



ENTREE

Spring Roll	
Traditional Pork Spring Roll (5pc)	12
Hanoi Crab and Prawn Spring Roll (2pc)	14
Vegan Net Spring Roll (5pc)	12
Lemongrass Pork Skewer (2pc) <small>GF</small>	12
Vietnamese style lemongrass sauce marinate, perfectly charcoal grilled	
Beef Wrap in Betel Leaf (5pc) <small>GF</small> ♥	16
Perfectly wrapped beef parcels in betel leaves and charcoal grilled	
Southside Chicken Wings (6pc) <small>GF</small>	14
Choice of <u>Garlic Chilli Fish Sauce</u> or <u>Sweet & Savoury Tamarind Glazed</u>	
Rice Paper Roll (2pc)	
Char Grilled Chicken	9
Hanoi Grilled Pork <small>GF</small>	9
Crispy Soft Shell Crab	9
Crispy Young Tofu in Panko Crumb ♥	12
Deep fried young tofu served with kim chi and chilli mayo sauce	
Fried Pork and Prawn Wonton (5pc)	14
Served with sweet chilli sauce	

“gf” - Gluten Free
All dishes may contain nuts and shellfish, please inform our staff if you're allergies

Char Grilled Prawn (3pc) ♥	20
Served with Vietnamese style creamy green chilli dipping sauce	
Burger Bao Bun (1pc) ♥	
Crispy Roast Pork	8
Char Grilled Chicken	8
Soft Shell Crab	9

DIY BAO PLATTER 22
Get hands on and construct your own baos! Pick from one of our flavours and create your own bao. Perfect for date night or a fun outing.

STEAMED

Scallop and Prawn Dumpling (3pc)	14
Served in soy vinegar sauce	
Vegetarian Dumpling (4pc)	14
Served in soy vinegar sauce	
Lava Custard Steamed Bun (2pc) ♥	10
Home made charcoal steam bun with salted egg yolk filling	
Steamed Pork and Prawn Wonton (5pc) ♥	14
Steamed wonton in house made soy vinegar sate sauce	

BANH MI

UNTIL SOLD OUT

With pate, butter, pickle carrot, cucumber, spring onion, coriander.	
Crispy Roast Pork ♥	12
Char Grilled Chicken	11
Crispy Tofu	11

1.5% CARD SURCHARGE
10% SURCHARGE APPLIES ON WEEKENDS.
5% **DISCOUNT** WITH CASH PAYMENT

SALAD

Vietnamese Coleslaw with Prawn Crackers ♥	20
Choice of <u>Poached Chicken</u> or <u>Crispy Pork</u> or <u>Grilled Chicken</u>	
Green Papaya Salad with Grilled Prawn <small>GF</small>	22
Thai style papaya salad with house made citrus fish sauce dressing	
Green Mango Salad with Grilled Prawn <small>GF</small>	22
Authentic Vietnamese style green mango salad with palm sugar fish sauce dressing.	

VIETNAMESE STYLE CURRY

Duck Curry Infused in Coconut Cream <small>GF</small> ♥	23
Whole duck leg, carrot and beans cooked in Vietnamese style curry infused in coconut cream	
Vietnamese Beef Stew (Bò Kho) <small>GF</small>	20
Pot-roasted beef stew, fragrant with lemongrass, star anise and cinnamon	
Vegan Ragu <small>GF</small>	20
Carrot, potatoes, eggplants, white beans in house made tomato sauce infused with butter.	



MONDAY TO SATURDAY
5PM - 7PM

SCHOONER	7
PINT	9
HOUSE SPIRIT	8
HOUSE WINE	7
APEROL SPRITZ	13
ESPRESSO MARTINI	15

NOODLE SOUP

- 12 Hour "PHỞ" Noodle Soup** GF ♥ 19
Sliced Rare Beef
Beef Balls
Beef Brisket
Special Beef
Poached Chicken
- Special 12 Hour "PHỞ" with Beef Ribs** GF ♥ 24
Northern style Vietnamese Pho with 12 hour broth bursting with flavour
- Vegan "PHỞ"** GF 19
Northern style Vietnamese Pho with a rich 12 hour broth bursting with flavour
- "HUE" Spicy Beef Noodle Soup** GF ♥ 20
Thick vermicelli noodle with rare beef, brisket, pork belly and pork loaf
- Wonton Noodle Soup** 20
Egg noodle with fried and steamed wonton, char siu pork and bok choy

VERMICELLI NOODLE

- Vermicelli Noodle Salad Bowl** 18
Crispy Roasted Pork
Lemongrass Pork GF
Char Grilled Chicken
House made Spring Roll
Crispy Tofu
- Bún Chả Hà Nội** GF ♥♥♥♥ 20
Ha noi style grilled pòk in fish sauce dressing, pickle and herbs
- Turmeric Fish on Vermicelli Noodle** GF 23
Turmeric fish with dill, scallion oil served with fish sauce dressing

MAIN TO SHARE

- Char Grilled Chicken Plate** 18
Served with house made namjim sauce
- Crispy Roast Pork Plate (250g)** GF 21
Served with hoisin sauce
- House made "Shaking" Salt & Pepper** GF ♥ 22
Choice of Calamari or Soft Shell Crab
- Char Grilled Prawn (6pc)** ♥ 36
Served with Vietnamese style creamy green chilli dipping sauce
- Chicken Mince Stir Fried with Basil** 25
Minced chicken stir fried with plenty of fresh garlic and chilli with fragrant of thai basil
- Vietnamese Char Grilled Eggplant** GF 22
Char grilled with scallion oil and spring onion
- Beef Ribs in Tamarind Sauce** ♥ GF 32
Oven baked beef ribs with special tamarind glaze
- Stir Fried Roast Pork** ♥ 27
Stir fried in special sauce with chinese broccoli
- Wok Toss "Shaking" Beef (Bò Lúc Lắc)** GF 27
Diced beef wok toss with garlic, capsicum, onion
- Seafood with Broccoli XO Sauce** ♥ 32
Squid and prawn on the wok with XO sauce
- Braised Eggplant with Tofu & Mushroom** ♥ 24
Eggplant, tofu and mushroom braised in house made tomato sauce
- Tofu & Bok Choy On The Wok** GF 23
On the wok with garlic sauce
- Mushroom and Broccoli On The Wok** GF 23
On the wok with special XO sauce

CATERING or hosting you next FUNCTION?
Chat to our friendly staff for more information or send us an email
info@andi.melbourne

RICE DISH

- Char Grilled Chicken On Rice** 19
Change to Red Rice or Garlic Fried Rice - Add \$2
- Grilled Pork Chop** GF 19
Served with egg, steamed rice and fish sauce dressing
- Vietnamese Pork Meat Ball in Quail Egg** ♥ GF 19
Choice of Steamed Rice or Banh Mi
- Roast Pork Stir Fried with Chinese Broccoli** 19
Served with steamed rice
- Wok Toss "Shaking" Beef (Bò Lúc Lắc)** GF ♥ 20
Change to Red Rice or Garlic Fried Rice - Add \$2
- Thai Style Chicken Mince with Basil** 19
Served with steamed rice
- Stir Fried Lemongrass Chicken** GF 19
Served with steamed rice
- An Di Fried Rice By Mum's Recipe** ♥ 18
Choice of Grilled Chicken or Vegetarian
- An Di Seafood Fried Rice** GF 23
With special XO sauce

DESSERT ♥

- Sticky Date Pudding** 15
With butterscotch sauce and coconut ice cream
- Banana Fritter** 15
Deep fried banana served with coconut ice cream
- Chocolate Harumaki** 15
Japanese style chocolate spring roll served with iced cream and chocolate drizzle.

