

The Rice Hut

HUNGRY?

Ăn Chung To Share

Pork Spring Rolls	Chả Giò Hèo (4)	\$12
Chicken Spring Rolls	Chả Giò Gà (4)	\$12
Vegetable Spring Rolls	Chả Giò Chay (4) ❖ ❶	\$12
Family recipe spring rolls + sweet chilli sauce		
Fried Pork Parcels	Hoàn Thánh (5)	\$11
Pastry + pork + chestnut + onion + sweet chilli sauce		
Fried Chicken Parcels	Hoàn Thánh (5)	\$11
Pastry + chicken + chestnut + onion + sweet chilli sauce		
Five Spice Calamari	Mực Chiên ❖	\$13
Calamari + five spice + lime + chilli mayo		

Phở Rice Noodle Broth (pronounced Fur)

Fresh thick rice noodles + fresh bean sprouts + Vietnamese basil + coriander + sliced mixed onion + squeeze of lemon.

Sliced Beef Phở	Phở Bò ❖	\$21
Add extra beef \$3		
Add beef meatballs \$3		
Shredded Chicken Phở	Phở Gà ❖	\$21
Add extra chicken \$3		
Vegetarian Phở	Phở Chay ❖ ❶	\$21

Bún Thịt Nướng Vietnamese Rice Noodle Salad

Freshly cooked thin rice noodles + shredded crispy green oak lettuce + fresh bean sprouts + cucumber + pickled carrots + shredded mint + coriander + lightly fried crispy onion + sautéed eschallots pieces + our special tangy dressing (nước mắm)

Caramelised Pork	Bún Hèo	\$16
Caramelised honey glazed pork		
Garlic & Lemongrass Chicken	Bún Gà	\$16
Special garlic lemongrass marinade		
Sizzling Beef	Bún Bò	\$16
Thin slices of lean beef + traditional special marinade		
Vegetarian Tofu	Bún đậu hũ ❖ ❶	\$16
Fresh silken tofu		
Shredded Chicken	Bún Gà ❖	\$16
Poached shredded chicken breast		
Add family recipe spring rolls		\$3
Add extra meat		\$3
No noodles		\$1

Gỏi Cuốn Vietnamese Rice Paper Rolls (3 per serve)

Crispy green oak lettuce + rice noodles + pickled carrots + julienned cucumber + special crispy pastry + speckles of coriander + mint + our famous dipping sauce

Prawn	Gỏi cuốn Tôm ❖	\$16
Chargrilled Pork	Gỏi cuốn Nêm Nướng	\$16
Traditionally marinated baked & grilled pork mince		
Shredded Chicken	Gỏi cuốn Gà ❖	\$16
Poached shredded chicken breast		
Sizzling Beef	Gỏi cuốn Bò Lụi	\$16
Traditionally marinated thin slices of cut beef		
Vegetarian Tofu	Gỏi cuốn Đậu Hũ	\$16
Fresh lightly fried Tofu ❖ ❶		
Extra sauce		\$1

Cơm Rice

Braised Pork Ribs	Sườn Ram Mặn ❖	\$19
Pork spare ribs + young coconut + rice + pickled vegetables		
Vũng Tàu Lemongrass/Chilli Chicken	Cơm	\$19
Gà Xả Ót ❖		
Family secret recipe + rice + pickled vegetables		
Vietnamese Chicken Curry	Cà-ri Gà ❖	\$20
Slow cooked chicken pieces + potato + carrots + fresh lemongrass + kefir leaves + curry paste + coconut milk + rice		
Vietnamese Chicken Satay	Gà Satê ❖	\$20
Satay skewers + satay sauce + rice + pickled vegetables		
Lychee Duck Curry	Cà-ri Vải Vịt ❖	\$22
Lychee + roast duck + root vegetables + rice		
Wok Tossed Tofu	Cơm đậu hũ ❖ ❶	\$19
Sauteéd onion + tomatoes + pan-fried tofu + rice + salad		
Vietnamese Vegetarian Curry	Cà-ri Chay ❖ ❶	\$20
Eggplant + tofu + root veges + rice		

THIRSTY?

Traditional Vietnamese

Lemon soda	Soda Chanh	\$7
Lychee and mint frappe	Nước đá vải thơm	\$8
Cumquat soda	Only available in season	\$7
Coconut frappe	Sinh tố đá dừa	\$8
Vietnamese ice coffee	Café sữa đá	\$7

Non-traditional Drinks

Cappuccino, latte, flat white, long black, mocha ,machiato	Regular \$4 Large \$5
Green tea, English breakfast, Earl grey with milk of choice	\$5
Belgium hot chocolate	\$6
Iced mocha or coffee	\$8
S.Pellegrino Sparkling Mineral Water	\$6
Lemon iced tea	\$7
Apple or orange juice	\$5
Lemon Lime Bitters / Ginger Beer	\$6
Soft drinks – coke/diet coke	\$4
Bottled water	\$4

Liquor

Gin & Tonic	\$11
Dirty Lemon Soda	\$12
Dirty Lychee & Mint Frappe	\$14
Beers	Bia \$9
White Wine	Rượu trắng \$34
Champagne	\$44

Our produce are sourced from local farmers where possible. Due to seasonality or unforeseen circumstances there may be times of produce shortages. Some items on this menu may become unavailable or substituted with alternate ingredients.

❖ = Gluten free available on request
❶ = Vegetarian

Our products contain no MSG but may contain traces of wheat, nuts & seafood. Please advise of any dietary requirements.