

chill

VIETNAMESE RESTAURANT

**BYO available on Tuesday only with \$15 per bottle corkage fee
Corkage fee of \$3 pp applied**

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

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

STARTERS

EDAMAME W. SEA SALT | 8

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

served w. house-made peanut butter sauce

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

SPRING ROLLS (4) | 15

- Pork & taro
- Seafood
- Vegetarian (V)

VEGETARIAN DUMPLINGS (5) | 16 

served w. sesame sauce & chilli oil

CRISPY FRIED KING PRAWN ROLLS (2) | 17 (GFO) 

w. pork mince, shiitake, shallots, pickles & chilli mayo

SOUTHSIDE STICKY WINGS (5) | 16 (DFO)

chicken wings in house-style fish sauce

CHILL TACOS (2) | 16 

smoky pork belly, lettuce, pickle, herbs & chilli mayo

CHICKEN TACOS (2) | 14

grilled chicken, avocado, cabbage, herbs & chilli mayo

SEXY PRAWN (4) | 17 

crunchy king prawn topped w. pork floss & salted duck egg mayo (inc. dairy)

CRISPY SILKEN TOFU (4) (your choice of sauce) | 14

*w. pork floss & **salted duck egg mayo** OR **chilli mayo** (inc. dairy)*

ENTREE

VIETNAMESE PANCAKE | 20 

crispy coconut turmeric w. onion, mung beans & bean sprout

ADD: Pork & Prawn 7, Duck 7, Chicken 7, Tofu 6

HANOI GRILLED PORK | 18 

fresh herbs & roasted peanut dipping in sweet & sour fish sauce

SALT 'N' PEPPER CALAMARI | 25

5 spice, chilli, onion & fresh lemon

SALT 'N' PEPPER KING PRAWN | 28 

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

SALT 'N' PEPPER TOFU | 22 (V)

5 spice, onion, chilli, fried garlic & shallot

PHO

(rice noodles
in beef broth)

WAGYU BEEF | 26.8 🍷

RARE BEEF | 21.8

SPECIAL BEEF PHO | 23.8
rare beef, brisket & beef balls

CRISPY SKIN CHICKEN PHO | 23.8 🍷

GRILLED CHICKEN PHO | 21.8

TOFU & VEGGIES | 20.8

VERMICELLI

w. cucumber, salad, pickles, peanuts, herbs & sweet fish sauce

SPRING ROLLS (PORK / SEAFOOD / VEGETARIAN) | 20

GRILLED LEMONGRASS PORK BELLY | 23 🍷

CHARGRILLED LEMONGRASS PORK CHOP | 22

CHARGRILLED CHICKEN | 22

CRISPY SKIN CHICKEN | 22

WOK-FRIED LEMONGRASS BEEF / CHICKEN | 23 🍷

CHOW MEIN EGG NOODLE

DRIED NOODLE

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

- Chargrilled lemongrass pork belly | 25 🍷

- Chargrilled lemongrass porkchop | 24

- Chargrilled chicken | 23

- Crispy skin chicken | 24

- Wok-fried lemongrass Beef / Chicken | 25 🍷

STIR- FRIED EGG NOODLE (SOFT / CRISPY)

assorted seasonal veggies w. garlic & oyster sauce

- Beef / Chicken | 26

- Tofu | 23 **(VO)**

- Seafood | 28 🍷

VEGGIES
TOFU

STIR-FRIED SNOW PEAS | 25 (GF) (VO) 🍷

snap peas, broccoli & cauliflower w. garlic & rice wine

STIR-FRIED SEASONAL VEGGIES | 23 (GFO) (VO)

broccoli, choy sum, mushroom, carrot w. garlic & oyster sauce

CHILL VEGGIES CURRY | 25 (VO) (GF) 🍷

Vietnamese yellow curry w. seasonal veggies, peanuts & herbs

STEAMED CHINESE BROCCOLI | 18 (VO)

in house sweet soy & garlic oil

EGGPLANT & TOFU | 25 (GFO) (V)

cubed eggplant, tofu & fresh herbs tossed in caramelised soy

TWICE-COOKED GREEN BEANS

- w. garlic & shallot | 22 (GFO) (VO)

- w. pork mince in seafood XO sauce | 26

BRAISED EGGPLANT & PORK MINCE IN XO SAUCE | 27 🍷

FRIED RICE

CHILL | 25 🍷

prawn, scallop & calamari, pineapple, egg w. seafood XO sauce

CHICKEN | 21 (GFO)

grilled chicken, cabbage, egg & shallot

SPECIAL | 22 🍷

prawn, dried Chinese sausage, mixed beans, egg & shallot

VEGETARIAN | 21 (V) (GFO)

tofu, cabbage, mushroom, mix beans, egg & shallot

RICE

w. salad, pickles, cucumber & served w. sweet fish sauce

TOMATO RICE

(Add \$1 for tomato rice)

BBQ LEMONGRASS PORK BELLY & FRIED EGG | 23 🍷

CHARGRILLED LEMONGRASS PORK CHOP | 22 🍷

CHARGRILLED CHICKEN | 22

CRISPY SKIN CHICKEN | 22

SIDES

STEAM RICE | 5

FRIED EGG | 3

TOMATO RICE | 6

VEGGIES | 7

NOODLES | 5

MEAT | 8

1 CRISPY SKIN CHICKEN MARYLAND | 14

MEAT

WAGYU BEEF CUBES | 38 (GFO) 🍷

mushroom, snap peas, capsicum in black pepper sauce

VIETNAMESE BEEF STEW | 27

beef brisket, carrot in red wine sauce & fresh herbs

CHARGRILLED CHICKEN | 26 (GF)

boneless chicken thigh fresh herbs dipping in sweet & sour fish sauce

SOUTHERN VIETNAMESE CHICKEN CURRY | 26 (GF) 🍷

chicken breast, fungus mushroom, onion & peanut

CRISPY SKIN CHICKEN | 27

2 chicken marylands & fresh herbs dipping in plum sauce

DUCK CURRY | 32 🍷

2 slow-cooked duck marylands, lychees & roasted potato (inc. dairy)

SWEET & SOUR PORK | 25

pineapple, capsicum, onion, sesame & shallot

GRANDMA-COOKED PORK BELLY | 30 🍷

3 hours stewed pork belly in young coconut juice & egg

SEAFOOD

TAMARIND SALMON | 32 (GF) (DFO)

300g, pan-roasted salmon & fresh herbs in tamarin sauce

CLAYPOT CARAMELIZED NZ KING SALMON | 33 (GF) 🍷 🍷

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

STEAMED BARRAMUNDI FILLETS (allow 15 mins cooking time) | 40

400g, with house soy, ginger, shallots & coriander

KING PRAWNS (your choice of sauce) | 35 🍷

Seafood XO sauce OR Garlic butter sauce w. broccoli & snow peas

PRAWNS, SCALLOP & CALAMARI WOK-FRIED | 37 (GFO) 🍷

w. ginger, shallot & coriander

CALAMARI WOK-FRIED | 30 (GFO) 🍷

w. pineapple, capsicum, onion & shallot in SATE chilli sauce

SALAD

GOI GA | 22 (GF)

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

DUCK SALAD | 24 (GF)

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

GREEN PAPAYA | 25 (GF) 🍷

pork & prawn w. fresh herbs, peanuts in sweet & sour dressing sauce