

Little
NNO
vietnamese

LUNCH MENU

(AVAILABLE 11.30AM TILL 3.30PM)

-- NOODLE SOUPS --

PHỞ ĐẶC BIỆT

"TRADITIONAL COMBINATION BEEF NOODLE SOUP" (GF) _ \$13
fresh rice noodles, cooked bean sprouts, sliced rare beef, beef meatballs, beef brisket, tripe, tendons with an aromatic beef broth

BÚN BÒ HUẾ

"TRADITIONAL HUẾ SPICY BEEF AND PORK NOODLE SOUP" (GF) _ \$13
rice noodles, cooked bean sprouts, sliced pork, with a spicy beef broth

HỦ TIỂU NAM VANG

"TRADITIONAL SÀI GÒN RICE NOODLE SOUP" (GF) _ \$13
rice noodles, cooked bean sprouts, sliced pork, squid, prawns, crab meat with chicken broth

HỦ TIỂU MÌ ĐỒ BIỂN (KHÔ / NƯỚC)

"SEAFOOD EGG AND RICE NOODLES SOUP" (DRY / SOUP) (GFA) _ \$13
egg or rice noodle, cooked bean sprouts, prawns, crab meat, fish cakes, squid, with chicken broth

MÌ VỊT TIỀM

"5 SPICED DUCK NOODLE SOUP" _ \$16
egg noodles, cooked bean sprouts, marinated duck leg, shiitake mushroom with chicken broth

-- RICE --

We serve it traditionally with a fish sauce dressing and a small bowl of clear chicken broth

COM SƯỜN

"RICE WITH PORK CHOPS" (GF) _ \$13

COM SƯỜN GÀ XÁ XIU

"RICE WITH RED BBQ CHICKEN AND PORK CHOP" (GF) _ \$14

COM ĐẶC BIỆT

"COMBINATION RICE" (GF) _ \$15
pork chops, thinly shredded pork skin, steamed pork loaf, and sunny-side up fried egg

COM GÀ CÀ-RI XÁ ỚT

"RICE WITH VIETNAMESE LEMONGRASS CHICKEN" (GF) _ \$14

COM BÒ LÚC LẮC

"RICE WITH DICED SCOTCH FILLET" (GF) _ \$16

-- VERMICELLI SALAD --

vermicelli salad bowls includes selection of protein options mixed with lettuce, Vietnamese herbs, cucumber, pickled carrots topped w/ green onions and peanuts, served with fish sauce

BÚN ĐẶC BIỆT

"COMBINATION VERMICELLI SALAD" (GF) (N) _ \$17
(sugar cane prawns, bbq pork, spring rolls)

BÚN CHẠO TÔM

"SUGAR CANE PRAWNS VERMICELLI SALAD" (GF) (N) _ \$16

BÚN NEM NƯỚNG

"GRILLED PORK SKEWERS VERMICELLI SALAD" (GF) (N) _ \$14

BÚN THỊT NƯỚNG

"BBQ PORK VERMICELLI SALAD" (GF) (N) _ \$14

BÚN GÀ NƯỚNG

"RED BBQ CHICKEN VERMICELLI SALAD" (GF) (N) _ \$14

BÚN BÒ LÁ LỐT

"BEEF AND BETEL LEAVES VERMICELLI SALAD" (GF) (N) _ \$15

BÚN BÒ XÀO

"STIR-FRIED BEEF VERMICELLI SALAD" (N) _ \$14

BÚN CHẢ GIÒ

"SPRING ROLLS VERMICELLI SALAD" (GF) (N) _ \$14
(Vegetarian/Vegan Option Available)

BÚN ĐẬU HỦ XÀO

"STIR-FRIED TOFU VERMICELLI SALAD" (GFA) (N) _ \$14

-- STEWS --

CÀ-RI BÁNH MÌ

"VIETNAMESE CHICKEN CURRY SERVED WITH CRUSTY BREAD" (GFA) _ \$14
vietnamese style chicken curry, carrot, potato, lemongrass and coconut milk

RA-GU BÁNH MÌ

"SLOW COOKED BEEF RAGU SERVED WITH CRUSTY BREAD" (GFA) _ \$14
cubed gravy beef, potatoes, carrots in a tomato gravy

(GF) GLUTEN FREE // (GFA) GLUTEN FREE OPTION AVAILABLE (PLEASE INFORM STAFF) // (VOA) VEGETARIAN OPTION AVAILABLE (PLEASE INFORM STAFF) // (VEA) VEGAN OPTION AVAILABLE (NO EGGS, NO DAIRY) (PLEASE INFORM THE STAFF) // (N) CONTAIN NUTS

MÓN ĂN NHỎ SMALL DISHES

PHỞ MINI

"MINI BEEF NOODLE SOUP" (GF) _ \$6

thinly sliced rare beef, beef meatballs, bean sprouts and fresh rice noodles

SÚP BÒ VIÊN MINI

"MINI SOUP WITH BEEF MEATBALLS" _ \$6

beef meatballs with an aromatic beef broth

SÚP HOÀNH THÁNH MINI

"MINI WONTON SOUP" _ \$6

prawn, chicken & pork filled wontons and chicken broth

CHẢ GIÒ HÀ NỘI

"HÀ NỘI SPRING ROLLS" (3 ROLLS) (GF) (N) _ \$7

chicken, black fungus and water chestnuts filled spring rolls served with sweet chilli sauce (Vegetarian/Vegan Option Available)

HOÀNH THÁNH CHIÊN

"CRISPY DEEP FRIED MINI WONTON" (4 PIECES) _ \$8

prawns, chicken, pork filled wontons served with sweet chilli sauce

TÔM SATAY

"SATAY PRAWN" (2 SKEWERS) (N) _ \$9

GÒI CUỐN

"COLD ROLLS" (3 ROLLS) (GFA) (N) _ \$9

(sugar-cane prawns, grilled pork skewers, fresh prawns, fish cakes, beef carpaccio, tofu) served w/ special peanut sauce

BÁNH TÉT

"SAVOURY RICE CAKE" (GF) _ \$6

sticky rice made and filled with Mung beans and minced pork in the middle served with sweet pungent pickled shallots and garlic pickled daikon

XÔI MẶN

"STICKY RICE WITH VIETNAMESE SAUSAGE & PORK FLOSS" (GFA) _ \$8

CHIM CÚT

"CRISPY QUAIL" (GFA) _ \$10

deep fried, glazed in our special "NNQ" sauce

BÁNH MÌ MINI

"MINI VIET BREAD ROLL" _ \$6

pork loaf, pork floss, cucumber, house made aioli, and soy sauce

BÁNH KHỌT

"MINI SAVOURY PANCAKES" (7 PIECES) (GF) _ \$18

crispy batter cups with prawns, lettuce, fresh herbs and the chilli fish sauce for dipping.

CAN'T DECIDE?

TRY OUR "Mỗi Platter" (RECOMMENDED FOR 2PP OR MORE) (spring rolls, cold rolls, crispy wontons, satay prawn skewers)

2PP ____ \$25 4PP ____ \$45

MÓN CUỐN ROLL YOUR OWN COLD ROLLS- RYO

Platters filled with lettuce, rice-paper, green herbs, cucumber and our traditional peanut dipping sauce or "mam nem dipping sauce" that made of fermented anchovies

CHẢ GIÒ CUỐN

"RYO HÀ NỘI SPRING ROLLS" (5 ROLLS) (GFA) (VOA) (N) _ \$18

served with our traditional peanut dipping sauce (Vegetarian/Vegan Option Available)

ĐẬU HŨ CUỐN

"RYO STIR-FIRED TOFU" (GFA) (N) _ \$18

served with our traditional peanut dipping sauce

NEM NƯỚNG CUỐN

"RYO GRILLED PORK SKEWERS" (3 SKEWERS) (GFA) (N) _ \$18

served with our traditional peanut dipping sauce

CHẠO TÔM CUỐN

"RYO SUGAR CANE PRAWNS" (2 SKEWERS) (GFA) (N) _ \$20

served with our traditional peanut dipping sauce

CHẢ CÁ CUỐN

"RYO VIETNAMESE FISH CAKES" (GFA) (N) _ \$20

served with our traditional peanut dipping sauce

BÒ TÁI CHANH CUỐN

"RYO BEEF CARPACCIO" (GFA) _ \$18

served with "mam nem dipping sauce" that made of fermented anchovies

BÒ LÁ LỐT CUỐN

"RYO BEEF AND BETEL LEAF CIGARS" (GFA) (N) _ \$20

served with "mam nem dipping sauce" that made of fermented anchovies

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MÓN ĂN LỚN LARGE DISHES

-- GỎI (SALADS) --

GỎI VỊT BẮP CHUỐI

"DUCK SALAD" (GF) (VOA/VEO) _ \$22

our signature salad: duck breast served with a special dressing, chilli, pineapple, laksa leaf, shredded banana blossom and prawn crackers

GỎI BÒ

"BEEF SALAD" (GF) (VOA/VEO) _ \$18

thin slices of cooked beef, cucumber, celery, red onion, chilli, pineapple and sesame

GỎI TÔM SỮA

"PRAWN AND JELLYFISH SALAD" (GF) (VOA/VEO) _ \$18

prawns, jelly fish, cucumber, celery, red onion, chilli, pineapple and sesame

GỎI TÔM HÙM

"LOBSTER TAIL SALAD" (GF) _ \$30

lobster tail, tom-yum dressing, chilli, onion, broccoli and crystal noodles

-- HEO VÀ VỊT -- (PORK & DUCK DISHES)

HEO KHO TRỨNG

"SLOW COOKED CARAMELISED PORK BELLY WITH EGGS" _ \$18

HEO MUỐI XÁ ỚT

"LEMONGRASS AND CHILLI PORK BELLY" (GF) _ \$20

deep fried, served with steamed seasonal vegetable and with a chilli fish sauce

VỊT KHO GỪNG

"SLOW COOKED GINGER DUCK" _ \$22

-- BÒ -- (BEEF DISHES)

BÒ XÀO RAU

"BEEF STIR-FRIED WITH MIXED SEASONAL VEGETABLES" (GFA) _ \$18

RA-GU BÒ

"SLOW COOKED BEEF STEW" (GF) _ \$18

cubed gravy beef, potatoes, carrots in a tomato gravy

BÒ LÚC LẮC

"SCOTCH FILLET WITH WATERCRESS" (GFA) _ \$23

diced scotch fillet, onions, chilli on a bed of watercress

-- CANH (VIETNAMESE SOUPS) --

CANH CHUA GÀ

"SOUR CHICKEN SOUP" (GF) _ \$19

chicken thigh, tomatoes, pineapple, bean sprouts, okra, elephant ear stem and tamarind- flavoured broth

CANH CHUA CÁ

"SOUR FISH SOUP" (GF) _ \$19

snapper, tomatoes, pineapple, bean sprouts, okra, elephant ear stem and tamarind- flavoured broth

CANH CHUA TÔM

"SOUR PRAWN SOUP" (GF) _ \$19

prawns, tomatoes, pineapple, bean sprouts, okra, elephant ear stem and tamarind- flavoured broth

-- GÀ -- (CHICKEN DISHES)

GÀ XÀO RAU

"CHICKEN STIR-FRIED WITH MIXED SEASONAL VEGETABLES" (GFA) _ \$17

GÀ RANG MUỐI

"SALT AND PEPPER CHICKEN" (GFA) _ \$17

CA-RI GÀ

"CHICKEN CURRY" (GF) _ \$18

vietnamese style chicken curry, carrot, potato, lemongrass and coconut milk

GÀ CHIÊN GIÒN

"LITTLE NNQ FRIED CHICKEN" _ \$18

crispy chicken thigh fillet with our sauce option of 1. "NNQ" Sauce, 2. Satay Sauce, 3. Sweet Sour Sauce

MÓN ĂN LỚN LARGE DISHES

-- MÓN ĐỒ BIỂN -- (SEAFOOD DISHES)

SÒ XÀO GỪNG HÀNH
"GINGER AND SHALLOT MUSSELS" _ \$20

ĐIẾP NƯỚNG
"GRILLED SCALLOPS WITH GINGER" _ \$25

-- TÔM (PRAWNS) --

TÔM XÀO RAU
"PRAWNS STIR-FRIED WITH MIXED
SEASONAL VEGETABLES" [GFA] _ \$20

TÔM KHO
"CARAMALISED KING PRAWNS" (4) [GF] _ \$28
king prawns, sliced capsicums, garlic and fish sauce.

TÔM NƯỚNG
"CHARGRILLED KING PRAWNS" (4) [GF] _ \$30
king prawns marinated with garlic chilli and coriander

-- MỰC (SQUID) --

MỰC DỒN THỊT
"LITTLE NNQ STUFFED SQUID" [GF] _ \$19
stuffed with a prawns, chicken, pork mixture and
topped with tomato sauce

MỰC RANG MUỐI
"CHILLI SALT AND PEPPER SQUID" [GFA] _ \$19

-- CÁ (FISH) --

CÁ KHO
"SLOW COOKED CARAMELISED TROUT FISH CUTLETS" _ \$18

CÁ CHIÊN SỐT ME
"TAMARIND FRIED SNAPPER" [GF] _ \$25
deep fried boneless snapper fillets, topped with tamarind sauce

-- CUA (CRAB) --

CUA RANG ME
"TAMARIND SOFT SHELL CRAB" [GFA] _ \$26

CUA RANG MUỐI
"SALT AND PEPPER SOFT SHELL CRAB" [GFA] _ \$26

-- VEGETARIAN DISHES --

RAU MUỐNG XÀO
"GARLIC TOSSED WATER SPINACH" _ \$13

RAU CẢI THẬP CẨM
"MIXED SEASONAL VEGETABLES WITH VINAIGRETTE" _ \$13
(Stir-Fried Option Available On Request)

ĐẬU HỦ SỐT CÀ
"FRIED SILKEN TOFU WITH TOMATO SUGO" [VEA] _ \$17

ĐẬU HỦ RANG MUỐI
"SALT AND PEPPER TOFU" [GFA/VOA] _ \$17

NẤM RANG MUỐI
"SALT AND PEPPER MUSHROOMS" [GFA/VOE] _ \$17

CÀ TÍM RANG MUỐI
"SALT AND PEPPER EGGPLANT" [GFA/VOA] _ \$17

-- SIDES --

CƠM TRẮNG
"STEAMED RICE" _ \$3

CƠM CHIÊN THẬP CẨM
"LITTLE NNQ EXOTIC FRIED RICE" [GFA] _ \$17
red bbq chicken, vietnamese sausage, prawns, dried lily flowers,
and fried egg (Vegetarian/ Vegan Option Available)

BÚN XÀO THẬP CẨM
"LITTLE NNQ STIR-FRIED VERMICELLI NOODLES" [GFA] [N] _ \$17
red bbq chicken, prawns, eggs, carrots, bean sprouts and topped
with peanuts (Vegetarian / Vegan Option Available)

NUI XÀO BÒ
"MAC 'N' BEEF" [GF] _ \$19
vietnamese macaroni stir fried with scotch fillet, and fried egg

MÌ DỒN XÀO (GÀ, BÒ, CHAY, TÔM NHỎ, TÔM HÙM)
"CRUNCHY NOODLES STIR-FRIED OPTION OF:

1. CHICKEN	_____	\$20
2. BEEF	_____	\$20
3. VEGETARIAN (TOFU)	___	\$20
4. PRAWNS	_____	\$22
5. LOBSTER	_____	\$40