

CHOW!

LUNCH MENU



PLACE YOUR
FOOD ORDER
AT THE FRONT
COUNTER

**ALL
\$14**

BANH MI

Vietnamese baguette with traditional pat , mayo, daikon & carrot pickle, cucumber, hoisin, local coriander and shallots.

- **TRADITIONAL PORK** • **CRISPY PORK**
- **CHAR GRILLED CHICKEN** • **MARINATED BEEF**
- **VEGETARIAN**



- * Fries +\$5
- * Baby Laksa Broth +\$6
- * Baby Vegan Laksa Broth +\$6
- * Baby Pho Broth +\$5
- * Spring Rolls (2) +\$5
- * Rice Roll (1) +\$5



- * Extra Meat +\$4
- * Pate Side +\$3
- * Fried Egg +\$3
- * Chilli Side +\$1



Make it a meal!

Sauce Side +\$1

- / Sriracha Mayo
- / Tomato
- / Soy
- / Hoisin



- * Iced Tea +\$7
- * Vietnamese Iced Coffee +\$8
- * Coconut Crushie +\$10
- * Asahi Super Dry +\$11



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 "Fo". *Can be made GF*

- TENDER BEEF PHO** \$20
- SHREDDED CHICKEN PHO** \$20
- VEGETABLE PHO** \$19

LAKSA

Many a mile is travelled in Darwin for a great Laksa. Malay curry noodle soup, yellow noodle, rice noodle, tofu puffs, spring onions, sprouts & fried shallots. *Laksa can be made GF*

- | | | | |
|----------------------------|-------------|---------------------------|-------------|
| CHICKEN | \$20 | VEGETABLE | \$19 |
| CHICKEN & PRAWN | \$21 | VEGAN | \$19 |
| DUCK | \$24 | SEAFOOD | \$27 |
| | | Prawn, scallop, calamari, | |
| | | threadfin salmon, mussel. | |

OTHER ASIAN SOUPS

- BRAISED BEEF NOODLE SOUP** \$22
With rice noodles, carrot and herbs.
- EGG NOODLE SOUP** \$20
Chicken broth and silken egg noodles with homemade chicken wontons & bbq pork.

SPRING ROLLS

Four crispy rolls per serve with fresh lettuce to wrap them in & nuoc cham dipping sauce.

- TRADITIONAL I** \$10
With pork, prawn & vermicelli, carrot, taro and black mushroom.
- VEGETARIAN VG** \$10
With saut ed vegetables in fine pastry.
- BEEF** \$10
With minced beef, onion, lemongrass, carrot and vermicelli noodles.
- GREEN RICE FLAKE I** \$12
With prawn, pork & calamari in rice flakes.

RICE PAPER ROLLS

Two fresh rolls of cucumber, basil, vermicelli, herbs, hoisin & peanut dipping sauce. *Can be made Gluten Free*

- | | | | |
|-----------------------------|-------------|---|-------------|
| PORK | \$11 | CHICKEN | \$11 |
| With sliced BBQ pork. | | With sliced lemongrass chicken. | |
| SAIGON SUMMER ROLL I | \$11 | VEGETARIAN VG | \$11 |
| With pork & prawn. | | With saut ed tofu, mushroom and carrot. | |

Thank you for choosing to join us here at Chow for lunch. To keep things quick and simple during your lunch break we have a menu designed to get you the freshest food as quickly as possible.

10% Surcharge on Sunday
15% Surcharge on Public Holidays

SMALL PLATES

BO LA LOT (6 pieces) **GF**

Marinated beef wrapped in local betel leaf served with rice noodle cakes and crushed peanuts.

\$18

SPICY SALT CHICKEN WINGS (6 pieces) **I**

With sriracha mayo.

\$16

SPICY SALT SQUID **GF, I**

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

\$16

ASIAN SALADS

SHREDDED CHICKEN SALAD *Can be made GF*

With shredded cabbage, carrot, mint, peanuts, prawn crackers.

\$24

GREEN PAW PAW SALAD *Can be made GF*

With pork & prawn, carrot, roast peanuts and prawn crackers.

\$24

VEGETARIAN SALAD **GF, Can be made VG**

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

\$20

BU'N VERMICELLI BOWL

Soft vermicelli rice noodles with cabbage pickle, cucumber, lettuce, local sprouts, peanuts, herbs, scallions & nuoc cham

CHAR GRILLED PORK BALLS **GF**

\$24

WOK TOSSED BEEF

\$24

GRILLED LEMONGRASS CHICKEN **GF**

\$24

CRISPY SPRING ROLLS / VEGETARIAN SPRING ROLLS

(Can be made Vegan)

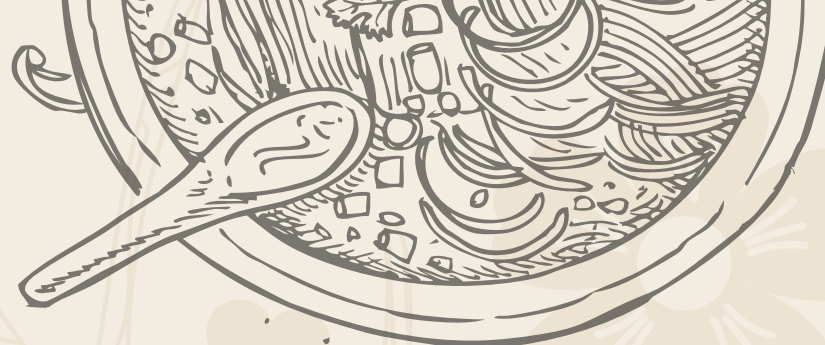
\$24

COMBINATION - PORK BALLS & SPRING ROLLS

\$24

FULL BOWL- PORK BALLS & BEEF & CHICKEN

\$26



PLATES

BUN CHA

Grilled marinated pork, fresh herbs, pickles & a generous serve of rice vermicelli.

Add a traditional accompaniment of spring rolls (2) \$4.50

\$24

PAD THAI NOODLES

With rice noodles, chicken & prawn, bean sprout, egg, garlic, chives, peanuts and lime.

\$24

VEGETARIAN PAD THAI NOODLES **VG**

With rice noodles, tofu, broccoli, carrots, celery, cabbage, garlic, chives, peanuts & lime.

\$23

CHARGRILLED LEMONGRASS CHICKEN **GF**

With rice, tomato, cucumber slices & pickled vegetables.

\$24

KORMA OF BRAISED LAMB **GF**

With jasmine rice & local mango chutney.
(contains cashew nuts)

\$26

VIETNAMESE SAVOURY CREPE **GF**

Pork mince, prawns, bean sprout in a crisp pancake with traditional accompaniments of lettuce cups, fresh herbs & pickled vegetables.

\$24

VEGETARIAN VIETNAMESE SAVOURY CREPE **GF**

Tofu, carrot, mushrooms, bean sprout in a crisp pancake with traditional accompaniments of lettuce cups, fresh herbs & pickled vegetables.

\$24

NASI GORENG **GF I**

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

\$22

VIETNAMESE BRAISED BEEF (BO KHO)

Fork tender, braised beef shank chunks in delicious broth of spice, lemongrass, tomato & carrot.
Served with Vietnamese baguette.

\$24



GF Gluten Free

VG Vegan

I Contains Imported Seafood

A Local

I Hotness

10% Surcharge on Sunday
15% Surcharge on Public Holidays