

# chill

VIETNAMESE RESTAURANT

**BYO available on Tuesday only**

**A surcharge of 10% applies on public holiday  
Please inform your server of any food allergy or dietary restrictions**

*GF: Gluten free - GFO: Gluten free option - V: Vegetarian - VO: Vegan option*

## STARTERS

**EDAMAME W. SEA SALT** | 7

**FRESH RICE PAPER ROLLS (2)** | 10

- Pork & prawn
- Chicken & avocado
- Tofu & cucumber

**SPRING ROLLS (4)** | 14

- Pork & taro
- Seafood
- Vegetarian (V)

**VEGETARIAN DUMPLINGS** | 16

*served w. sesame sauce & chilli oil*

**CRISPY FRIED KING PRAWN ROLL (2)** | 15 (GF) 👍

*served w. salad, pickle & chilli mayo*

**SOUTHSIDE STICKY WINGS (5)** | 16

*chicken wings in house-style fish sauce*

**CHILL TACOS (2)** | 14 👍

*grilled pork belly, lettuce, pickle, herbs & chilli mayo*

**CHICKEN TACOS (2)** | 12

*grilled chicken, avocado, cabbage, herbs & chilli mayo*

**SEXY PRAWNS (4)** | 17 👍

*crunchy king prawn topped w. pork floss & salted duck egg mayo*

**CRISPY SILKEN TOFU (4)** | 14

*topped w. pork floss & salted duck egg mayo*

## ENTREE

**VIETNAMESE PANCAKE** | 18 👍

*crispy coconut turmeric w. onion, bean sprout*

**ADD: Pork & Prawn 7, Duck 7, Tofu 5**

**HANOI GRILLED PORK** | 18 👍

*BBQ lemongrass pork belly, fresh herbs & roasted peanut*

**SALT 'N' PEPPER CALAMARI** | 23

*5 spice, chilli, onion & fresh lemon*

**SALT 'N' PEPPER KING PRAWN** | 25

*5 spice, chilli, onion, fried garlic & fresh lemon*

**SALT 'N' PEPPER TOFU** | 19 (V)

*5 spice, onion, chilli, fried garlic, shallot*

## PHO

**WAGYU BEEF** | 24.8 🍷

**RARE BEEF** | 19.8

**SPECIAL BEEF PHO** | 21.8  
*rare beef, brisket & beef balls*

**CRISPY SKIN CHICKEN PHO** | 19.8

**GRILLED CHICKEN PHO** | 19.8

**TOFU & VEGGIES** | 18.8

## VERMICELLI

*w. cucumber, salad, pickles, peanuts & herbs*

**SPRING ROLLS (PORK / SEAFOOD / VEGETARIAN)** | 18

**GRILLED LEMONGRASS PORK BELLY** | 21

**CHARGRILLED LEMONGRASS PORK CHOP** | 20

**CHARGRILLED CHICKEN** | 18

**CRISPY SKIN CHICKEN** | 19

**WOK-FRIED LEMONGRASS BEEF / CHICKEN** | 21 🍷

## CHOW MEIN EGG NOODLE

### **DRIED NOODLE**

*in house soy & oyster sauce w. fried egg, salad & roasted peanuts*

- Chargrilled lemongrass pork belly | 22 🍷

- Chargrilled lemongrass porkchop | 20

- Chargrilled chicken | 19

- Crispy skin chicken | 20 🍷

- Wok-fried lemongrass Beef / Chicken | 22

### **STIR- FRIED EGG NOODLE (SOFT / CRISPY)**

*assorted greens in oyster & soy sauce*

- Beef / Chicken | 23

-Tofu | 21 **(VO)**

- Seafood | 25 🍷

## MEAT

### WAGYU BEEF CUBES | 35 (GFO) 👍

w. garlic stem, mushroom, capsicum in black pepper sauce

### VIETNAMESE BEEF STEW | 25

beef brisket, potato, pickled beetroot & herbs

### CHARGRILLED CHICKEN | 23

marinated boneless chicken thigh serve w. sweet chilli sauce

### SOUTHERN VIETNAMESE CHICKEN CURRY | 24 (GF)

chicken breast, onion, chilli, fungus mushroom & peanut

### BRAISED CHICKEN | 23

boneless chicken thigh with onion, chilli in ginger sauce

### CRISPY SKIN CHICKEN | 25

2 fried marylands dipping in sweet & sour fish sauce

### DUCK CURRY (inc. dairy) | 28 👍

2 slow-cooked duck marylands, lychees & roasted potato

### DEEP-FRIED PORK WITH GARLIC | 24 👍

### SWEET & SOUR PORK | 25

lychee, pineapple, capsicum, onion, sesame, shallot

### GRANDMA-COOKED PORK BELLY | 28 👍

3 hours stew pork belly in young coconut juice & egg

## SEAFOOD

### TAMARIND SALMON | 28 (GF)

300g, pan-roasted salmon serve w. tamarin sauce

### CLAYPOT CARAMELIZED SALMON | 30 (GF) 👍

350g caramelized salmon, pineapple, chilli in a traditional clay pot

### BARRAMUNDI FILLET | 33

400g, steamed with ginger, shallot & house soy

### KING PRAWNS (your choice of sauce) | 32 👍

**Chill XO sauce** OR **Garlic butter sauce** w. broccoli & snow peas

### PRAWNS, SCALLOP & CALAMARI WOK-FRIED | 35 (GFO)

w. ginger and shallot

### CALAMARI WOK-FRIED | 28 (GFO) 👍

w. capsicum, onion & shallot in sate sauce

## SALAD

### GOI GA | 20

grilled chicken, cabbage slaw, herbs, peanuts in sweet & sour dressing sauce

### DUCK SALAD | 23 (GF)

twice-cooked duck breast, cabbage slaw, peanuts in sweet & sour dressing sauce

### GREEN PAPAYA | 22 (GF) 👍

pork & prawn with mixed herb, peanuts in sweet & sour dressing sauce

### GARDEN SALAD | 18 (V)

avocado, cucumber, tomato, salad w. sesame dressing sauce

## VEGGIES TOFU

**STIR-FRIED SNOW PEAS** | 22 (GF) (VO) 🍷  
*snaps peas, lotus root & broccoli w. garlic and rice wine*

**STIR-FRIED GARLIC STEM IN OYSTER SAUCE** | 20 (GF)(VO) 🍷

**STEAMED CHINESE BROCCOLI** | 18 (VO)  
*in house-made sweet soy & garlic oil*

**EGGPLANT & TOFU BRAISED IN VEGAN OYSTER SAUCE** | 22 (GFO) (V)

**TWICE-COOKED GREEN BEANS W. GARLIC & SHALLOT** | 20 (GF) (V)

**TWICE-COOKED GREEN BEANS W. PORK MINCE IN CHILL OX SAUCE** | 23

**WOK-FRIED EGGPLANT & PORK MINCE IN CHILL OX SAUCE** | 25 🍷

**SILKEN TOFU IN HOUSE SOY BASE** | 18 (V)  
*w. shallot, garlic & chilli jam*

## FRIED RICE

**CHILL** | 25 🍷  
*prawn, scallop & calamari, pineapple, egg with CHILL OX sauce*

**CHICKEN** | 19  
*grilled chicken, cabbage, egg & shallot*

**SPECIAL** | 20  
*prawn, dried Chinese sausage, mixed beans, egg & shallot*

**VEGETARIAN** | 19 (V) (GFO)  
*tofu, cabbage, mushroom, mix beans, egg & shallot*

*w. salad, pickles, cucumber*

## RICE TOMATO RICE

(Add \$1 for tomato rice)

**BBQ LEMONGRASS PORK BELLY & FRIED EGG** | 21 🍷

**CHARGRILLED LEMONGRASS PORK CHOP** | 20

**CHARGRILLED CHICKEN** | 19

**CRISPY SKIN CHICKEN** | 19

## SIDES

**STEAM RICE** | 5

**TOMATO RICE** | 6

**MEAT** | 7

**FRIED EGG** | 3

**VEGGIES** | 5