

BEER FOOD

‘Nhậu’ - ‘To drink and eat for no reason’. The endearing Vietnamese term that doesn't really translate directly into any other language. Yes, it's our favourite past time of drinking and eating *hors d'oeuvres* - usually on small plastic stools, by the street side with good mates :D

- Chilli Fried Chicken Wings (2pcs)

w chilli sriracha mayo

\$13
- Chilli Fried Tofu (10pcs)

w chilli sriracha mayo

\$13
- Crispy Chicken Ribs (6pcs)

w chilli sriracha mayo

\$21

SPRINGERS

Home-made spring rolls by Mumma Nguyen w crispy iceberg lettuce, Vietnamese mint & a gorgeous coconut, lime & carrot nuoc cham

- Chicken & pork (6pcs) **new recipe*

\$13
- Prawn & pork (6pcs) **new recipe*

\$15
- Mix Chicken & prawn & pork (6pcs) **new recipe*

\$15
- Netted LG prawn (5pcs)

\$15
- Netted LG vegetable (5pcs)

\$13

DUMPLINGS

Parcels of perfectly steamed dumplings with pickled carrots and daikon

- Prawn (5pcs)

\$13
- Prawn & Chive dumplings (5pcs)

\$13
- Wonton Pork & Prawn (4pcs)

\$13
- Vegetable (4pcs)

\$13

WELCOME TO SAIGON STREET EATS

To order, please scan the QR code or come up the counter to order & pay with our friendly staff.

www.saigonstreeteats.com.au

BAOS

Like biting into soft, white, fluffy clouds, bursting with texture, flavours and aromas

- SSE Crispy Fried Chicken (2pcs)

w house-made chilli sriracha mayo

\$15
- Honey Soy Grilled Chicken (2pcs)

w coconut hoisin sauce

\$13
- Honey Soy Grilled Pork (2pcs)

w coconut hoisin sauce

\$13
- Stir-Fried Beef (2pcs)

in caramelised onion butter & chilli oil

\$13
- Salt & Pepper Tofu (2pcs)

w house-made vegan chilli sriracha mayo (Vegan, dairy free)

\$13
- Panko-crumbed Eggplant (2pcs)

w house-made vegan chilli sriracha mayo (Vegan, dairy free)

\$15
- Soft Shell Crab Bao (2pcs)

w house-made chilli sriracha mayo

\$17

RICE PAPER ROLLS

- Tiger Prawns (2 pcs)

\$11
- Poached Chicken-Breast (2 pcs)

\$11
- Honey Soy Grilled Chicken (2 pcs)

\$11
- Honey Soy Grilled Pork (2 pcs)

\$11
- Salt & Pepper Tofu (2 pcs)

\$11
- Shitake Mushrooms (2 pcs)

\$11
- Mixed Vegetables (2 pcs)

\$10

BÁNH MÌ

The French introduced baguettes, pâté, and cold cuts to Vietnam in the late 1800s. In true Viet style, we put on our own twist and created the infamous bánh mì

- Honey Soy Grilled Chicken

w coconut hoisin sauce

\$12
- Honey Soy Grilled Pork

w coconut hoisin sauce

\$12
- SSE Crispy Fried Chicken

w house-made chilli sriracha mayo

\$15
- Stir-Fried Beef

in caramelised onion butter

\$12
- Salt & Pepper Tofu

w house-made vegan chilli sriracha mayo (Vegan, dairy free)

\$12
- Panko-crumbed Eggplant

w house-made vegan chilli sriracha mayo

\$15
- Classic Vietnamese Ham

\$13
- Vietnamese Herb Omelette

ethical eggs from our pals at Burd Eggs

\$13
- Salad Roll w coconut hoisin sauce

\$10

GREEN PAPAYA 'SLAW

Hand shredded fresh green papaya, with SSE's zesty, lip-smackin' lime and coriander 'slaw sauce. Garnished with peanuts, fried shallots and red onion.

- Chicken and Prawn

w prawn crackers

Entrée \$17 | Main \$22
- Salt & Pepper Tofu

w prawn crackers (available in vegan - please ask for sesame crackers)

Entrée \$17 | Main \$22

Add Extra Veggies \$4
Add Extra Meat \$5

Low Gluten option available



BÚN BOWL

(VERMICELLI NOODLE SALAD)

This cool spring & summer Vietnamese staple is fast becoming a Melbourne favourite & is best loved for being light, fresh & healthy.

*Your choice of the following warm savoury is served on a bed of room temp vermicelli noodles, fresh herbs & veggies & a palate-tingling sweet & zesty coconut, lime & carrot fish sauce. The contrast in flavours, textures & temperature is refreshing!
Garnished with peanuts, fried shallots and red onion.*

Honey Soy Grilled Chicken		\$21
Honey Soy Grilled Pork		\$22
Tender Rare Beef w Caramelised Onion in Butter	  	\$22
Salt & Pepper fried Tofu	  	\$21
Crispy Chicken	 	\$22
Panko-crumbed Eggplant	 	\$22
Chicken & Pork Spring Rolls		\$21
Prawn & Pork Spring Rolls		\$22
Green Veg	  	\$20
Netted Vegetable Spring Rolls	  	\$21
Netted Prawn Spring Rolls	 	\$22

ALLERGIES & DIETARY

Allergies: If you suffer from a food allergy or intolerance please tell our friendly staff when you place your order. The more information you give us, the more certain we can be of giving you the best food experience. Our menu allows us to alter some dishes to accommodate your allergy as we may be able to substitute or remove ingredients. Every care is taken to avoid any cross contamination whilst preparing a specific allergen free order but please note that we have a kitchen that does not have a specific allergy free zone.

Wheat and gluten free ingredients that are deep fried will use the same fryers in the kitchen as dishes not containing these ingredients. Therefore there may be a risk of cross contamination for extremely sensitive sufferers. We are able to inform you of each ingredient for your selected dish. Please note that we cannot guarantee that any dish is completely free from allergens and that we ask you to inform us of any food allergy :)



Vegan/Vegetarian



Contains Peanuts



Low Gluten - LG



Contains dairy










PHỞ SOUP

(For GF please ask for Vermicelli Noodles)

Fragrant, warm & satisfying. It's the Mother - Land's Signature Bowl of Pho [rice noodle soup]. Our Broth is a culmination of 10+ hours of slow simmering, seasoned w the family's secret recipe & garnished w fresh herbs, lime & beanshoots.

BOWL SIZE : MED \$18.5 | LARGE \$20 | CUP \$12

BROTH OPTIONS: BEEF | VEGGIE (VEGAN)

Poached Chicken breast	
Poached Chicken & Quail Eggs	
Tender Rare Beef	
Mixed Poached Chicken & Beef	
Rare Beef & Beef Balls	
Shitake Mushrooms & Tofu (Vegan Broth Option)	 
Tofu & Green Veg (Vegan Broth Option)	 

Add Extra Veggies	\$4
Add Extra Noodles	\$2
Add Extra Meat	\$5



DUMPLING SOUP

(For GF please ask for Vermicelli Noodles)

Swimming in our awesome Pho broth, choose your own favourite dumplings below, served with seasonal green veggies!

BOWL SIZE : MED \$21 | WITH Noodles \$23

BROTH OPTIONS: BEEF | VEGGIE (VEGAN)

Prawn (5pcs)	
Prawn & Chive dumplings (5pcs)	
Wonton Pork & Prawn (4pcs)	
Vegetable (4pcs)	

Add Extra Veggies	\$4
Add Extra Dumplings	\$4
Add Extra Noodles	\$2
Add Extra Meat	\$5



BIA

Corona	\$10	Asahi	\$9
Kirin	\$10	Tsingtao	\$9

Asahi (non-alcoholic)	\$9
Mornington Pale (non-alcoholic)	\$9



WINE

G150ml | B750ml

WHITE

Schild Estate Riesling Clare Valley, SA \$12 | \$55

Refreshing & bright, lemon, lime, crunchy green apple & florals

Kuki Savignon Blanc Marlborough, NZ \$11 | \$50

Fresh & crisp with gooseberry, lime and apple flavours

Pizzini Pavona Pinot Grigio King Valley, Vic \$12 | \$55

Citrus, pear and granny smooth aromas. Textural & well rounded

ROSÉ

Howard Vineyard 400m Rosé Adelaide Hills, SA \$12 | \$55

Luscious strawberry, blueberry, roses and springflowers. Bone dry.

RED

Marnong Estate Pinot Noir Sunbury, Vic \$13 | \$60

Fragrant, cherry, rhubarb, forest floor and spice

Reschke R Series Shiraz Coonawarra, SA \$10 | \$45

Intense, fruit driven with black fruits, spice & subtle oak

COLD DRINKS

Mt. Franklin	\$3.50
Mt. Franklin Sparkling	\$4.50
Happy Hippy Kombucha	\$7
Soft Drink - Cans (300ml)	\$3.50
Beyond Coconut Water	\$5
Coconut Water with meat	\$7
Fuzetea	\$5
Juice	(Various \$5 - \$7)
Vietnamese Ice Coffee	\$6

TRÀ (TEA)

Jasmine Tea	\$4 pot
Green Tea	\$4 pot