### LITTLE THINGS

### Crispy Net Spring Roll (Chả Giò)

Lettuce, VN mint, choice of

Prawn and crab meat, Nước Chấm (5pc) 18 Mixed vegetables, sweet chilli (5pc)(v) 17

### Rice Paper Roll (Goi Cuốn)

Peanut hoisin, choice of

Fried tofu and mushroom (2pc)(v/l.g optional) 10.5 Grilled chicken (2pc)(l.g optional) 10.5 Lemongrass beef (2pc)(l.g optional) 11.5

#### Pork Bao

BBQ pork, mixed salad, pickled carrots, corianders, spiced soy 8.5 (each)

### **Dumplings**

Ginger prawn dumplings, Nước Chấm (5pc) 18.5

### Hôi An Fried Chicken

Crispy chicken ribs, lime aioli (6pc) 16.5

#### **Sate Chicken Skewers**

Peanut satay, roasted peanut, spring onion (4pc) 18

#### **Tuna Sashimi**

Daikon, sesame soy dressing (l.g) 19.5

### Salt + Pepper Calamari

Lemon, red nam jim (l.g) 22

### San Chow Bao

Tofu, woodear mushroom, water chestnut, zucchini, fried shallot (2pc)(v/l.g) 11

### Vietnamese pancake (Bánh Xèo)

Grilled pork + prawn, beanshoot, onion, herbs, Nước Chấm 22 (each)

# l.g - low in gluten v - vegetarian

#### **ALLERGIES & DIETARY RESTRICTIONS**

We will do our best to accommodate your requirements, however, please be aware that our kitchen uses gluten, nuts, egg and seafood, so we can never guarantee that dishes are 100% free of traces of these allergens.

Please let us know if you have any allergies, sauces or dressings we use may contain gluten, nut, onion, garlic or seafood that is not listed on the menu.

We source grass fed beef, free range egg, chicken and pork from local suppliers.

1.5% surcharge applies to all card payments

### **A BIT MORE**

### Wok Tossed Shaking Beef (Bò Lúc Lắc)

Black pepper sauce Wagyu beef, onions, snow peas, red capsicum, broccoli (I.g) 33

#### **Pad Thai**

Stir-fried rice noodle, prawns, egg, chive, lemon, chilli, crushed peanut, beansprout (I.g) 26

### **Nasi Goreng**

Stir-fried rice, chicken, egg, Asian greens, chilli sambal sauce, lemon (l.g) 23

### **Steamed Barramundi**

Ginger soy, greens, Coriander (I.g) 33

### Twice-cooked Five Spiced Pork Belly

Green apple slaw, herbs, honey soy 30

### **Singapore Chilli Prawns**

Stir-fried prawns with onion, broccoli, snow peas, red capsicum, chilli sauce (mild)(I.g) 32

### **SALADS**

### Lemongrass Wagyu Beef Salad

Asian slaw, reb cabbages, cucumbers, cherry tomatoes, nam jim (l.g) 27

### Papaya Salad

Tempura soft shell crab, Thai basil, chilli, cherry tomato, roasted cashew nut, snake beans, red nam jim (I.g) 30

## **ON THE SIDE**

Roti, peanut sate (each) 6.5

Jasmine rice (v/l.g) 5.5

Sauteed seasonal Asian greens 16.5 Garlic, oyster sauce (I.g)

Vietnamese Coleslaw, nuoc cham 13

Sweet potato Fries, aioli 12.5

### **CURRIES**

### **Massaman Lamb Curry + Rice**

Roasted chat potato, lotus roots, crushed peanut, coconut cream, curry leaves (I.g) 35

### Mekong Chicken Curry + Rice

Chicken, sweet potato, taro, kaffir lime leaf, coconut cream (l.g) 30

### **Pumpkin Yellow Curry + Rice**

Roasted pumpkin, fried tofu, broccoli, Shimiji mushroom, zucchini, coconut cream (v/l.g) 26.5

### PHO / VERMICELLI

### Phở

Traditional Vietnamese noodle soup Beanshoot, Thai basil, lemon, choice of

Vegan, fried tofu + mushroom, mixed greens (v) 22 Sliced poached chicken breast 23 Rare Wagyu beef and brisket 23 Hanoi style, stir-fried Wagyu beef 24

### Vermicelli (Bún) Salad Bowl

Traditional rice noodle salad, mixed herbs choice of

Vegan, fried tofu + mushroom, soy (v/l.g) 24 BBQ chicken, Nước Chấm 25 Lemongrass Wagyu beef, Nước Chấm (l.g) 26

Grilled pork + cracklings, Nước Chấm 26

### **SWEET TREATS**

### **Matcha Ice Cream**

Coconut cream, tossed coconut 6.5 (per scoop)

### Sago Pudding

Green tapioca seeds (sago), passionfruit, berries, coconut cream, coconut flake, (v/l.g) 10.5

### Saigon Banana Sticky Rice Cake

Red beans, coconut cream, coconut ice cream 12.5

### **Chocolate Lava Cake**

Tossed coconut flakes, coconut ice cream 14.5

### **DELUXE COCKTAILS**

COCONUT MARGARITA	22
1800 Coconut Tequila, Cointreau, lime	
LYCHEE MARTINI (M)	22
Vodka, lychee juice, lychee liqueur, pitted lychee	
APEROL GIN SOUR	22
	22
Aperol, Gin, egg white, lemon juice	
SINGAPORE SLING (M)	24
Dry gin, Dom Benedictine, Cointreau, cherry Brandy	
pineapple juice, lime	
FAR EAST SIDE	20
	20
Gin, Thai basil, lemon, Kaffir lime syrup	
PORN STAR MARTINI (M)	24
Vanilla Vodka, passionfruit syrup, lime, pineapple juice	

# **CLASSIC COCKTAILS \$20**

Happy Hour 12PM-6PM \$15

### **ESPRESSO MARTINI**

Vodka, Kahlua, coffee

### MOJITO (M)

Rum, mint, lime, soda

### **MARGARITA**

Tequila, Cointreau, lime, agave syrup

#### **NEGRONI**

Campari, Gin, Vermouth Rosso, orange

#### COSMOPOLITAN (M)

Vodka, Cointreau, lime, cranberry

#### APEROL SPRITZ

Aperol, prosecco, soda water









VIETNAMESE EATS + BAR

514 HAMPTON ST, HAMPTON

03 9598 8327

HONEYBOYNET.AU

DINER TUESDAY - SUNDAY 5PM - 9.30PM

LUNCH FRIDAY - SUNDAY 12PM - 3PM