



DINNER MENU

Little Vietnam restaurant

- 📍 Shop 1, 17 corner Market & Corrimal St, Wollongong NSW 2500
- ☎️ (02) 4225 3229
- 🌐 littlevietnam.com.au

TRADING HOUR TUESDAY - SUNDAY

Lunch: 11am- 3pm

Dinner: 5pm- 10pm

PLEASE NOTE:

- Please be aware that we are unable to guarantee any dish is completely free of nuts, gluten, or traces of shell fish.
- Please advise your waiter of any food allergies, some dishes can be modified.
- B.Y.O. (Wine only), Corkage charge \$2.50 per person
- 10% surcharge applies on public holidays for dining-in customers
- \$0.50 charged per take away box
- Prices are subject to change without notice. All prices include GST

NOTE : (V) = VEGAN, (GF) = GLUTEN FREE AVAILAVABLE

ENTRÉE

Hanoi style spring rolls [GF] \$8.90 (2pcs)
Nem Hà Nội

Traditional Hanoi style spring rolls filled with pork mince, onions, mixed vegetables, shitake mushroom, served with pickles, lettuce, herbs and special dipping sauce

Crab & prawn spring rolls [GF] \$7.00 (4pcs)
Chả giò rế tôm cua

Combination of crab & prawn meat with mixed vegetables wrapped in net rice paper served with sweet chilli sauce

Vegetarian spring roll [GF] [V] \$7.00 (4pcs)
Chả giò rế chay

Combination of mixed vegetables, mushrooms wrapped in net rice paper served with sweet chilli sauce

DIMSIM \$7.90 (3pcs)

Mixed of chicken & pork meat with onions, sesame oil served with light soy sauce

WONTON SOUP \$7.90

Homemade pork wonton in rich & delicious broth served with beansprouts, green shallots



CHICKEN & SWEET CORN SOUP [GF] \$7.90
Súp ngô gà

A great combination of chicken, creamed sweet corn in chicken broth

VIETNAMESE STEAMED RICE ROLLS [GF] \$11.90
Bánh cuốn

Handmade soft rice paper rolls filled with pork mince, onions & shitake mushroom served with calamari balls, fried onion, herb and dipping sauce



SWEET POTATOES [GF] [V] \$6.50

Khoai lang chiên

Deep-fried sweet potatoes served with sweet chilli sauce

CALAMARI BALLS..... \$7.90 (4 pcs)

Mực viên

Deep-fried minced calamari balls served with sweet chili sauce

TWISTED POTATO PRAWNS [GF] \$8.90 (4pcs)

Tôm lóc xoáy

Prawn wrapped in potato threads served with sweet chili sauce

FRESH RICE PAPER ROLLS [GF optional*] (2pcs)

Gỏi cuốn

Fresh lettuce, avocado, vermicelli, herbs served with homemade hoisin & peanut sauce with choice of



Tofu & Avocado [V] \$8.90

Chicken & Prawn \$8.90

Chicken only \$8.90

Pork & Prawn \$8.90

MIXED ENTREE \$12.00 (6pcs)

Calamari balls, twisted potato prawns and crab & prawn spring rolls served with sweet chili sauce

VIETNAMESE CRISPY PANCAKE [GF]

Bánh xèo

A Vietnamese crepe made of rice flour, coconut milk, bean sprouts and onion, served with lettuce, mixed herbs and dipping sauce with choice of:

Roasted duck \$16.90

Chicken & Prawn..... \$14.90

Tofu & Mushroom (V) \$14.90



SALAD



VEGETARIAN SALAD (V) [GF] \$14.90

Gỏi chay

A combination of bean sprouts, cucumbers, pickled carrots, green papaya topped with tofu, mushroom, pumpkin, peanuts, fried shallots, herbs, rice cracker with soy dressing

VIETNAMESE BEEF SALAD [GF optional] \$15.90

Gỏi bò tái chanh

Lean beef mixed with cucumbers, carrots, onions, bean sprouts, mixed herbs, tom yum lime dressing, topped with peanut and fried shallot served with prawn crackers

GREEN PAPAYA SALAD [GF]

Gỏi đu đủ

A salad made from shredded unripe papaya with mixed herb, peanut and fried shallot served on prawn crackers [sesame rice cracker for vegetarians & vegans] with choice of:

Tofu & Mushroom (V) \$15.90

Chicken & Prawn \$15.90

Chicken breast \$15.90

Lean Beef \$15.90

LOTUS STEMS SALAD [GF]

Gỏi ngó sen

A refreshing Vietnamese salad comprised of lotus stems, bean sprouts, carrots, cucumbers, onions topped with peanuts, fried shallots, mixed herbs, lime dressing served with prawn crackers

Chicken & Prawn \$15.90

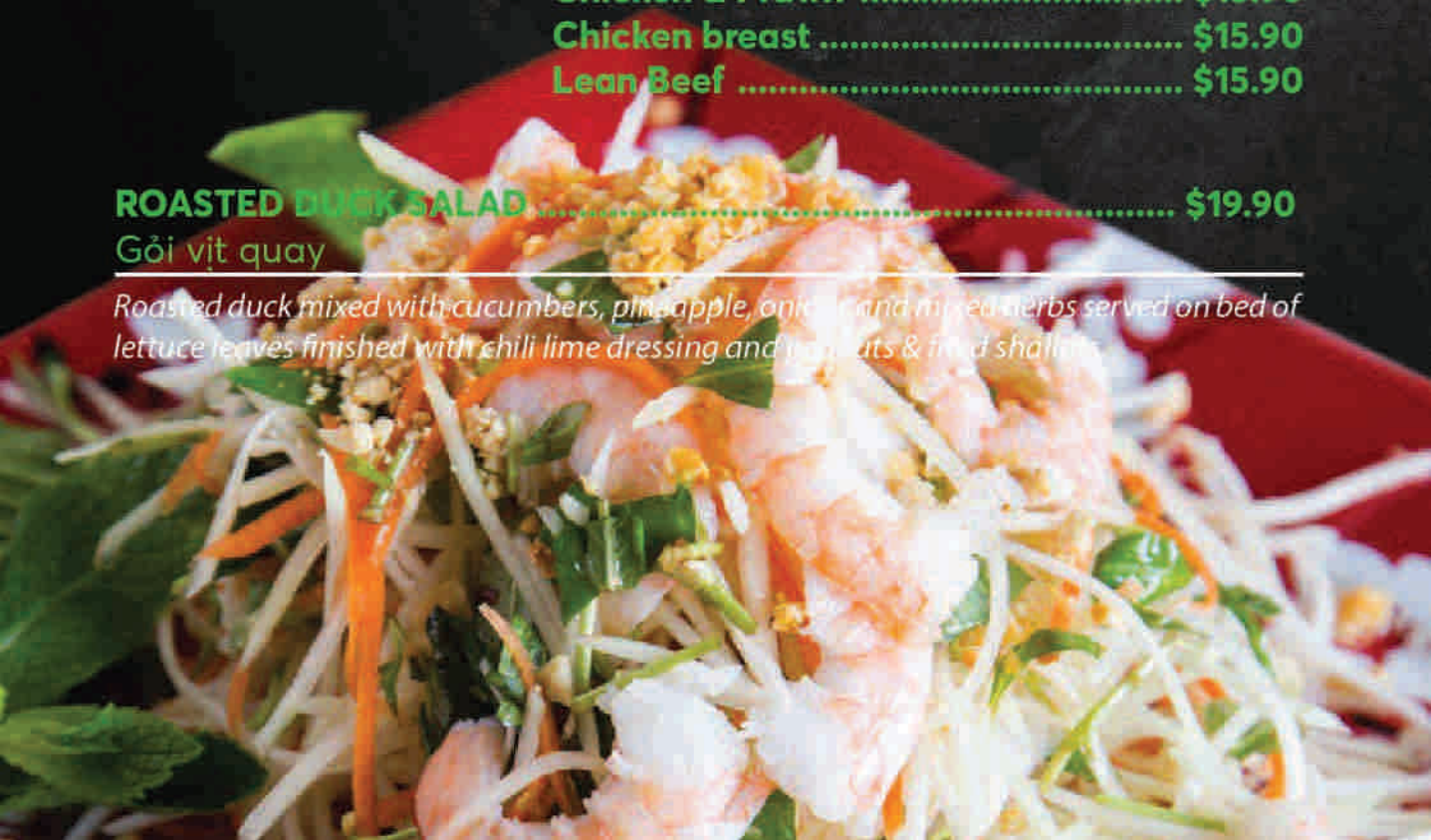
Chicken breast \$15.90

Lean Beef \$15.90

ROASTED DUCK SALAD \$19.90

Gỏi vịt quay

Roasted duck mixed with cucumbers, pineapple, onion and mixed herbs served on bed of lettuce leaves finished with chili lime dressing and peanuts & fried shallots



SPECIAL DISHES [CHEF'S RECOMMENDATION]

ROLL YOUR OWN

Enjoy your dinner by having the fun of rolling your own yummy rice paper rolls, a combination of fresh lettuce, vermicelli, mixed herbs and dipping sauce with choice of:

- Lightly-battered tofu, eggplant, mushroom (V) .. \$20.00
- Lean Beef \$22.00
- Grilled King Prawns \$25.00

SHAKY BEEF \$19.00

Bò lúc lắc

Diced rump steak tossed in a flaming wok with capsicums, onions in special black pepper sauce and garlic

CARAMELIZED PORK BELLY ... \$23.00

Traditional Vietnamese Slow-Cooked pork belly in herb and spices until tender, served with salad



SALT & PEPPER PORK CHOP [GF optional]..... \$23.00

Sườn cốt lết rang muối

Lightly battered pork chops fried until golden served on bed of capsicum, onion salsa, iceberg lettuce and sweet chilli sauce

CRISPY CHICKEN \$18.00

Gà giòn

Crispy chicken maryland marinated and served with lettuce leaves, pickled carrots, cucumbers and soy sauce





CHICKEN CURRY [GF] \$19.00

Cà ri gà

Creamy mild yellow curry cooked with zucchini, capsicums, pumpkin and snow pea

BEEF CURRY [GF] \$19.00

Cà ri bò

Creamy mild yellow curry cooked with zucchini, capsicums, pumpkin and snow pea

SEAFOOD CURRY [GF] \$25.00

Cà ri hải sản

King prawn, squid, fish, fish cake cooked in creamy mild yellow curry with pineapple, zucchini, capsicum, pumpkin and snow pea

SEAFOOD TOM YUM SOUP \$20.00

Canh chua hải sản

King prawn, squid, fish, fish cake, pineapple, button mushroom, celery, tomato served with bean sprouts and mixed herbs



ROASTED DUCK

ROASTED DUCK CURRY [GF optional] \$23.00

Cari vịt quay

A mild creamy coconut curry cooked with pineapple, snow peas, zucchini, capsicum, pumpkin topped with fried shallots

STIR-FRIED WITH OYSTER SAUCE [GF optional] \$23.00

Vịt xào dầu hào

Roasted duck tossed with carrot, Chinese cabbages, broccoli, cauliflower, snow pea in a light oyster sauce

STIR -FRIED WITH GINGER PLUM SAUCE [GF optional] \$23.00

Vịt xào sốt mạn

Roasted duck tossed with carrot, Chinese cabbages, broccoli, cauliflower, snow pea in delightful ginger plum sauce

MAINS

Choose your main of:

Lean Pork / Lean Beef / Chicken Breast	\$18.00
Mixed Seafood	\$21.00
King Prawn	\$25.00
Vegetable and Tufu	\$16.00

And pick your favourite sauce:

LEMONGRASS & CHILI [GF optional]

Stir-fried with celery, capsicum, onion, garlic

SỐT SẢ ỚT

COCONUT SAUCE [GF]

Authentic Vietnamese light coconut curry sauce accompanied with snow pea, carrot, onion and button mushroom topped with peanut, green shallot

SỐT KEM DỪA

SATAY SAUCE

Homemade satay sauce with peanuts, coconut, spices with carrot, capsicum and onion topped with peanut, green shallot

SỐT SA TẾ

BLACK PEPPER SAUCE [GF optional]

Special cracked peppercorn sauce stir-fried with garlic, onion and capsicum, carrot, broccoli, cauliflower

SỐT TIÊU ĐEN

OYSTER SAUCE [GF optional]

Stir-fried with garlic, onion, carrot, button mushroom, broccoli, cauliflower, Chinese cabbages

SỐT DẦU HÀO

SWEET CHILI BASIL SAUCE [GF optional]

Stir fried with garlic, onion, basil leaves, capsicum, carrot, broccoli, cauliflower, Chinese cabbages

SỐT LÁ QUẾ

FIVE SPICES SAUCE [GF optional]

Stir-fried with onion, garlic, broccoli, cauliflower, capsicum, Chinese cabbages

SỐT NGŨ VỊ HƯƠNG

SIZZILING

A sweet brown sauce consisting of soy sauce, hoisin sauce, rice wine, brown sugar accompanied with , garlic, spices, carrot, onion and capsicum

SIZZILING GARLIC CHILI SAUCE

A savoury sizzling consisting of garlic chilli paste combined with onion capsicum, carrot and cauliflower, broccoli, Chinese cabbage

HOT & SPICY SAMBAL

Stir- fried with garlic, onion, carrot, capsicum, Chinese cabbages, broccoli, and cauliflower

CASHEW NUTS [GF Optional]

Stir- fried with garlic, onion, carrot, broccoli, capsicum, Chinese cabbage in oyster sauce topped with cashew nuts

SEAFOOD HẢI SẢN

SALT & PEPPER [GF OPTIONAL] RANG MUỐI

Most recommended dish by Little Vietnam's chefs with your choice of:

Calamari	\$22.00
King Prawn	\$25.00
Soft-shell Crab	\$25.00
Barramundi Fish	\$20.00

TAMARINE SAUCE [GF] SỐT ME

Lightly-battered and deep-fried until crispy and tossed in a flaming wok of tamarind sauce with your choice of:

Barramundi fillet	\$20.00
Soft-shell Crab	\$25.00
King Prawn	\$25.00

KING PRAWN

COCONUT PRAWN \$25.00 TÔM TẮM DỪA KHÔ

Lightly-battered prawn coated in dried shredded coconut served with fresh lettuce leaves, mixed herbs, and sweet chilli

SNOWPEA PRAWN [GF Optional] \$25.00 TÔM XÀO GỪNG HÀNH

Stir-fried with snow pea, ginger, shallot, onion and carrot, capsicum, broccoli, cauliflower

BARRAMUNDI FISH

CARAMELISED BARRAMUNDI FILLET \$20.00 Cá kho tộ

A traditional Vietnamese dish with onion, cracked pepper, ginger, lemongrass and chili

Sweet and sour fish [GF] \$20.00 Cá sốt chua ngọt

Crispy Barramundi fillet in a sweet and sour sauce with onions, pineapple, capsicum and sweet basil

Black Pepper sauce \$20.00 Cá sốt hạt tiêu

Crispy Barramundi fillet tossed in black pepper sauce with onion and capsicum

GINGER AND SHALLOT [GF Optional] \$20.00 Cá xào gừng hành

Light battered crispy Barramundi fillet tossed garlic, onion, ginger, shallot, broccoli, capsicum

RICE DISHES



STEAMED JASMINE RICE \$ 2.50/ Person

FRIED- RICE

(Small 1-2 people; Large 3-4 people)

VEGETARIAN FRIED RICE [V] [GF Optional]

Fried rice with tofu, mushroom, peas, mixed chopped vegetables and a touch of soy sauce

LITTLE VIETNAM FRIED RICE [GF Optional]

Hanoi style fried rice with Vietnamese pork sausage, prawn, egg, peas and a touch of fish sauce

SPECIAL FRIED RICE [GF Optional]

Fried rice with chopped chicken, egg, peas, pineapple, raisins and a touch of fish sauce

TOMYUM FRIED RICE

Fried rice with mixed chopped vegetables, peas, tom yum paste, kafi lime leave with choice of:

Chicken
Prawn

CHILLI JAM CHICKEN FRIED RICE

Egg, peas, chicken, sweet chilli jam

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\$ 11.50

\$ 16.50

\$ 12.50

\$ 18.50

\$ 12.50

\$ 18.50

\$ 12.50

\$ 18.50

\$ 12.50

\$ 18.50

\$ 18.50

\$ 25.50

\$ 12.50

\$ 18.50



NOODLE SOUP



RICE NOODLE SOUP (GF optional) PHỞ

A national dish of Vietnam with rich but clear broth served with beansprout, basil, chilli, hoisin sauce

Vegetable in beef or chicken stock	\$16.00
Phở rau	
Rare & cooked beef	\$16.00
Phở bò tái	
Beef special	\$17.00
Phở bò đặc biệt	
Chicken fillet or thigh	\$16.00
Phở gà	
Wonton	\$16.00
Phở hoành thánh	
Seafood	\$21.00
Phở hải sản	

No noodle, vegetables instead extra	\$1.50
Extra vegetable	\$2.50
Extra beef or chicken or wonton	\$3.00

EGG NOODLE SOUP SÚP MÌ TRỨNG

Vegetable [beef or chicken stock]	\$16.00
Chicken breast	\$16.00
Wonton	\$16.00
Crispy chicken	\$17.00
Seafood	\$21.00



STIR-FRIED NOODLES

Stir-fired noodles are available in:

- Vegetarian (V)** \$16.00
Xào chay
- Beef or Pork or Chicken**..... \$18.00
Xào bò/heo/gà
- Combination (pork & beef & chicken & prawn)** \$20.00
Xào thập cẩm
- Mixed seafood** \$20.00
Xào hải sản

Please choose one of your favorite noodles

FLAT RICE NOODLE [GF Optional]

Hủ tiếu xào

Stir-fried flat rice noodle in oyster sauce

CHOWMIEN

Mì trứng xào giòn

Stir-fried crispy egg noodle in oyster sauce

PAD THAI

Thin rice noodle stir-fried in pad Thai sauce

PAD SEE EW [Spicy optional]

Flat rice noodle stir-fried in combination of dark soy and oyster sauce



VERMICELLI SALADS

[GF Optional]

Vermicelli noodle combined with lettuce, picked carrot, cucumber, papaya and herbs served with homemade dipping sauce, topped with peanuts and fried shallots



Tofu, mushroom, pumpkin \$15.50

Bún chay

Vegetarian spring rolls \$16.00

Bún nem chay

Lemongrass chicken/pork/beef \$16.00

Bún gà/heo/bò

Spring rolls \$16.00

Bún nem Hà Nội

Grilled prawn \$18.00

Bún tôm

Combination \$18.00

Bún đặc biệt

Chicken, spring roll, calamari ball

Bun Cha \$18.00

Bún chả Hà Nội

Grilled pork, vermicelli & mixed herbs + spring roll + dipping sauce



VEGETARIAN & VEGAN LOVER

MÓN CHAY

SMALL STEAMED VEGETABLES (GF) \$5.00

Rau luộc

Carrot, broccoli, zucchini, snow pea, Chinese cabbage, cauliflower served with soy sauce

STIR-FRIED VEGETABLES [GF Optional]..... \$16.00

Rau xào tỏi

Seasonal vegetables and tofu stir-fried with garlic and oyster sauce

SALT & PEPPER TOFU (GF Optional)..... \$16.00

Đậu hũ rang muối tiêu

Lightly-battered tofu, deep-fried until golden and crunchy then tossed with our famous salt & pepper, spices served on bed of iceberg lettuce, onion, capsicum salsa

SALT & PEPPER MUSHROOM [GF Optional] \$16.00

Nấm rang muối tiêu

Mushroom, lightly-battered and deep-fried until golden and crunchy then tossed with our famous salt & pepper served on bed of ice berg lettuce, onion, capsicum salsa

SALT & PEPPER MIXED VEGETABLES [GF Optional]..... \$17.00

Đồ chay rang muối tiêu

Lightly-battered eggplant, mushroom & tofu tossed with salt & pepper

TWICE-COOKED EGGPLANT [GF Optional] \$16.00

Cà tím xào rau quế

Eggplant cooked twice with garlic, basil, tofu

HOT & SPICY SAMBAL EGGPLANT [GF Optional] \$17.00

Cà tím xào cay

Lightly battered eggplant tossed in garlic chilli sambal sauce with tofu

VEGETARIAN CURRY [GF] \$16.00

Cari chay

A combination of goodness: pumpkin, snow pea, broccoli, mushroom, tofu, cauliflower, carrot, zucchini, Chinese cabbage cooked in mild, creamy coconut curry sauce topped with beansprout, crushed peanut and fried shallot

DESSERT

BLACK BEAN CAKE \$8.00

Sticky rice cake filled with black bean served with sago, coconut ice cream

BANANA FRITTER \$8.00

Lightly-battered and deep-fried banana served with sago pudding, coconut milk and coconut ice cream

COCONUT SAGO PUDDING \$8.00

Sago pudding with coconut milk served with frozen mangoes



DEEP-FRIED ICE CREAM \$7.00

Specially crumbled ice cream, deep-fried and served with chocolate/caramel/strawberry sauce

GOURMET COCONUT ICE CREAM \$6.00

Kem dừa

Coconut ice cream served with roasted coconut, crushed peanut

GOURMET MANGO ICE CREAM \$6.00

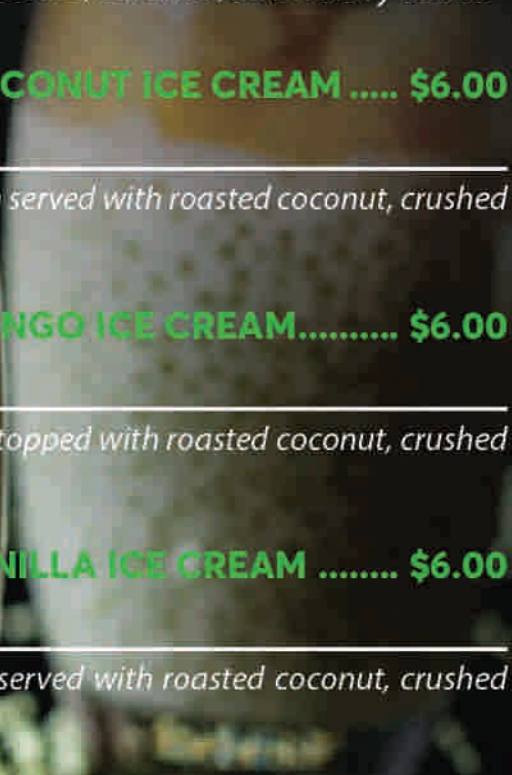
Kem xoài

Mango ice cream topped with roasted coconut, crushed peanut

GOURMET VANILLA ICE CREAM \$6.00

Kem vanilla

Vanilla ice cream served with roasted coconut, crushed peanut



BANQUET 1

\$ 29 per person
Minimum 4 people

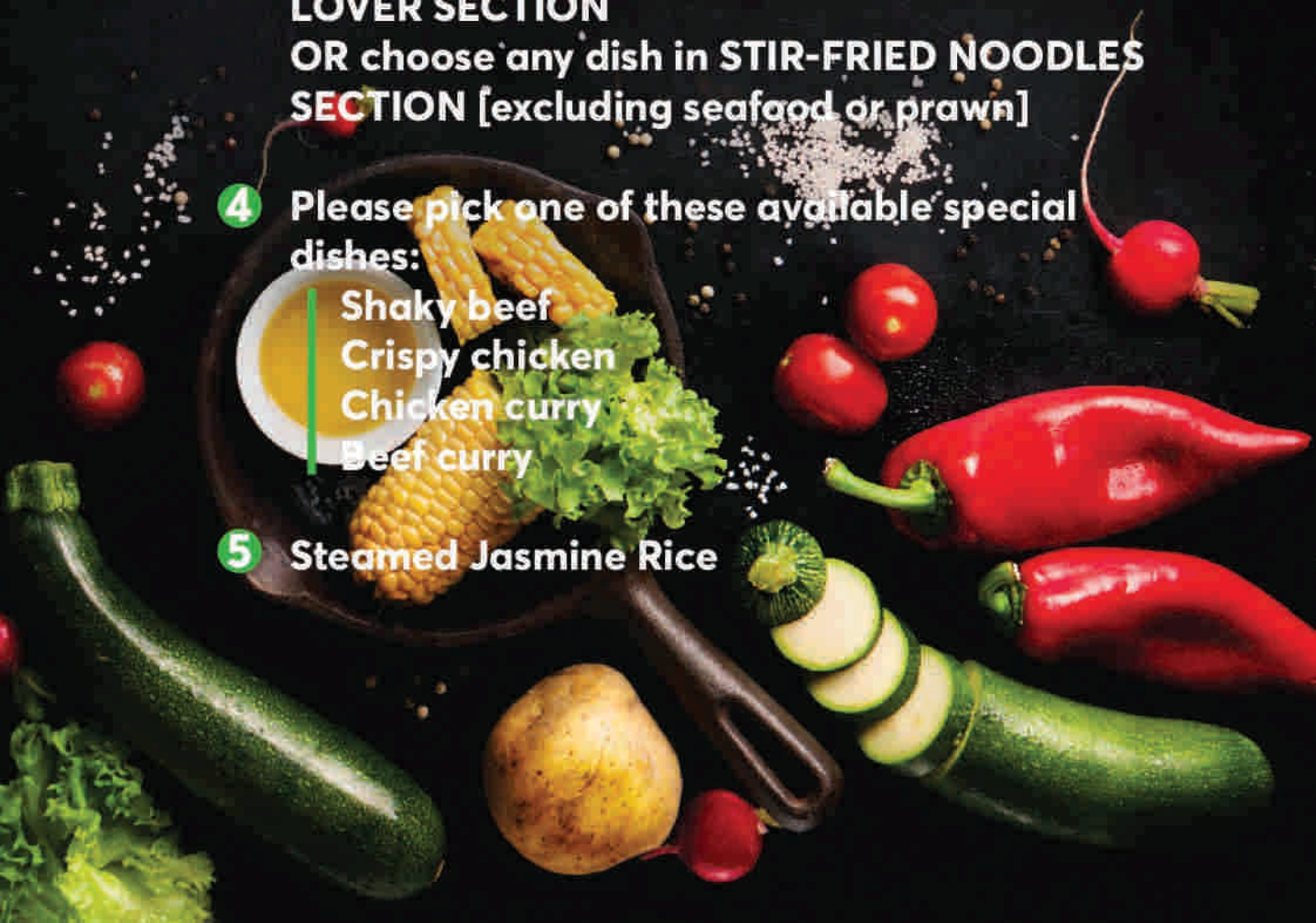


ENTRÉE

- Prawn crackers
- Dimsim
- Hanoi style spring rolls

MAINS

- 1 Please choose any dish in **SALAD SECTION** [excluding duck]
- 2 Please choose any dish in the **MAIN SECTION** with either chicken/beef/ pork
- 3 Please choose another dish in the **MAIN SECTION** with either chicken/ pork/ beef **OR** choose any dish in **VEGETERIAN & VEGAN LOVER SECTION** **OR** choose any dish in **STIR-FRIED NOODLES SECTION** [excluding seafood or prawn]
- 4 Please pick one of these available special dishes:
 - Shaky beef
 - Crispy chicken
 - Chicken curry
 - Beef curry
- 5 Steamed Jasmine Rice



BANQUET 2

35\$ per person
Minimum 4 people

ENTRÉE

- Hanoi style spring rolls
- Sweet potatoes
- Twisted potato prawns
- Dimsim

MAINS

- 1** Please choose any dish in **SALAD SECTION** [excluding duck]
- 2** Please choose any dish in the **MAIN SECTION** either with mixed seafood or prawn
- 3** Please choose another dish in the **MAIN SECTION** with either chicken/ pork/ beef **OR** choose any dish in **VEGETERIAN & VEGAN LOVER SECTION** **OR** choose any dish in **STIR-FRIED NOODLES SECTION** [excluding seafood or prawn]

- 4** Please choose one of these available special dishes:

Shaky beef
Crispy chicken
Chicken curry
Beef curry

- 5** Steamed Jasmine Rice



BANQUET 3

\$ 45 per person
Minimum 4 people

ENTRÉE

- Salt & pepper Squid
- Hanoi style spring rolls
- Twisted potato prawn
- Dimsim

MAINS

- 1 Choose any dish in the SEAFOOD SECTION
- 2 Choose any dish in the MAIN SECTION with either chicken/ beef/ pork
- 3 Please choose any dish in SALAD section or STIR-FRIED NOODLE section or VEGETARIAN & VEGAN LOVER section
- 4 Please choose any dish in the CHEF' RECOMMENDATION SECTION
- 5 Steamed Jasmine Rice

DESSERT

Coconut / Vanilla / Mango ice cream served with fried coconut and crushed peanut
OR Jasmine tea/ green tea

