

## WELCOME TO ÔNG.

Our food is influenced by our Vietnamese heritage and growing up in Australia. We hope to introduce you to what we lovingly refer to as "Modern Australian-Vietnamese Food"

DI AN DI  
LET'S GO EAT  
\$68pp

*for those after a feast*

This option includes  
snacks, entrees & mains

ADD dessert +\$8pp

Simply let us know if you have any dietary requirements and our chefs will send out a variety of dishes for you to share!

### RAW

**OYSTERS 6 each**  
natural w smoked fish sauce, lime & fish roe

**TUNA CEVICHE (4) 24**  
w coconut cream, fish sauce, basil oil & fish roe

### SMALL PLATES

**PRAWN TOAST BAOS (2) 16**  
Fried Bao buns with Bun Rieu flavour minced prawns w sticky fish sauce

**HANOI SPRING ROLLS (4)(V) 16**  
netted vegetarian spring rolls w sticky fish sauce

**CORN RIBS (GF)(V) 16**  
fried corn ribs, ong spice mix, lime aioli

**EGGPLANT CRISPY RICE PAPER (VIETNAMESE PIZZA)(V)(GF) 17**  
eggplant, grilled rice paper, hoisin & spring onion

**PORK CRISPY RICE PAPER (VIETNAMESE PIZZA) (GF) 18**  
slow cooked pork, grilled rice paper, hoisin, spring onion oil, sriracha mayo & sesame

**GRILLED SCALLOPS (5) 32**  
grilled scallops with Lap xuong XO

**PHO DUMPLINGS (5) \$20**  
handmade Angus beef mince seasoned with pho spices, served in pho broth with basil oil, herbs & chilli

### MEAT

**SLOW ROAST LAMB SHOULDER (GF) 40**  
with Vietnamese chimichurri & red pickled onion

**CRISPY FRIED CHICKEN (GF) 29**  
24 hr brined boneless maryland, lightly battered and fried, topped with spring onion oil & served with scallion ginger sauce

**CRISPY PORK BELLY (GF) 34**  
with tamarind glaze & apple salad

**SIZZLING WAGYU BEEF (GF) 36**  
wagyu beef, onions, lemongrass, chilli & garlic sate butter

**ANGUS BONELESS RIBEYE 350gm (GF) 48**  
with pho jus, saté mustard & spring onion oil

### SEAFOOD

**CHARGRILLED SQUID (GF) 36**  
fermented chilli, sriracha and honey butter sauce, crispy pork lap xuong sausage, lime

**TURMERIC COCONUT FISH (GF) 38**  
grilled baramundi, aromatic tumeric sauce, coconut cream, basil oil

**CHARGRILLED PRAWNS (5) (GF) 38**  
grilled prawns with XO butter topped with herbs and chilli.

### VEGETABLES

**CRISPY EGGPLANT (GF)(V) 27**  
sticky glaze & spring onion, sesame

**WOK TOSSED GREENS (GF)(V) 18**  
asian greens, wok tossed with chilli, garlic, soy sauce & fried shallots  
\*vegan option available, please advise staff

**BRUSSEL SPROUTS (gf) 16**  
deep fried brussels, house fermented chilli & honey  
\*vegan option available, please advise staff

### RICE/ NOODLES

**XO MUSHROOM NOODLES (V) 34**  
wok tossed thick noodles, mixed mushrooms, shitake xo sauce

**FRIED RICE (GF)**  
wok tossed jasmine rice, green peas, eggs, beansprouts & baby corn with your choice of:

**Vegetarian (V) \$24**  
**Lap Xuong (Chinese Sausage) \$26**

**JASMINE RICE (GF) 4**

### SALAD

**APPLE SALAD (GF) 14**  
apple, cucumber, cabbage, pickles, mixed herbs, garlic fish sauce, crispy bits \*vegan option available

### DESSERT

**LONGAN STICKY DATE PUDDING 18**  
Vietnamese Longan pudding, whipped cream, fish sauce butter scotch

**MANGO COCONUT PANNA COTTA(V)(GF) 12**  
panna cotta, mango and seasonal fruit

Just to let you know!

*Please advise staff of any dietary requirements. Not all ingredients are listed*

*we do not accomodate split bills, itemised bills, no 'pay as you go' style service*

#### SURCHARGES

- 10% surcharge applies on Sundays
- 15% surcharge applies on all public holidays



**MENU**