
20.9
-Prawns or Scallops
26.9
-Combination (Chicken, beef and prawn)
23.9
- 92) **Món xào hành tương**
Onion Hoisin sauce with your choice of:
-Chicken, beef or vegetarian
20.9
-Prawns or Scallops
26.9
-Combination (Chicken, beef and prawn)
23.9

Dessert / Món tráng miệng

Banana fritter / Chuối chiên với kem

12.9

Banana fritter with ice cream

Deep fried ice cream / Kem chiên

12.9

Deep-fried ice cream coated with shredded coconut and sprinkled with crushed peanuts

Fried banana and jackfruit rolls / Chuối & mít cuốn chiên

12.9

Fried banana and Jackfruit rolls served with ice cream

Nước giải khát / Drinks

Longan and Chia seeds drink

9

Nước dừa / Coconut juice

7.5

Young coconut juice

San Pellegrino 500ml sparkling water

8

Nước táo, cam/ Apple, Orange juice

6

Cà phê đá / Vietnamese Black iced coffee

6.5

Vietnamese filtered black iced coffee (hot or cold)

Cà phêphin sữa đá / Vietnamese milk iced coffee

7.5

Vietnamese filtered iced coffee with condensed milk

Sinh tố trái cây / Fruit smoothies

10

Vietnamese fruit smoothies with your choice of:

-Avocado, Jackfruit, Strawberry, Mango, Lychee

Sữa đậu nành / Sweet soymilk

6.5

Sweet soymilk served hot or cold

Nước ngọt / Soft drinks

5.5

Coke, Diet coke, Coke Zero, Lemonade, Lift, Fanta (Lemon lime bitters, ginger beer 6)

Trà / Tea Green tea or Jasmine tea (per person)

4

Bia / Beers

Bia Saigon Special (Việt Nam)

12.5

Sapporo Black Can 650ml (Japan)

22

Corona (Mexico)

12

Stella Artois (Belgium)

12

Cascade light (Australia)

12

Crown Lager (Australia)

12

Heineken (Holland)

12

Fat Yak Pale Ale

12.5

Tsingtao 0% alcohol beer

9

Apple or Pear Cider 12
Lychee Gold Cider 14

Tap Beers

Asahi (Japan) 300ml/400ml
13.5/14.5
Tiger (Singapore) 300ml/400ml
13.5/14.5

Cocktails

Comrade Moscow Mule 18
Vodka, ginger beer, lime
The Japanese Slipper
18
Cointreau, Midori, lemon juice
Vietpresso Matini 18
Kai Vodka, coffee liqueur, Trung Nguyen cold brew coffee
Nguyen-groni 18
Song Cai Gin, Campari, Vermouth
Mango Daiquiri 18
Mango, Barcardi, Malibu, lemon juice

Mixer / Rượu mạnh

Scotch

Johnnie Walker red, Grant's
12-
Chivas Regal, Johnnie Walker Black, Glenfiddich 12,
15-
Highland Park 12yo 17-
Johnnie Walker Blue 32-

World Whiskeys

Wild Turkey, Jim Beam, Southern Comfort
12-
Jack Daniel, Makers Mark, Woodford Reserve, Jameson Irish, Toki
14-
The Chita, Tenjaku, Nagahama
16-
Hakushu D/R S/M, The Shin 10yo, Yamazaki D/R S/M,
25-Hibiki Harmony
32-

Rum

Barcardi, Bundaberg, Captain Morgan
12-

Gin

Gordon's London, Tanqueray, Mayfair, 1518 Gin
12-
Bombay Sapphire, Mayfair Pink, Four Pillars Fresh Yuzu
14-
Roku Gin, The Botanist, Portofino
16-

Vodka

Smirnoff red, Vodka O, Skyy
12-
Absolut Vodka, Haku, Hoshi, Grey Goose
14-

Liqueur

Baileys, Midori, Tia Maria, Kalua, Disaronno, Malibu

12-

Japanese Ume-shu plum wine

12-

(Served on the rocks or with lemonade)

WINE LIST**White wines / Rượu nho trắng**

Glass/Bottle

House white

9-/34-

Jameison's Run Chardonay

/38-

Vasse Felix Classic Dry White S/S Blanc

14.5-/52-

Lana's Bike Malborough Sauvignon Blanc

13.5-/46-

Clonakilla Reisling (Canberra)

16.5-/66-

St Hubert's 'The Stag' Pinot Grigio

14.5-/52-

Bourke Street Sauvignon Blanc (Canberra)

15-/60-

10-

Red wines / Rượu nho đỏ

House red

9-/34-

Grant Burge Classic Shiraz

10-/38-

Wynns Coonawarra estate Cabernet Sauvignon

14-/50-

Wirra Wirra Church Block cab/sau/shz/mer

15-/58-

Devils Corner Pinot Noir (Tasmania)

15.5 -/62-

Murrumbateman Tempranillo (Canberra)

/75-

Rose / Rượu hồng

House Rose

13.5-/46-

Lana's Bike Rose

13.5-/46-

Sparkling wines / Rượu Sâm panh

House sparkling NV Curvee

10-/38-

Banquet Menu
(Minimum 4 people)**40 per person**

- Spring rolls
- Edamame beans
- Rare beef salad
- Chicken chilli lemongrass
- Combination pepper sauce
- Steamed rice

50 per person

- Prawn and crab spring rolls
- Edamame beans
- Rare beef salad
- Steamed barramundi with ginger and shallot.
- Combination pepper sauce
- Chicken chilli lemongrass
- Nguyen's fried rice

60 per person

- Prawn and crab spring rolls
- Satay chicken skewers
- Soft-Shell crab bao bun
- Rare beef salad
- Nguyen's roasted pork with special sauce
- Combination pepper sauce
- Shang-tung style chicken
- Mixed vegetable with oyster sauce
- Nguyen's Pineapple fried rice