

TRIP TO VIETNAM

modernhunter.com.au

To Start

Canh Chua — Sweet and sour tamarind broth topped with a crispy skinned barramundi.

Shared Entrées

Vietnamese Green Prawns — Butterflied green prawns marinated in fresh shallots and fish sauce then grilled shell side up.

Rice Paper Rolls — Filled with a variation of fillings then served alongside a hoisin peanut sauce.

Shared Mains

Candy Pork — Tender slow roasted pork collar in a fish caramel glaze.

Vietnamese-Style Roast Chook — Roasted chicken marinated in garlic, ginger, lemongrass, oyster sauce and spices.

Shared Sides

Tenderstem bok choy — Steamed and tossed in tamari, orange rind, ginger and garlic.

Chinese cabbage, carrot, mint, coriander and shallots tossed in nuoc cham dressing then sprinkled with roasted peanuts.

Coconut Rice

— \$110 per person

