REBEL'S COCKTAILS

CUCKIAILO
THE GOLDEN CHILD Absolute Vanilla Vodka, Passoa, citrus, vanilla, passionfruit, pineapple
THE DRAMA QUEEN Roku gin, Soho, Framboise, lychee, egg white, citrus and a dramatic flare
THE PROBLEM CHILD 1800 Coconut Tequila, Triple Sec, citrus, pineapple
SPICY MAMA Ø Vietnamese chilli infused Tequila, cucumber, citrus, agave Less spicy? Choose Baby spice
MANGOLADA Anejo Rum, coconut, mango,

21

22

21

21

MANGOLADA Anejo Rum, coconut, mango, pineapple	22	(
VIET CAFE ESPRESSO Vodka, Mr Black Coffee liqueur, Vietnamese brewed coffee, vanilla	20	
SAIGON MOJITO	21	

Havana Rum, Lychee, lime, mint	
OSAKA SOUR Suntory Toki Whisky, citrus, egg white, bitters	22

LYCHEE LIMONCELLO	21	(
Beefeater Gin, Limoncello, lychee, citrus		
,		
MAMA'S MARGARITA	20	
Reposado Tequila, Passionfruit,		

FRIDAY LUNCH 11 AM - 3 PM

citrus

EDAMAME BEANS soyabeans in mama's secret salt (VG) (GF)	9.5	VIETNAMESE CURRY Choice of: Chicken or V with a hint of spice serv add rice \$4.5
LEMONGRASS BEEF PHO ROLLS 2PCS wrapped in a delicate rice noodle with fresh herbs and lettuce	12	BANH HOI 6PCS Crackling Pork served fresh salad and dipping
add extra pc \$6		LEMONGRASS CHILLI Claypot dish with sligh add rice \$4.5
SMALLS		LEMONGRASS FRIED 1 Claypot dish stir fried w
STEAMED PRAWN WONTONS 4PCS served with chilli oil soy sauce add extra pc \$4	16	add rice \$4.5
CRISPY PRAWN WONTONS 5PCS	20	MEATS

18

16

17 | 29

lightly fried served with sweet chilli sauce add extra pc \$4 **GUA BAOS 2PCS**

add extra pc \$9 GRILLED BEEF BETEL LEAF SKEWER
Chicken Schnitty, sweet chilli mayo Fried Tofu Gua Bao, with teriyaki sauce (VG)
Crispy Pork Gua Bao, hoisin sauce
Choice of:

served with hoisin sauce with crushed

VIETNAMESE TACOS 2PCS	16
CARAMELISED CHICKEN WINGS 8 12PCS sweet & salty with a little bit of heat	20 28 (
peanuts (N)	

VILITAL ILUL TACOU ZI CU
Choice of: Prawns and Pork or Vegetable
(VG)
banh xeo filled served with fresh salad and
dipping sauce.
add extra pc \$8

JALI & FEFFER CALAMAKI				
lightly fried calamari, lemon and sriracha				
mayo				

CALT & DEDDED CALAMADI

(N)(GFO)

RICE & NOODLES

WOK FRIED RICE prawns, roasted pork, vegetable, egg (GFO) CAN BE EGG FREE	22	
VEGETARIAN FRIED RICE vegetables, tofu and egg (VGO) (GFO) CAN BE EGG FREE	21	
VERMICELLI NOODLES rice noodles with choice of topping, spring roll, fresh salad with tangy dressing and peanuts	22	

Toppings: Chicken Schnitty, Vegetable stir fry Crispy Pork, Beef betel leaf, Lemongrass Beef + \$1

O POPULAR

(V) Vegetarian (VG) Vegan (VGO) Vegan option (N) Contains Nuts (GF/GFO) Gluten Free Option WE ARE UNABLE TO GUARANTEE ANY DISH IS COMPLETELY FREE OF TRACE ELEMENTS PLEASE NOTE ALL ITEMS CAN CONTAIN TRACES PLEASE NOTIFY YOUR WAITER IF THERE ARE ANY **ALLERGIES**



Choice of: Chicken or Vegetable (GFO) (VG) with a hint of spice served with tiger bread roll add rice \$4.5		
BANH HOI 6PCS Crackling Pork served on vermicelli sheets with fresh salad and dipping sauce (GFO)	25	\bigcirc
LEMONGRASS CHILLI CHICKEN RIBS Claypot dish with slight hint of spice add rice \$4.5	26	
LEMONGRASS FRIED TOFU Claypot dish stir fried with turnip and chilli (VG) add rice \$4.5	26	

29

28

29

XL PANKO FRIED CHICKEN

served with salad and sriracha mayo

MARINATED PORK BELLY BULGOGI

sweet and tangy sauce with a hint of spice

CHARGRILLED CHICKEN Vietnamese style barbecued chicken with lime and herbs	26 39	\bigcirc
STEAMED BARRAMUNDI FISH with tangy garlic chilli dressing with herbs (GF)	36	

VIETNAMESE GOI SALAD with prawns, calamari and tangy dressing and peanuts (N)(GFO)(VGO) vegetarian option available	29
BROCCOLINI GREENS wok sautéed with garlic (VGO) (GFO)	19
CUCUMBER SALAD soy, chilli, vinegar, sesame oil (VG)	16

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STEAMED RICE (VG)	4.5
TIGER ROLL BREAD (VG)	4.5
PRAWN CRACKERS (GF)	5
POTATO CHIPS (GF)	9.5



CRISPY PORK GUA BAO LEMONGRASS BEEF PHO ROLL **GRILLED BEEF BETEL LEAF CARAMALISED WINGS BANH HOI VIETNAMESE CHICKEN CURRY VIETNAMESE GOI SALAD** STICKY DATE PUDDING

60 PER PERSON

MINIMUM 2 GUESTS REQUIRED FOR GROUPS OF 10+ GUESTS

DESSERT

CRÈME BRÛLÉE Vanilla custard, raspberry coulis, macaron, sorbet ice cream (V) (GFO)	18
STICKY DATE PUDDING Soft date sponge with poached pear, warm butterscotch sauce, and vanilla ice cream (V)	18
CHOCOLATE GANACHE CAKE Warm cake with raspberry coulis, ice cream (VGO) (N)	18



NO SPLIT BILLS ON FRIDAYS & SATURDAYS 10% WEEKEND SURCHARGE 15% SURCHARGE ON PUBLIC HOLIDAYS ALL CARD PAYMENTS INCUR A SMALL SURCHARGE PLEASE NOTE: CAKEAGE FEE APPLIES \$2 PER GUEST