

# giant viet

## SMALLS

<b>Pork crackling</b>	4
<i>w chilli mayo</i>	
<b>Bok choy (vg)</b>	9
<i>w hoisin soy, shallots</i>	
<b>Fried chicken</b>	8
<i>w chilli mayo, pickle</i>	
<b>Juicy Prawn n Pork Dumpling</b>	8
<i>w black vinegar and chill oil</i>	
<b>Crispy pepper tofu (vg)</b>	8
<i>w chilli hoisin sauce</i>	
<b>Chicken spareribs (gf)</b>	9
<i>coriandar, chilli, nuoc mam</i>	
<b>Caramelised pork ribs (gf)</b>	14
<i>slaw, chilli, coriandar, nuoc mam</i>	

## RICE PAPER ROLLS

*\*two per serve*  
Noodle, iceberg lettuce, mix salad, rice paper  
Your choice of

<b>Roasted duck (n)</b>	9
<b>Grilled chicken(gf*)</b>	8
<b>Grilled pork (gf*)</b>	8
<b>Prawn and pork (gf*)</b>	8
<b>Crispy tofu (vg)</b>	7

## SPRING ROLLS

*Serve with iceberg lettuce, herbs, dipping sauce*

Your choice of

<b>Seafood net rolls (4)</b>	10
<b>Pork Hanoi spring roll (3)</b>	10
<b>Chicken spring roll (5)</b>	9
<b>Vegetable spring roll (6) (v)</b>	9
<b>Vegetable net rolls (4p) (v)</b>	8

## PHO

BEEF

<b>Tender beef pho noodle soup</b>	15
<b>Stir fry beef pho noodle soup</b>	16
<b>Tender beef n beef balls pho noodle soup</b>	17
<b>Beef lemongrass pho noodle soup</b>	18

CHICKEN

<b>Poached chicken pho noodle soup</b>	15
<b>Grilled chicken pho noodle soup</b>	17

VEGAN

<b>Tofu and mushroom pho noodle soup (vg)</b>	15
<b>Tofu and vegetable pho noodle soup (vg)</b>	15

DUMPLING

<b>Dumpling pho soup</b>	15
<i>pork n chive dumpling, bok choy, shitaki</i>	

ADD EXTRA

VEGGIES \$2.5 | NOODLE \$2 | TOFU \$3 | DUMPLING \$1 EACH

## SALADS

<b>Crispy tofu salad</b>	15
<i>Slaw, coriandar, herbs, peanut, fried onion</i>	
<b>Vietnamese chicken slaw (gf,n*)</b>	16
<i>Slaw, coriandar, herbs, peanut, fried onion</i>	
<b>Rare beef peper salad (gf*, n*)</b>	17
<i>Slaw, coriandar, herbs, peanut, fried onion</i>	

## BOWLS

<b>Vermicelli noodle salad</b>	16
<i>w carrot, lettuce, bean shot, herbs, nuoc mam</i>	
Your choice of	<b>Lemongrass beef</b>
<b>Grilled chicken</b>	<b>Crispy tofu (v)</b>
<b>BBQ pork</b>	<b>Mix springrolls</b>
<b>Add springrolls \$3</b>	
<i>(1 chicken + 1 vegetable springroll )</i>	

<b>Rice dishes</b>	16
<i>Lettuce, carrot, mix salad and nuoc cham</i>	
Your choice of	<b>BBQ pork</b>
<b>Grilled chicken</b>	<b>Lemongrass beef</b>

<b>Vietnamese chicken curry</b>	17
<i>w choice of banh mi/ vermicelli noodle / rice</i>	

<b>Vietnamese Braised Beef Stew</b>	18
<i>w choice of banh mi/ vermicelli noodle / rice</i>	

<b>Banh uot - Rolled rice noodle</b>	18
<i>Roasted pork, herb, bean shoot, nuoc cham</i>	

<b>Lamb ribs curry yellow</b>	23
<i>serve with rice</i>	

<b>Braised duck thigh black curry</b>	25
<i>Serve with rice and green vegetable</i>	

V = vegetarian; vg = vegan; gf = gluten free; n = contains nuts; \* = option

## BÁNH MÌ (until sold out)

### Vietnamese bread rolls

*Pate, butter, pickle, coriander*

Your choice of

Crispy roasted pork	9
Grilled pork	9
Grilled chicken	9
Egg omelet	8
Crispy tofu (vg)	8
Banh mi add-ons	

ADD EXTRA

MEAT \$4 | TOFU \$3 | EGG \$3

## FRIED CHICKEN

**Fried chicken** 8/16/30  
*w chilli mayo, pickle*

**Flavoure fried chicken** 10/18/32  
*Choice of sweet and sour or sweet and spicy*

## SWEET

**Creammy coconut sago (vg)** 6  
*w roasted peanut*

**Crispy banana rolls.** 8  
*w caramel sauce*

**Banh bo – Vietnamese cow cakes** 12  
Grilled cow cake, ice cream

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Opening hours: Mon – Fri : 11:30am – 8:30pm

Sat : 5pm – 9pm

Sun : CLOSED

## DRINK MENU

### NON - ALCOHOLIC

Vietnamese milk iced coffee	5
Iced Kumquat tea	6
Iced lychee	6
Tea pot	3
Soft drink	3

## DRINK MENU

### BEER + CIDER

igon special, Vietnam (355ml) 5%	11
noi, Vietnam(355ml) 5%	10
3 Premium, Vietnam (355ml) 5%	9
ahi super dry, Japan (330ml) 5%	9
rona, Mexico (330ml) 4.5%	9
igha, Thailand (330ml) 5%	8
rphy, Australia (330ml) 4.4%	8
Tsing Tao, China (330ml) 4.5%	8
Stella Artois, Belgium (330ml) 4.8%	8
Strongbow Apple Cider, Australia (355ml) 5%	8

### WINE

BYO – Drink your Favourite at Giant Viet “Wine Only”

BYO corkage \$3 per person