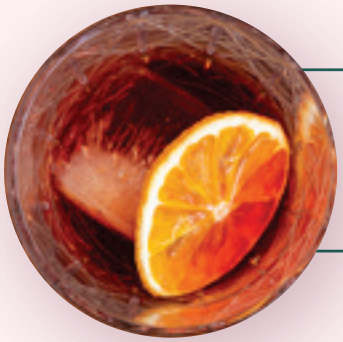
Bar PHỞ

We welcome you to Bar Pho and hope you enjoy our healthy and delicious food inspired by my mother's cooking.

10% surcharge on weekends,
15% surcharge on public holidays.
No split bills.



HAPPY HOUR $12 COCKTAILS

Daily from 5-7pm

COCKTAILS

Vietnamese Mojito* $22
Rum, lime, mint, sugar syrup, lemongrass syrup & soda water

Lychee Martini* $22
Vodka, triple sec, lychee syrup & fresh lychee

Aperol Coconut Margarita $22
Aperol, tequila, coconut milk & fresh lime

Spicy Margarita $21
Tequila, triple sec, lime juice & house chilli mix

Aperol Spritz $21
Aperol, prosecco & a dash of soda water

Jasmine Negroni $22
Jasmine tea infused gin, Campari & sweet vermouth

Coconut Daiquiri* $22
Rum, coconut milk, lime juice, sugar, syrup

Mocktail option available* $13



WINE

	GLASS	BOTTLE
SPARKLING		
Ms Bella Prosecco, South East Australia, NSW	$18	$69
WHITE		
Atlas 'Rhinelande' Riesling, Clare Valley, SA	$16	$63
Scorpius Pinot Gris, Marlborough, NZ (VGN)	$15	$60
ROSÉ		
Carpe Horam Rosé, Provence, France	$15	$60
RED		
Ingam Road Pinot Noir, Yarra Valley, VIC (VGN)	$17	$68
Briar Ridge Malbec, Hunter Valley, NSW (chilled)	$15	$60
Teusner 'Bilmore' Shiraz, Barrosa Valley, SA (VGN)	$17	$68

BEER

Hanoi Beer $11
Asahi $12
Bondi Beer XPA $12
Heaps Normal (non-alcoholic) $10

SMOOTHIES $12

Coconut & Mint Slushie: Coconut, mint & lychee

Banana & Cinnamon: Banana, chia seeds, coconut oil, honey, cinnamon & milk

Mango & Vanilla: Mango, chia seeds, coconut oil, honey, vanilla syrup & milk

Green Cleanser: Banana, spirulina, chia seeds, mint & apple juice

Berry Sherbet: Mixed berries, chia seeds, mint & apple juice

Salted Caramel: Banana, chia seeds, dates, honey & almond milk

COFFEE BY DOUBLE ROASTERS

Regular	$5
Large	$6
House Espresso / Piccolo / Macchiato	$5
Iced milk coffee	$6
Vietnamese drip coffee	$6
Vietnamese iced coffee	$8

NOT COFFEE

Hot chocolate	$5
Mocha	$6
Sticky chai	$7
Tea By TTotaler: *After Dinner Mint, Green, Jasmine Pearls or Organic Lemon and Ginger*	$6

EVERYTHING ELSE

Orange/Apple Juice	$5
Soft Drinks/Water	$5
Broth in a cup	$8



SNACKS

Prawn Crackers with tamarind salt $7

Lettuce Cup (VGN/GF) $10
An assortment of mushrooms, edamame & chestnuts

Seared Scallop on Betel Leaf (GF) $10
Served with apple salsa, peanuts, coriander & spicy tamarind sauce

Fried Spring Rolls *(3/serve)* $19
- Chicken & Prawn (GF) *or* Veggie (VEG)
Add a serving of lettuce wraps, herbs & nuoc mam dressing +$2

Pho Wings (GF) $18
Four pieces of deep fried chicken wings with sweet hoisin glaze & pho salt

Salt & Pepper Tofu (VGN/GF) $21
Fried tofu tossed with crispy onion and garlic, chilli, coriander & served with soy sauce



Sugarcane Prawn Lettuce wraps (GF) $21
Prawn and chicken mince, sugarcane, vermicelli cake, lettuce wraps peanuts, shallots, served with nuoc mam dipping sauce

Salt & Pepper Calamari (GF) $21
Served with papaya pickle & mayo

Steamed Pork & Prawn Wontons *(6/serve)* $20
Served with black vinegar, shallots, chilli & coriander

YUM CHA

Steamed Dumplings *(3/serve)* $16
+ Prawn har gow
+ Vegetarian gow gee (VEG)
+ Chicken siu mai

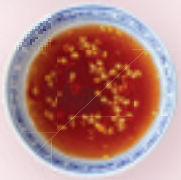
Steam Bao/Bun *(1/serve)* $9
+ BBQ pork bun
+ Pork belly bao
+ Peking duck bao

Asian Greens (VGN/GF) $23
Chinese broccoli served house made sauce and fresh ginger









FRESH RICE PAPER ROLLS Served with hoisin sauce (GF)

Garlic Prawn (GF)	**$9/ea**
Peking Duck & Shallot (GF)	**$9/ea**
Lemongrass Chicken (GF)	**$8/ea**
Lemongrass Beef (GF)	**$8/ea**
Tofu & Mushroom (VGN/GF)	**$8/ea**



SALADS $28

Salads are served with vermicelli noodles fresh lettuce, herbs, pickled carrot, cucumber, shallots, peanuts, nuoc mam dressing or sweet soy dressing (VGN)

+ **Lemongrass Chicken (GF)**
+ **Lemongrass Beef (GF)**
+ **Sugarcane Prawn (GF)**
+ **Crispy Roast Pork (GF)**
+ **Veggie Spring Rolls (VEG)**
+ **Chicken & Prawn Spring Rolls (GF)**
+ **Lemongrass Tofu (GF/VGN)**

SALAD ADD ONS:
+ **$5** Extra spring roll, + **$10** Extra protein

BANH MI (Lunch only)

Banh Mi are served in a light, crispy baguette with lettuce, pickled carrot, cucumber, chicken liver paté and mayo

+ **Crispy Roast Pork & Tamarind**	**$18**
+ **Lemongrass Chicken**	**$17**
+ **Lemongrass Beef**	**$17**
+ **Lemongrass Tofu (VGN/no paté or mayo)**	**$17**



BONE BROTH NOODLE SOUPS

Fragrant, fresh and full of aromatic spices and nutrients from simmering slowly for 18-hours

Beef Pho (GF) **$29**
Beef bone broth with raw grass-fed beef, brisket, basil & beansprouts

Beef Bone Marrow Pho (GF) **$34**
Beef bone broth with bone marrow, beef balls, raw grass-fed beef, brisket, basil & beansprouts

Chicken Pho (GF) **$29**
Light ginger chicken bone broth with poached free-range chicken & fresh herbs

Veggie Pho (VGN/GF) **$29**
Vegetable broth loaded with marinated tofu, mushroom & vegetables

Spicy Lemongrass Pho (GF) **$30**
Mildly spiced lemongrass chicken bone broth with grass-fed beef brisket & pork terrine

Low Carb Pho (GF) **$31**
- Beef or **Chicken** or **Veggie** or **Spicy Lemongrass**
Healthier bowl of pho with less noodles, more broth & extra veggies

Pork & Prawn Wonton Egg Noodle Soup **$31**
Poached chicken, wontons, egg noodle, coriander & fried shallots in chicken bone broth

Kids Pho (GF) **$14**
Pho noodles & broth only (under 12 years of age)

PHO ADD ONS: + **$2** Bok choy, + **$4** Mushrooms, + **$4** Tofu, + **$5** Beef balls, + **$4** Bone marrow, + **$6** Extra wontons, + **$10** Extra protein











SIGNATURE DISHES

Mum's Chicken Curry (GF) **$37**
Chicken coconut curry with potato, sweet potato, fresh herbs & served with Jasmine rice

Tina's Laksa (GF) **$32**
- Chicken & Prawn or **Mushroom & Veggies**
Prawn and coconut curry base soup served with rice noodles, puff tofu, shallot, beansprouts, coriander & Vietnamese mint

Green Mango & Papaya Salad (GF) **$33**
- Pork Belly or **Chicken & Prawn** or **Tofu (VEG)**
Freshly shredded green mango and papaya (or apple in winter), pickled carrot, fresh herbs, peanuts, shallots, coriander with nahm jim dressing



Crispy Chicken Noodle Soup **$32**
Chicken cooked in master stock, egg noodle soup, shallot, coriander & nuoc mam dipping sauce

Crispy Chicken & Rice (GF) **$32**
Chicken cooked in master stock then fried served with Jasmine rice carrot pickle, cucumber, coriander & nahm jim dressing

Childhood XO Fried Rice (GF) **$29**
Lap Xuong (traditional pork sausage), egg, carrot, peas, corn, housemade XO sauce & Jasmine rice

Sizzling Steak Frites Bo Lac (GF) **$35**
Rump beef, house-made Bo Lac sauce, king brown mushrooms, onions, butter and served with potato fries and tamarind salt



Banh Xeo Pancake (GF) **$35**
- Chicken & Prawn *or* Mushroom & Veggies (VEG)
Crispy coconut turmeric pancake, beansprouts, shallots and served with lettuce, fresh herbs and nuoc mam dipping sauce

DESSERT

Banana Spring Rolls **$15**
Banana, jackfruit & chocolate wrapped in spring roll pastry, condensed milk & served with vanilla ice cream

GF= Gluten-Free, **VEG** = Vegetarian, **VGN** = Vegan
Please inform us of any dietary requirements - we process meat, seafood, nuts & products containing gluten on site so we cannot guarantee everything will be 100% allergen free.
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