



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 2025



VIETNAMESE FOOD

Menu / Thực Đơn

Entrée / Món Khai Vị

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| 1) Honey sweet potatoes / Khoai lang chiên tẩm mật ong | 12 |
| Honey glazed fried sweet potatoes, sprinkle with sesame seeds | |
| 2) Chicken wings with fish sauce/ Cánh gà chiên nước mắm (5) | 13.5 |
| Fried chicken wings, wok tossed with caramelized fish sauce | |
| 3) Prawn fresh rice paper rolls/ Gỏi cuốn tôm (3)(P)GF * Available as vegetarian | 13.5 |
| Fresh rice paper rolls, filled with prawn, vermicelli & herbs with hoisin peanut dipping sauce | |
| 4) Grilled pork rice paper rolls/ Nem nướng cuốn (3)(P) GF | 13.5 |
| Nguyen's special grilled pork fresh rice paper rolls with herbs and hoisin peanut dipping sauce | |
| 5) Garlic salt & pepper calamari/ Mực tỏi | 19.5 |
| Crispy calamari, tossed with fried garlic, chillies, fresh herbs, salt and pepper | |
| 6) Fried rice cake / Bánh bột chiên (V) GF | 12 |
| Saigon style rice cake, wok fried with eggs, pickled carrots & sweet soy sauce | |
| 7) Prawn and Pork salad / Gỏi tôm thịt GF(P) | 19.5 |
| Prawn and pork salad, tossed with crushed peanut, cucumber, carrot & herbs accompanied with Vietnamese prawn crackers | |
| 8) Chicken salad / Gỏi Gà GF(P) | 19.5 |
| 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(P) | 19.5 |
| 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) | 12 |
| 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 | 13.5 |
| 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) | 14.5 |
| Saigon Style prawn toast served with chili tamarind sauce | |
| 13) Fried fish cakes / Chả cá chiên (4)(P) | 14.5 |
| Fried fish cakes served with crushed peanut and sweet chilli sauce | |
| 14) Satay chicken skewers / Gà lụi satay (2) GF(P) | 13.5 |
| Satay chicken skewers marinade in lemongrass, grilled to perfection, served with peanut sauce | |
| 15) Boiled edamame beans / Đậu nành Nhật Bản (V) GF | 12 |

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

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|--------------------------------|------|
| 16) Soft shell crab | 22.5 |
| 17) Simmered pork belly | 19.5 |
| 18) Roasted pork belly | 19.5 |
| 19) Grilled Chicken | 19.5 |



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!

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| 20) | -Rare Beef / Phở tái | 18.5 |
| | Rare beef Pho | |
| 21) | -Beef brisket / Phở nạm | 18.5 |
| | Well-done beef brisket Pho | |
| 22) | -Beef meatballs / Phở bò viên | 18.5 |
| | Beef meatballs Pho | |
| 23) | -Special combo / Phở đặc biệt | 20.5 |
| | Special Phở with rare beef, brisket, tripe, tendon, beef meatballs | |
| 24) | -Wagyu beef / Phở thịt bò Nhật | 24.5 |
| | Wagyu beef sirloin, brisket, tendon, beef meatballs | |
| 25) | -Shaken Beef / Phở bò lúc lắc | 23.5 |
| | Beef Tenderloin wok tossed in peppery sauce | |
| 26) | -Chicken / Phở gà | 19.5 |
| | Free range chicken with chicken broth | |
| 27) | -Seafood / Phở đồ biển | 21.5 |
| 28) | -Vegetarian/ Phở chay | 19.5 |

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

Saigon bread roll / Bánh mì

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| 29) | Stewed beef with Saigon roll / Bánh mì bò kho | 20.5 |
| | Stewed spiced beef with carrot and onion, accompanied with crusty Saigon roll | |
| 30) | Creamy Goat curry with Saigon roll / Cà ri dê Bánh mì (P) | 26.5 |
| | Creamy goat curry, cooked on the bone with eggplant crushed cashew nuts served with crusty bread | |
| 31) | Nguyen's curry chicken with Saigon roll / Bánh mì cà ri gà (P) | 20.5 |
| | Nguyen's style curry chicken with potatoes, crushed peanut accompanied with crusty Saigon roll | |

Vermicelli / Bún

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| 32) | Spicy beef noodle soup / Bún bò Huế GF | 20.5 |
| | 'Hue style' spicy beef noodle soup with pork, beef brisket, pork cake accompanied with fresh herbs & salad | |
| 33) | Beef and spring rolls vermicelli / Bún bò xào chả giò (V)(P) | 20.5 |
| | Wok tossed lemongrass beef with spring rolls served with vermicelli, salad, fresh herbs, crushed peanuts & nuoc mam dipping sauce | |
| 34) | Lemongrass chicken and spring rolls vermicelli / Bún gà sả chả giò (P) | 20.5 |
| | Grilled lemongrass chicken and spring rolls served with rice vermicelli, salad, fresh herbs, crushed peanuts & nuoc cham dipping sauce | |
| 35) | Grilled Pork minced and spring roll vermicelli / Bún nem nướng chả giò (P) | 20.5 |
| | Grilled Nem nuong pork and spring rolls served with rice vermicelli, salad, fresh herbs, crushed peanuts & nuoc cham dipping sauce | |
| 36) | Roasted Pork and spring roll vermicelli / Bún Heo quay chả giò (P) | 23.5 |
| | Roasted pork and spring rolls served with rice vermicelli, salad, fresh herbs, crushed peanuts & nuoc cham dipping sauce | |
| 37) | Stir-fry prawns and spring rolls vermicelli / Bún xào tôm chả giò GF(P) | 23.5 |
| | Wok tossed lemongrass prawns with spring rolls served with rice vermicelli, salad, fresh herbs, crushed peanuts & nuoc cham dipping sauce | |
| 38) | Sugarcane prawn vermicelli bowl / Bún chạo tôm GF(P) | 27.5 |
| | 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

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|-----|---|------|
| 39) | Sugar cane prawn / Bánh hời chạo tôm GF(P) | 27.5 |
| | Grilled sugarcane prawn, fine vermicelli, salad, fresh herbs, crushed peanuts, with rice papers & dipping sauce | |
| 40) | Grilled pork / Nem nướng GF (P) | 23.5 |
| | Grilled pork mince skewers, vermicelli, salad, fresh herbs, crushed peanuts, rice papers & nuoc cham dipping sauce | |
| 41) | Beef Skewers / Bò lụi GF(P) | 23.5 |
| | Beef skewers, vermicelli, salad, fresh herbs, crushed peanuts, rice papers & nuoc cham dipping sauce | |
| 42) | Vietnamese Crepe suzette / Bánh xèo GF | 23.5 |
| | Vietnamese crepe suzette filled with chicken pork prawn and beansprout, served with salad and herbs, crushed peanuts and nuoc cham dipping sauce. | |

-Vegetarian 23.5

-Seafood 27.5

Rice / Cơm

- 43) **Pork chop with broken rice / Cơm tấm sườn nướng GF** 20.5
Broken rice with grilled pork chop, pickled veggies served with nuoc mam
- 44) **Special broken rice / Cơm tấm đặc biệt GF** 21.5
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 4.5
 - Lạp xường/ Vietnamese sausage 4.9
 - Pork chop 8.5
 - Crab cake 6.5
- 45) **Crispy skin chicken with tomato rice / Cơm gà da giòn GF** 20.5
Crispy skin chicken with tomato rice
- 46) **Shaken beef with rice / Cơm bò lúc lắc** 22.5
Rice with diced cut beef tenderloin, wok tossed with onion and pepper sauce (with tomato rice 2)
- 47) **Lemon grass chicken with rice / Cơm gà nướng sả** 20.5
Rice with grilled lemongrass chicken
- 48) **Special Pineapple fried rice / Cơm chiên trái khóm (V) GF** 24.5
Special fried rice with pineapple, prawn, chicken, raisins and cashew nuts with a touch of turmeric
- 49) **Nguyen's special fried rice / Cơm chiên đặc biệt (V) GF** 19.5
Nguyen's style fried rice with Vietnamese sausages, chicken, lettuce and eggs - Vegetarian -17.9
- 50) **Seafood crab meat fried rice / Cơm chiên đồ biển GF** 21.5
Special fried rice with crab meat, calamari. prawn scallop and fish cake
- 51) **Steamed rice / Cơm trắng** 5
Steamed jasmine rice (per bowl)

Noodles / Hủ tiếu, Bánh canh, Mì

- 52) **My Tho style noodles / Hủ tiếu Mỹ Tho GF** 20.5
Mỹ Tho regional style rice noodle with prawn, pork belly, pork mince & quail egg. Served dry or with soup
- 53) **Seafood noodles soup / Hủ tiếu đồ biển GF** 22.5
Noodle soup with fresh seafood, bean sprouts and garlic chives
- 54) **Combination Tapioca noodle soup / Bánh canh thập cẩm GF** 20.5
Tapioca noodle soup with prawn, pork belly, fish cake
- 55) **Seafood Tapioca noodle soup / Bánh canh đồ biển GF** 22.5
Tapioca noodle soup with fresh seafood
- 56) **Herbal duck noodles soup / Mì vịt tiềm** 21.5
Egg noodles soup with herbal duck and shitake mushroom
- 57) **Roasted duck noodles / Mì vịt quay** 21.5
Roasted duck leg with egg noodles soup or dry
- 58) **Combination crispy noodles / Mì xào giòn thập cẩm (V)** 23.5
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 25.5 Vegetarian 22.5
- 59) **Stewed beef noodles / Mì bò kho** 20.5
Stewed spiced beef with egg noodle, carrots and coriander
- 60) **Crispy skin chicken noodles / Mì gà da giòn** 20.5
Crispy skin chicken with egg noodles, served dry or with soup
- 61) **Grilled pork chops with egg noodles / Mì sườn nướng** 20.5
Grilled pork chop with egg noodles, served dry or with soup
- 62) **Nguyen's style Laksa / Bún Cari**
Nguyen's style coconut curry noodle soup with vermicelli and you choice of:
- Combination/Crispy Chicken 21.5
 - Seafood/ Roasted Duck/ Roasted Pork belly 24.5
 - Chicken/Beef/Vegetarian 20.5



Nguyen's specials / Món ăn gia đình

63)	Rock salt prawns / Tôm rang muối	28.5
	Crispy rock salt prawn with fried onion & coriander	
64)	Home style Calamari with herbs / Mực xào lẫn GF	24.5
	Calamari stir-fry with turmeric, coconut cream, herbs & coriander	
65)	Stewed pork belly / Thịt kho hột vịt	24.5
	Traditional Vietnamese pork belly stewed with egg	
66)	Fish cooked two ways / Canh chua cá kho tộ	38.5
	Fresh fish cutlet, stewed in clay pot accompanied with hot and sour soup	
67)	Steamed fish with ginger and shallot / Cá hấp hành gừng GF	24.5
	Steamed fish fillets in a light soya sauce with fresh herbs, ginger and shallot	
68)	Seafood in clay pot / Đồ biển xào tộ GF	28.5
	Stir-fry seafood and vegetable served in hot clay pot	
69)	Stir fry water spinach in garlic / Rau muống xào tỏi (Seasonal) (V) GF	20.5
	Stir-fry water spinach with chilli jam fresh chilli and garlic (Chinese Broccoli substitute available)	
70)	Stir fry rice noodle / Phở xào (V)	22.5
	Stir-fry rice noodle with prawn, chicken, beef and vegetable in sweet hoisin sauce	
71)	Fried tofu with chili lemongrass / Tàu hũ chiên xả ớt (V) GF	21.5
	Fried silken tofu, wok tossed with fresh chili and chopped lemongrass	
72)	Crispy soft shell crab Tamarind sauce / Cua lột chiên giòn (2)	26.5
	Soft shell crabs, fried to a crisp golden brown, tossed in a tangy tamarind sauce	
73)	Honey soy quails / Cút chiên tương mật ong (2) GF	29.5
	Roasted quails glazed in honey soy, served with nuoc cham dipping sauce	
74)	Nguyen's style shangtung chicken / Gà da giòn Shangtung (P)	24.5
	Crispy skin chicken, deboned on a bed of pickled vegies, cucumber served with tangy red vinegar sauce and crushed peanuts.	
75)	Special Rice Noodle rolls/ Bánh cuốn áp chảo	24.9
	Special rice noodle rolls, wok tossed with basil chicken, prawns veggies and special sauce	
	-Vegetarian 23.9 -Seafood. 26.9	
76)	Lamb shank / Cà ri trâu	25.5
	Lamb shank simmered with coconut, spices, lychee, pineapple and tomatoes	
77)	Creamy Goat curry / Cà ri dê GF(P)	24.9
	Creamy goat curry, cooked on the bone with eggplant chilli and onion	
78)	Whole Barramundi / Cá chiên Barramundi	39.5
	Whole Barramundi deep fried 'til crispy, served with your choice of:	
	-Tamarind sauce -Nuoc cham ginger fish sauce -Sweet chilies sauce	
79)	Roasted duck leg with chili plum sauce / Vịt quay xào sốt mơ GF	28.5
	Roasted duck legs stir fry with vegetable in our special chilli plum sauce	
80)	Sweet and sour pork belly ribs / Sườn heo non chua ngọt	25.5
	Fried pork belly ribs, wok tossed in vegetable and tangy sweet and sour sauce	
81)	Fried fish with your choice of sauce / Cá chiên sốt cà chua	25.5
	Fried fish fillets tossed with vegies, shallots and coriander with your choice of sauce:	
	Chili Plum sauce, Chili Basil sauce, Tamarind sauce, Sweet and sour sauce	
82)	Roasted pork in Nguyen's special sauce / Heo quay sốt đặc biệt	26.5
	Home style crispy skin pork belly tossed with vegetable and fragrance spicy special sauce	
	Also available with:	
	-Oyster sauce. -Chili Lemongrass sauce -Plum sauce. -Chili Basil sauce	

Hot pot / Lẩu

83)	Combination Hot pot / Lẩu củ lao thập cẩm (for 2) GF	49.5
	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	

84) Món xào sả ớt

Chili lemongrass with your choice of:

-Chicken, beef or vegetarian	21.5
-Prawns or Scallops	27.5
-Combination (Chicken, beef and prawn)	24.5

85) Món xào me

Tamarind sauce with your choice of:

-Chicken, beef or vegetarian	21.5
-Prawns or Scallops	27.5
-Combination (Chicken, beef and prawn)	24.5

86) Món xào hạt điều

Cashew nut with your choice:

-Chicken, beef or vegetarian	21.5
-Prawns or Scallops	27.5
-Combination (Chicken, beef and prawn)	24.5

87) Món xào rau quế

Chili basil with your choice of:

-Chicken, beef or vegetarian	21.5
-Prawns or Scallops	27.5
-Combination (Chicken, beef and prawn)	24.5

88) Món xào sa tế (P)

Sate sauce with your choice of:

-Chicken, beef or vegetarian	21.5
-Prawns or Scallops	27.5
-Combination (Chicken, beef and prawn)	24.5

89) Món xào tỏi

Garlic sauce with your choice of:

-Chicken, beef or vegetarian	21.5
-Prawns or Scallops	27.5
-Combination (Chicken, beef and prawn)	24.5

90) Món xào hành gừng

Ginger and shallot sauce with your choice of:

-Chicken, beef or vegetarian	21.5
-Prawns or Scallops	27.5
-Combination (Chicken, beef and prawn)	24.5

91) Món xào tiêu

Pepper sauce with your choice of:

-Chicken, beef or vegetarian	21.5
-Prawns or Scallops	27.5
-Combination (Chicken, beef and prawn)	24.5

92) Món xào dầu hào

Oyster sauce with your choice of:

-Chicken, beef or vegetarian	21.5
-Prawns or Scallops	27.5
-Combination (Chicken, beef and prawn)	24.5

93) Món xào hành tương

Onion Hoisin sauce with your choice of:

-Chicken, beef or vegetarian	21.5
-Prawns or Scallops	27.5
-Combination (Chicken, beef and prawn)	24.5

Dessert / Món tráng miệng

Banana fritter / Chuối chiên với kem 13.5

Banana fritter with ice cream

Deep fried ice cream / Kem chiên 13.5

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

Fried banana and jackfruit rolls / Chuối & mít cuốn chiên 13.5

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 mía / Sugarcane juice 7.5

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 phê phin 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) 13.5

Sapporo Black Can 650ml (Japan) 22

Corona (Mexico) 12.5

Stella Artois (Belgium) 12.5

Cascade light (Australia) 12.5

Crown Lager (Australia) 13.5

Heineken (Holland) 12.5

Fat Yak Pale Ale 13.5

Tsingtao 0% alcohol beer 10

Apple or Pear Cider 13.5

Lychee Gold Cider 15.5

Tap Beers

Asahi (Japan) 300ml/400ml 14.5/15.5

Tiger (Singapore) 300ml/400ml 14.5/15.5

Cocktails

Comrade Moscow Mule 18.5

Vodka, ginger beer, lime

The Japanese Slipper 18.5

Cointreau, Midori, lemon juice

Vietpresso Matini 18.5

Kai Vodka, coffee liqueur, Trung Nguyen cold brew coffee

Nguyen-groni 18.5

Song Cai Gin, Campari, Vermouth

Mango Daiquiri 18.5

Mango, Barcardi, Malibu, lemon juice

Lychee Môhítô 18.5

Kai Lychee Vodka, Rum, lime juice, soda

Pineapple Sunset 18.5

Grey Goose Vodka, Pineapple juice, Grenadine

Old Fashioned 18.5

Rye Whiskey, Bitters

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-
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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 (Served on the rocks or with lemonade)	12-

WINE LIST

White wines / Rượu nho trắng

	Glass/Bottle
House white	9-/34-
Jameison's Run Chardonay	10-/38-
Vasse Felix Classic Dry White S/S Blanc	14.5-/52-
Lana's Bike Malborough Sauvignon Blanc	13.5-/46-
Nick O'Leary Riesling (Canberra)	16.5-/66-
St Hubert's 'The Stag' Pinot Grigio	14.5-/52-
Bourke Street Sauvignon Blanc (Canberra)	16-/64-

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-
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Banquet Menu

(Minimum 4 people)

45 per person

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

55 per person

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

65 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