

GO HANH

CLASSICS

PHO CO HANH (CBV) 14

Co Hanh's family recipe.
Choice of:

- Rare beef
- Beef brisket
- Beef balls
- Beef combination (all the above) + \$1.5
- Chicken
- Vegetarian/Vegan

BUN BO HUE (CBV) 15

Bun Bo Hue - Vietnamese spicy noodle soup simmered for 12 hrs. Served with thick rice noodles & tender cuts:

- Pork loaf
- Beef brisket
- Tofu & Vegetables + \$1.5

SAIGON PORK CHOP BROKEN RICE 16

Lemongrass pork chop served with broken rice, Vietnamese pork loaf, a sunny side up egg & pickled vegetables

CRISPY FRIED CHICKEN RICE 15

Fried to golden perfection, served with tomato infused rice, sunny side up egg & pickled vegetables

SHAKING BEEF RICE OR NOODLES (CBV) 16

Tender soy garlic scotch fillet beef or tofu served with tomato fried rice with a sunny side up egg or stir fry flat noodles with vegetables

TENDER PORK BELLY RICE 16

Slow cooked caramelised pork belly in coconut juice Served with boiled free range egg & rice

CURRY CHICKEN RICE (CBV) 15

Vietnamese style curry with free range chicken & eggplant

CRISPY CALAMARI RICE (GF) 16

Crispy wok tossed calamari served with infused tomato fried rice

VIETNAMESE VERMICELLI (CBV) 14

All served with our house made nuoc cham, Vietnamese salad and herbs, choices of:

- Chargrilled pork
- Crispy chicken
- Lemongrass beef
- Crispy silken tofu
- Veggie spring rolls
- Hanoi spring rolls

CO_HANH

COHANH.MELB

STARTERS

CH FRIED CHICKEN 6PC 12 | 10PC 18

Co Hanh's fried chicken wings & drumettes, chilli jam dip

SEARED SCALLOPS (GF) 16

Buttered seared Canadian scallops, red curry coconut sauce, kaffir limes leaves, crispy Thai basil

KINGFISH SASHIMI (GF) 19

Thinly sliced king fish, green chilli nuoc mam, coconut sauce, toasted rice puffs

VIETNAMESE BEEF CARPACCIO (GF) 14

Rare beef cured in citrus, Vietnaemse dressing, Asian herbs, crispy shallots, roasted peanuts

HANOI SPRING ROLLS 12

Crispy spring rolls filled with pork, prawns, wood ear mushrooms, carrots, bean thread noodles, Asian herbs

VEGETARIAN SPRING ROLLS (V) 12

Woven vermicelli spring rolls filled with cabbage, carrot, taro, Asian herbs

CRISPY CALAMARI (GF) 15

Crispy New Zealand calamari, Vietnamese mint, nuoc mam dip

CHARRED BONE MARROW 2PC 14

Two ways: Vietnamese saté glaze, sriracha glaze, Asian spices & crispy shallot

SILKEN TOFU (VG, GF) 14

Lightly battered Japanese silken tofu, soy dressing, crispy garlic, spring onion topping

CHARRED EGGPLANT (V) 14

Smokey eggplant, spring onion oil, daikon, shisho, roasted peanuts, caramel fish sauce glaze

CRISPY PORK BELLY BAO (CBV) 2PC 14

Steamed bao, pickled veggies, pork belly

or tempura eggplant, hoisin glaze

FEED ME

\$35^{PP}

MIN 2 PEOPLE

2X STARTERS 2X LARGE PLATES 1X DESSERT

(SHARED BETWEEN TWO)

CBV CAN BE VEGETARIAN V VEGETARIAN VG VEGAN GF GLUTEN FREE

LARGE PLATES

STICKY TAMARIND PORK BELLY 29

Signature twice cooked pork belly, tamarind caramel glaze, Vietnamese herb salad, nuoc mam dressing

CHARGRILLED WAGYU BEEF WRAPS (GF) 28

Wagyu scotch fillet, soy garlic glaze, baby cos lettuce, crispy shallots

VIETNAMESE MINTS, SHISHO, CH SECRET SAUCE DIP

KUNG PAO CAULIFLOWER (VG) 19

Wok tossed cauliflower, hoisin, Sichuan peppers, cashew, dried chilli

STIR FRY ASIAN VEGETABLES (VG) 20

Mixed mushrooms, broccoli, snow peas, garlic shoots, baby corn, crispy enoki

LAMB RIBS 24

Sticky lamb ribs, sriracha soy glaze, watercress herbs, crispy shallots

CO HANH RED CURRY (GF) 26

Red coconut curry, chargrilled free range chicken, Thai eggplant, kaffir lime leaves, tempura snake beans

YELLOW PUMPKIN CURRY (VG, GF) 24

Roasted butternut squash pumpkin, charred organic tofu, Thai eggplant, baby carrots

VIETNAMESE PANCAKE (CBV, GF) 18

Crispy turmeric crepe, prawns, pork, bean shoots, Asian herbs, lettuce

NHA TRANG WHOLE FLOUNDER (GF) 27

Salt and pepper battered flounder, green papaya slaw, seafood dipping sauce

CHILLI KING PRAWNS (GF) 22

Chargrilled king prawns, buttered Vietnamese saté, garlic chives, chilli oil

SPECIAL FRIED RICE (CBV) 16

Seasoned jasmine rice, fried eggs, roast pork, prawns, sautéed veggies, Thai basil

SIDES

STEAMED JASMINE RICE 3

COCONUT RICE 4

CHARGRILLED ROTI 4

DESSERT

PANDAN CRÈME BRULEE (GF) 13

Silky pandan brulee, caramelised sugar

VIETNAMESE FLAN (GF) 13

Burnt sugar sauce, salted caramel, vanilla bean custard

BANANA PUDDING 13

Warm banana pudding served with butterscotch sauce and coconut ice cream