

SMALL PLATES

PRAWN CRACKERS

\$5

SPICY SALT SQUID *GF - I*

\$18.50

Lightly seasoned & flash fried, served with chilli onion relish and Sriracha mayo.

CHOW! DIY PORK PANCAKES (3) \$20

Wrap it yourself! Pork belly with Peking pancakes, spring onion, local herbs, hoisin and peanut sauce.

BO LA LOT (6) *GF*

\$18.50

Marinated beef wrapped in local betel leaf served with rice noodle cakes, crushed peanuts & fish sauce.

SPICY SALT CHICKEN WINGS (6) *I* \$16.50

With Sriracha mayo.

PORK BALLS (6)

\$18.50

Char grilled skewers, peanuts, pickled vegetables. *Can be made Gluten free*

SUGAR CANE PRAWNS (2) *GF - I*

\$18.50

Minced prawn with rice noodles & lettuce wraps.

QUAIL MUOI OT *I*

\$18.50

Spicy salt quail with chilli, shallots, relish.

CHOW! OYSTERS (6) *GF - I*

\$24

Lemongrass, ginger, lime, chilli sauce.

Fresh Chopped Chilli & Lime

\$1

Add Extra Egg / Add Wonton (2)

\$3

Add Vegetables

\$3

Add Chicken / Beef / Tofu

\$4

Add Prawns

\$5

Add Baby broth Laksa/Vegan Laksa/Pho

\$5

Add Bowl of Fries

\$8

CHOW!

A TASTE OF SOUTHEAST ASIA

RICE PAPER ROLLS (2)

All \$11

Handmade to order to ensure maximum freshness. Made with cucumber, vermicelli, basil, hoisin & peanut dipping sauce. *Can be made Gluten Free*

Your choice of :

BBQ pork

Pork & prawn *I*

Chicken

Vegetarian *VG*

SPRING ROLLS (6)

Deep fried little parcels of flavour, made fresh!

Traditional spring rolls *I*

\$14

With pork, prawn & vermicelli, carrot, taro and black mushroom.

Beef spring rolls

\$14

With minced beef, onion, lemongrass, carrot and vermicelli noodles.

Vegetarian spring rolls *VG*

\$14

With sautéed veg in fine pastry.

Green rice flake spring rolls *I*

\$16

With prawn, pork & calamari in rice flakes.

SOUP PHO YOU

Pho

The soup that feeds a nation, delicate yet complex our beef broth is cooked for 8 hours. Pronounced "Fur" but we don't mind if you call it "FO".

Can be made Gluten free

With tender beef

\$20

With shredded chicken

\$20

With vegetables

\$19

Laksa

Many a mile is travelled in Darwin for a great laksa. Malay chicken curry soup, yellow noodle, rice noodle, tofu puffs, sprouts & shallots.

Can be made Gluten free

With chicken

\$20

With chicken & prawn *I*

\$21

With roast duck

\$24

With vegetables

\$19

Vegan laksa

\$19

With seafood

\$27

Prawn, scallop, calamari, threadfin salmon, mussel

Sweet & Sour Soup (Canh Chua)

Traditional soup accompaniment to the Vietnamese fish claypot. Sweet, sour combination of okra, tamarind, bean sprouts, tomato, Indian taro green and pineapple.

With local threadfin salmon *GF*

\$29

With chicken *GF*

\$26

With prawns *GF*

\$29

With tofu *VG*

\$24



GF Gluten Free

VG Vegan

I Contains Imported Seafood

A Local

I Hotness

15% Surcharge on Public Holidays
10% Surcharge on Sunday

LARGE PLATES

CHAR GRILLED PORK BELLY **GF** \$32

With rice noodle cake, pickles, lettuce, cucumber, basil and peanuts.

STIR FRIED BEEF \$32

With black pepper sauce and mixed vegetables.

SHAKING BEEF (BO LUC LAC) \$38

Marinated cubes of rump fillet tossed with garlic, pepper, onion, capsicum, salt, lemon juice and wasabi.

CRISPY BEEF WTH PLUM \$30

Wok tossed until crispy and textured with fresh capsicum and onion in a light plum sauce

MUSSAMAN CURRY **GF** \$30

Of coconut braised beef, potato & peanuts with crispy shallots.

LAMB KORMA **GF** \$32

Braised lamb pieces in thick sauce of coconut, cashews with potato and crispy shallots.

BUTTER CHICKEN \$29

Chicken pieces simmered in a rich smooth tomato, butter & cream sauce infused with aromatic spices.

CHICKEN HOT POT \$29

With Lup Cheong Chinese sausage & mixed vegetables.

STIR FRY LEMONGRASS CHICKEN **GF** \$30

With garlic & chilli, finished with fresh lime & crushed, roasted peanuts finished with Vietnamese coriander.

CHAR GRILLED CHICKEN BREAST \$30

Marinated in five spice & bbq'd on lava stone grill. Served with ginger & lemongrass sauce.

THAI CHICKEN AND CASHEW STIR FRY **GF** \$30

With mixed vegetables and a thai chilli sauce.

RED CURRY OF DUCK **GF** \$36

With vegetables, bamboo shoots & lychee.

CARAMELIZED FISH CLAY POT * \$33

Atlantic salmon fillet with pork belly in rich, salty caramel sauce.

Traditionally this is eaten with Canh Chua, Sweet & Sour Soup and rice and we highly recomend

GARLIC KING PRAWNS **A** \$42

Deveined and peeled with heads on for maximum prawn flavour, in a sauce with tomato, capsicum, shallots & fresh herbs finished with cream.

KING PRAWNS IN PEPPER SAUCE **A** \$42

Heads intact for all the flavor, our prawns are cooked with capsicum in a black pepper sauce.

CHU CHEE KING PRAWN **A** \$42

Cooked with capsicum, herbs in Chu Chee curry sauce.

STIR FRIED SEAFOOD **I** \$39

Scallops, prawns, squid and threadfin salmon wok tossed with garden vegetables in nam prik sauce.

FRIED FISH FILLET **A** \$38

Local threadfin salmon or Jewfish smothered in a sweet, sour spice red curry & capsicum sauce.

RED CURRY MUSSEL **GF - I** \$32

Mussels cooked with lemongrass, kaffir lime and red curry sauce.

SAMBAL CHILLI SNAKE BEAN **GF** \$26

Stir Fried snake bean with minced pork and sambal chilli paste.

PAD THAI NOODLES **I** \$25

Rice noodles with chicken & prawns, bean sprout, egg, garlic, chives finished with crushed peanut and lime.

XO EGGPLANT \$26

Local grown eggplant with minced pork in XO sauce.

VEGETARIAN PAD THAI **VG** \$24

With rice noodles, bean sprout, tofu, broccoli, carrots, celery, cabbage, garlic, chives, with crushed peanuts & lime.

KANG KOONG **VG** \$20

Wok tossed local water spinach with crispy shallots.

STIR FRIED VEGETABLES **VG** \$22

Wok tossed mixed vegetables & tofu in soya bean sauce.

SALADS

BEEF SALAD \$25

With wok tossed beef, shredded cabbage, carrot, nuts, herbs & prawn crackers.

SHREDDED CHICKEN SALAD \$24

With shredded cabbage, carrot, peanuts, Vietnamese mint & prawn crackers. **(Can be made Gluten Free)**

PAW PAW SALAD \$26

Popular market dish with pork & prawns, roasted peanuts & prawn crackers. **(Can be made Gluten Free)**

VEGETARIAN SALAD **GF - Can be made Vegan** \$22

With tofu puffs, shredded cabbage, carrot, Vietnamese mint, nuts & herbs.

BUN VERMICELLI BOWL

Soft pillowy rice noodles with carrot & daikon pickle, cucumber, lettuce, local sprouts, peanuts, herbs, scallions & nuoc cham.

CHAR GRILLED PORK BALLS / BUN NEM NUONG **GF** \$24

WOK TOSSED BEEF / BUN BO XAO \$24

GRILLED CHICKEN / BUN GA NUONG **GF** \$24

RICE IS NICE

JASMINE RICE **GF - VG** \$4.50 per person

NASI GORENG **GF - I** \$22

Spicy Malay fried rice with shrimp, sambal, fried egg, tomato & cucumber slice.

ALWAYS SPECIAL FRIED RICE \$20

With shrimp, Lup Cheong sausage, bbq pork, tomato & cucumber slice.

VERY SPECIAL VEGETARIAN FRIED RICE **VG** \$19

With diced mixed vegetables & shallots, tomato & cucumber slice.

DESSERTS

CHOW DESSERT TASTING PLATE FOR 1 \$18

Tastes of Vietnam with Rau Cau (Vietnamese sweet jelly), Banh Khoai Mi (coconut cake) and a deep fried Green Tea ice cream ball.

BANANA & CHOCOLATE SPRING ROLL \$14

With green tea ice cream & ginger syrup.

DEEP FRIED ICE CREAM \$14

Green Tea Ice Cream, deep fried till golden served with caramel syrup.

CRÈME CARAMEL **GF** \$10

Vietnamese version of classic crème caramel.

ICE ICE BABY \$14

Trio of handmade sorbets.

Ask your wait staff for today's flavours.

CHOW DESSERT TASTING PLATE FOR 2 \$33

Perfect for sharing with someone special.

Tastes of Vietnam with Rau Cau (Vietnamese sweet jelly), Banh Khoai Mi (coconut cake), deep fried Green Tea ice cream and our famous Banana & Chocolate Spring Rolls.