

SNACKS

PRAWN CRACKERS with tamarind salt	\$6
LETTUCE CUPS (VGN) An assortment of mushrooms, edamame and chestnuts	\$9
SEARED SCALLOP ON BETEL LEAF (GF) Served with apple salsa, peanut, coriander and spicy tamarind sauce	\$9
FRIED SPRING ROLLS (3 per serve) + Veggie Fried Spring Rolls (VEG) Served with sweet chilli sauce + Chicken & Prawn Fried Spring Rolls (GF) Served with sweet chilli sauce + \$4 Served traditionally with lettuce wraps, herbs and nuoc mam dressing	\$15
PHO WINGS (GF) Four pieces of deep fried chicken wings with sweet hoisin glaze and pho salt	\$16
SALT & PEPPER TOFU (GF/VGN) Fried tofu tossed with crispy onion and garlic, chilli and coriander	\$17
SALT & PEPPER CALAMARI (GF) Served with papaya pickle and mayo	\$19
STEAMED PORK & PRAWN WONTONS Served with black vinegar, shallots, chilli and coriander (6 pieces)	\$16

FRESH RICE PAPER ROLLS

Served with complimentary hoisin sauce (GF)	
Garlic Prawn (GF)	\$7/ea
Tofu & Mushroom (VGN)	\$6/ea
Peking Duck & Shallot (GF)	\$7/ea
Lemongrass Chicken (GF)	\$6/ea
Lemongrass Beef (GF)	\$6/ea

WINE

SPARKLING	GLASS	BOTTLE
Edmond Thery, Blanc de Blancs NV, France	\$14	\$48
WHITE		
Atlas 'Rhinelande' Riesling, Clare Valley, SA	\$13	\$46
Scorpius Pinot Gris, Marlborough, NZ (VEGAN)	\$12	\$44
ROSÉ		
Carpe Horam Rose, Provence, France	\$13	\$46
RED		
Ingam road Pinot Noir, Yarra Valley, VIC (VGN)	\$16	\$56
Smoking Barrels Merlot, Barrosa Valley, SA	\$14	\$48
Teusner 'Bilmore' Shiraz, Barrosa Valley, SA (VGN)	\$16	\$56

BEER

Asahi	\$12
Bondi Beer XPA	\$12
Hanoi Beer	\$11
Heaps Normal (non-alcoholic)	\$8

COCKTAILS

VIETNAMESE MOJITO Rum, lime, mint, sugar syrup, lemongrass syrup & soda water	\$21
LYCHEE MARTINI Vodka, triple sec, lychee syrup & fresh lychee	\$21
APEROL COCONUT MARGARITA Aperol, tequila, coconut milk, fresh lime & Taijin	\$21
SPICY MARGARITA Tequila, triple sec, lime juice & house chilli mix	\$20
APEROL SPRITZ Aperol, prosecco & a dash of soda water	\$18
JASMINE NEGRONI Jasmine tea infused gin, Campari & sweet vermouth	\$21
LEMONGRASS & ELDERFLOWER SPRITZ Fiorente elderflower, lemongrass syrup & prosecco	\$18
BLOODY MARY Vodka, tomato juice & spices	\$18



HAPPY HOUR \$12 COCKTAILS

Daily from 5-7pm

BONE BROTH NOODLE SOUPS	SALADS	\$25	SMOOTHIES	\$12
Fragrant, fresh and full of aromatic spices and nutrients from simmering slowly for 18-hours			Coconut & Mint Slushie: Coconut, mint and lychee	
BEEF PHO (GF)		\$25	Banana & Cinnamon: Banana, chia seeds, coconut oil, honey, cinnamon and milk	
Beef bone broth with grass-fed beef, brisket, basil and beansprouts			Mango & Vanilla: Mango, chia seeds, coconut oil, honey, vanilla beans and milk	
BEEF BONE MARROW PHO (GF)		\$29	Green Cleanser: Spirulina, chia seeds, spinach, mint and apple juice	
Beef bone broth with bone marrow, beef balls, grass-fed beef, brisket, basil and beansprouts			Berry Sherbet: Berries, chia seeds, orange and pineapple juice	
CHICKEN PHO (GF)		\$25	Salted Caramel: Banana, chia seeds, pitted dates, almond butter and almond milk	
Light ginger chicken bone broth with poached free-range chicken and fresh herbs			COFFEE BY DOUBLE ROASTERS	
VEGGIE PHO (VGN)		\$25	Regular	
Vegetable broth loaded with marinated tofu, mushroom, and vegetables			Large	
SPICY LEMONGRASS PHO (GF)		\$26	House Espresso / Piccolo / Macchiato	
Mildly spiced lemongrass bone broth with grass-fed beef brisket and pork terrine			Iced Milk Coffee	
LOW CARB PHO (BEEF/CHICKEN/VEG)		\$27	Vietnamese Drip Coffee	
Healthier bowl of pho with less noodles, more broth and extra veggies			Vietnamese Iced Coffee	
PRAWN & PORK WONTON EGG NOODLE SOUP		\$27	NOT COFFEE	
Poached chicken and wontons, egg noodle, coriander and fried shallots in chicken bone broth			Hot chocolate	
KIDS PHO (Under 12 years of age)		\$12	Mocha	
Pho noodles & broth only			Sticky Chai	
PHO ADD ONS: + \$3 Daikon noodles, + \$2 Bok Choy, + \$4 Mushrooms, + \$4 Tofu, + \$5 Beef balls, + \$4 Bone marrow, + \$5 Extra wontons, + \$6 Extra protein			Organic Matcha Latte	
			Tea By TTotaler:	
			Australian Breakfast, After Dinner Mint, Green, Jasmine Pearls or Organic Lemon and Ginger	
			EVERYTHING ELSE	
			Orange/Apple Juice	
			Soft Drinks/Water	
			Broth in a cup	

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 anything will be 100% allergen free.

10% surcharge on weekends, 15% surcharge on public holidays, 1.9% surcharge on all credit cards. No split bills.

FEED THE SOCIALS: IG/FB: @barpho | **BARPHO.COM.AU**