

DINNER MENU

EAT.DRINK.VIETNAM

TO START.

- Sweet potato & taro crisps (gf,df)** 6
crispy fried sweet potato & taro crisp w sea salt
- ☞ **Betel san choi bao (v,gf,df)** 7
snapper or tofu, lemongrass, chilli, lime, shallots (1 serve)
- ☞ **Son in Law egg (gf,df)** 7
fried soft boiled egg w reduced pad thai sauce & herbs
- Crispy fried pig ears (gf)** 7
fried, salt & vinegar w sriracha mayo
- ☞ **Pulled pork banh mi** 7
mini pulled pork banh mi w pickles, coriander & garlic mayo (1 serve)

SIDES.

- Vietnamese pickles (v,gf,df)** 8
house pickled carrot, bean spouts, cucumber, beetroot
- ☞ **Stir-fried corn w lap cheong** 10
corn w miso butter, lap cheong, spring onions, chillies
- Bean curd chinese broccoli (vo,gf)** 10
chinese broccoli stir-fried w bean curd sauce
- Vietnamese goi/slaw (gf,df)** 10
cabbage slaw, pickled onions, mint, nuoc cham
- Jasmine rice** 3.5

TO SHARE.

- ☞ **Chicken/Roasted Pumpkin spring rolls (df)** 15
served w lettuce, nuoc cham dipping sauce
- ☞ **Grilled beef in betel/Bo la lot (vo,df)** 16
grilled beef w lemongrass wrapped in betel leaf, shallots
- Prawn skewers (gf)** 16
grilled prawns w miso butter sauce, mint salad
- ☞ **Steamed wontons (df)** 17
pork wontons served with in-house chili sate
- ☞ **Crispy eggplant (v,gf,df)** 17
tempura eggplant chips w sweet & spicy sauce
- ☞ **Fried chicken wings (gf)** 17
crispy wings w gochujang mayo & pickles
- Mushroom fungi & tofu (v,gf,df)** 17
stir fried tofu, mushroom fungi w rice cakes
- Pho bo / Beef pho (gf,df)** 16
16hr beef broth, brisket, ox tail, rare flank
- ☞ **Grilled beef vermicelli (df)** 17
grilled beef vermicelli noodle, pickles, herbs
- Curry tofu vermicelli (v,gf)** 17
curry tofu vermicelli noodle, pickles, herbs
- ☞ **Vietnamese beef salad (gf,df)** 18
sliced eye fillet, lemongrass, lime, avocado puree
- ☞ **Mini banh xeo Nha Trang (v,df)** 19
vietnamese crepe w fish, squid, prawns, lettuce
- ☞ **Mum's thit kho / pork belly (df)** 19
caramel braised pork belly in coconut juice w soft egg
- ☞ **Fish curry (v,gf)** 19
fillet snapper, red curry w noodle, mushrooms, taro

TO FINISH.

- ☞ **Banh flan (gf)** 12
vietnamese crème caramel w burnt figs & peanut biscuit
- ☞ **Coconut sago (v,vo)** 13
coconut sago w mango, vanilla ice-cream & mango crisp
- Jasmine tea panna cotta (gf)** 13
panna cotta, honey comb w lychee
- Fruit sorbets (gf,df)** 12
please ask staff for flavours

PLEASE ASK FOR VEGETARIAN / VEGAN MENU

(gf) gluten free | (v) vegetarian | (gf) dairy free | (vo) vegan option

Peanuts and shellfish are common ingredients in our menu. Please let our staff know if you have any food allergies.



An Uong | Eat. Drink. Vietnam

378 Bridge Road, Richmond | anuongrichmond.com.au | 94286528

Dinner | Tue - Sun 5:30 - 10:00pm

@anuongrichmond #eatdrinkvietnam

