

UNCLE

FÒÒD MENÙ



LUNCHTIME QUICKIE...

In and out for \$28pp (until 5pm)

LITTLE GUYS

Natural oysters w/ fresh citrus 4.5 each

Lime cured hapuka, coconut, pomegranate & chilli on betel leaf 6.5 each

Raw kingfish, longan, sesame, wasabi peas, soy w/ a coconut & tamarind foam 16

Wok tossed edamame, beer nuts & chilli salt 8

Sticky hot and sour chicken wings [3] w/ ginger & citrus 14

Mum's chay spring rolls [4] w/ iceberg & fermented bean curd dipping sauce 14

Tongue & cheek wrapped in bean curd skin w/ fragrant herbs & a spicy satay 16

Black wild rice, nuts, grains, chilli & fragrant herbs w/ a panko crumbed hen's egg 16

Clarence river school prawns, silken tofu, white fungus, garlic shoots & cured egg yolk 16.5

Burrata, heirloom tomatoes, pickled papaya, Thai basil, puffed wild rice & barrel aged fish sauce 20

BANH MI & BAO

Young rice prawn banh mi w/ avocado puree, sriracha mayo & dill 7 each

Crispy pigs' ears banh mi w/ pickles & peanuts 6.5 each

Tofu banh mi w/ pickles & peanuts 6.5 each

Chicken tenderloin steamed bao [2] w/ Vietnamese mint & spicy pickle 13

Braised beef short rib bao [2] w morcilla & flavours of bun bo Hue 15
add extra bao bun +3

PHO

Pho Bo Traditional beef noodle soup 7.5/15

Pho Ga Traditional chicken noodle soup 7.5/15

Pho Chay Traditional vegetarian noodle soup 7.5/15

Want extra beef, chicken, or veg? +3



UNCLE KNOWS BEST...

All of our best bits for \$59pp

BÍG GÙYS

Pan seared barramundi w/ glass noodles, tamarind caramel, tomato & grilled pineapple salad 34

Bo luc lac, shaking porterhouse cubes w/ confit pearl onion, smoked tomato salsa, garlic & watercress 35

Wok tossed zucchini, steamed rice rolls, soy beans, black fungus & chilli bean paste 31

Grilled Sher wagyu brisket w/ turmeric green bean fritters & café de Paris butter 35

Master stock crispy pork hock w/ banh hoi, lettuce wraps, fragrant herbs & nuoc cham 39

SÌDÉS

French fries w/ Szechuan salt 9

Pomelo, cucumber, radish & herb salad 9

Red cabbage, bean sprouts, pickled lotus stems & mint 9

New season potatoes roasted in extra virgin coconut oil w/ fresh dill 9

Fried rice w/ beef and baby corn 10

Grilled roti bread 3.5

Fragrant coconut steamed rice 4

DÈSSÉRTS

Set Vietnamese coffee w/ coconut ice cream & sesame crisp 12

Tapioca fruit salad w/ sorbet, honeycomb & coconut foam 12

Strawberry tart w/ black vinegar curd, basil meringue & pistachio ice cream 13

Ice cream & sorbet selection w/ toasted wild rice & peanuts 10

Palm sugar, jasmine & cumquat snow cone 4.5

UNCLE

DRINKS MENU



CÔCKTAILS

Vietnamese Sangria 9.5 / 29

Red wine, Casa Mariol Vermut Negre, Pierre Ferrand cognac, spices, citrus & lychee
Uncle Mary (Chat to your server if you have any allergies) 14.5

Szechuan & chilli infused 666 vodka w/ house-made Bloody Mary mix, Holy basil & chilli pickles

Uncle Tom's Collins #2 18.5

Westwinds Sabre Gin, Canton ginger liqueur, yuzu, ginger & kaffir lime syrup, & cucumber

Da Nang Bang Bang 18.5

Plantation dark rum, house-made blood orange & chilli liqueur, lemon & egg white

Freddie is the Devil 18.5

666 vodka, pink grapefruit, cassia bark agave, fresh lime & Luxardo Maraschino liqueur

The Paris End 18.5

Westwinds The Sabre gin, basil syrup, lychee, Angostura bitters, lime & prosecco

See You Bye 18.5

Tromba Blanco tequila, lime, coriander, lemongrass, mint, chilli, palm syrup & a dash of fish sauce (embrace it!)

Mekong Splice 19.5

Stolen white rum, mango sorbet, tea shrub, lime, chilli & coconut foam

Rock 'n' Rye 19.5

Rittenhouse Rye, spiced rock sugar syrup, orange bitters, pink grapefruit bitters and Angostura bitters

COMING SOON: Pho-groni 19.5 (Barrel-aged to perfection by June...)

BÉÉR

On Tap (370ml)

Stomping Ground Laneway Lager, VIC 10

Bad Shepherd American Pale Ale, VIC 10

In Tin

Bia Ha Noi, VIETNAM 8.5

Pirate Life Golden Lager, SA 11

In Bottle (330ml)

Prickly Moses Otway Light, VIC 7.5

2 Brothers 'Kung Foo' Rice Lager, VIC 10.5

Boatrocker Saison, VIC 13.5

Gage Road Sleeping Giant IPA, WA 10.5

Mountain Goat Hightail Ale, VIC 10.5

Stockade Brew Co 'Rare Ink' Session Stout, NSW 10.5

East 9th Brewing Co. Future Memoirs of a Root Beer, VIC 9

O'Brien Gluten Free Pale Ale, VIC 10

The Big Guy (640ml)

Beerlao Lager, LAO 15.5

CIDÉR

In Bottle (330ml)

Flying Brick 'Draught' Apple, VIC 10

Endless Pear, VIC 10

NÔN-ALCÔHÔLĪC

Hepburn Springs sparkling mineral water, 500ml, VIC 6

Coconut water 5.5

Pimento ginger tonic 5

Juices:

Orange, blood orange, apple, pineapple or tomato 4

ÏCÊD TÊA

Mint, lemon & Vietnamese mint 5.5

Peach & palm 5.5

Lychee, cucumber & Holy basil 5.5

Galangal & lemongrass 5.5

Passionfruit & pink grapefruit 5.5

Add booze! +9

CÔFFÉÉ & TÊA

Iced Vietnamese coffee 4

Coffee by Patricia:

Espresso/ Black/ White 4

Tea by Chamellia:

English Breakfast 3.5

Jasmine Green 3.5

Peppermint/ Licorice/ Lemongrass 4



BÜBBLÉS

			GLS	500ML	BTL
NV Dal Zotto	Prosecco	King Valley, VIC	11		60
'12 Assembly	Pinot/Chard/Meunier	Whitland High Plateau, VIC			105
NV Louis Roederer	Pinot/Chard/Meunier	Reims, France		(375 ml)	65

RÒSE

'16 Bress	Cab Franc/Cab Sauv	Harcourt, VIC	11.5	38	57
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WHITE

'15 Kate Hill	Riesling	Coal River, TAS			80
'15 Range Life	Garganega	King Valley, VIC	12.5	41	62
'15 Cake	Sauvignon Blanc	Adelaide Hills, SA			55
'15 La La Land	Pinot Gris	Murray Darling, VIC	10	33	50
'16 Boomtown 'Your Mother's Brother'	Viognier/Pinot Gris	Central Victoria, VIC	10.5	35	52
'16 Save Our Souls	Chardonnay	Yarra Valley, VIC	12	40	60
'15 Domain Pichot 'Clos Cartaud'	Chenin Blanc	Loire Valley, FRANCE			87
'15 The Story	Mars/Rous/Viognier	Grampians, VIC			80
'11 Do Ferreiro	Albarino	Rias Baixas, SPAIN	15	50	75
'13 Collector 'Tiger Tiger'	Chardonnay	Tumbarumba, NSW			95

IN BÉTWÉÉN

'16 Little Reddie 'Sister'	Pinot Grigio	Red Hill, VIC	14	46	70
'15 Minim 'Floyd' (chilled!)	Gren/Viognier/Sav	Central Victoria, VIC			65

RÉD

'15 Urban Wine Co	Pinot Noir	Yarra Valley, VIC	12	40	60
'16 Commune of Buttons	Pinot Noir/Sangiovese	Adelaide Hills, SA			79
'12 Hochkirch 'Maximus'	Pinot Noir	Henty, VIC			110
'16 Delinquente 'Bullet Dodger'	Montepulciano	Riverland, SA	10	33	50
'16 Fleet	Cabernet Franc	Gippsland, VIC	14	46	70
'14 Vina Illusion	Tempranillo	Rioja, SPAIN	12	40	60
'14 Ministry of Clouds	Mataro	McLaren Vale, SA			90
'15 Architects Of Wine	Nebbiolo	Adelaide Hills, SA			89
'14 Seeing into the Fire	Grenache	Heathcote, VIC	13	43	65
'15 JC's Own 'Project Originale'	Grenache	Barossa Valley, SA			110
'14 Slow Wines	Shiraz	Adelaide Hills, SA	9.5	31	47
'13 BK Wines 'Cult'	Syrah	Adelaide Hills, SA			82

PÉCULIAR

Apparently the left and right sides of the brain denote rationale and whimsy. Sometimes we prefer safe and sometimes adventure. Maybe the tongue is similar. Lick here and see...

WHITE

'16 Vinteloper 'Park Wine'	Gewurztraminer	Adelaide Hills, SA		39	
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A friend once told me that I should "tow the line", that this correlates to "getting on in life". I think that he has no idea what he's talking about and I'd rather drink a hand grenade of this little perfectly balanced rosey-lychee-winey-pop instead. If your boss asks, you've (almost) not even been drinking.

'16 Shady Lane	Sauvignon Blanc	Mornington Peninsula, VIC		55	
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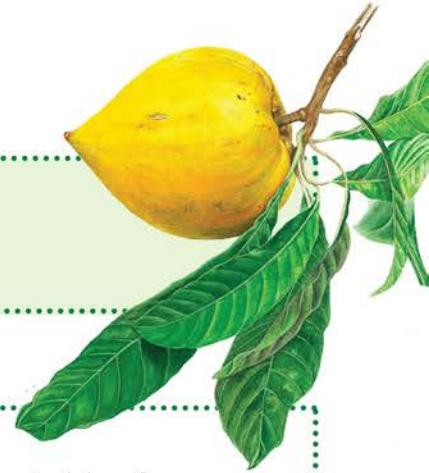
So, Savvy B has found a new incarnation. Carbonic maceration (in boring wine chat) is a fermentation usually found in light reds. Instead in this iteration it breathes an interesting jalapeño twist to the herbaceous sauvignon goodness. We don't have much of this so best get drinking...



UNCLE

UNCLE KNOWS BEST EXAMPLE MENU

All of our best bits for \$59pp



Lime cured hapuka, coconut, pomegranate & chilli on betel leaf

Wok tossed edamame, beer nuts & chilli salt

Mum's chay spring rolls [4] w/ iceberg & fermented bean
curd dipping sauce

Crispy pigs' ears banh mi w/ pickles & peanuts

Chicken tenderloin steamed bao w/ Vietnamese mint & spicy pickle

AND

Pan seared barramundi w/ glass noodles, tamarind caramel, tomato &
grilled pineapple salad

Bo luc lac, shaking porterhouse cubes w/ confit pearl onion, smoked
tomato salsa, garlic & watercress

WITH

French fries w/ Szechuan salt

Red cabbage, bean sprouts, pickled lotus stems & mint

Fragrant coconut steamed rice

AND

Tapioca fruit salad w/ sorbet, honeycomb & coconut foam

We are happy to cater to any individual dietary requirements within your group. Please
make a note at time of reservation.

UNCLE



LUNCHTIME QUICKIE

ALL OF THE FOLLOWING FOR \$28 PP... (UNTIL 5PM)

Wok tossed edamame, beers nuts & chilli salt

Lime cured hapuka, coconut, pomegranate & chilli on betel leaf

Choice of banh mi:

Young rice prawn w/ avocado puree, sriracha mayo & dill

OR

Crispy pigs' ears w/ pickles & peanuts

OR

Tofu w/ pickles & peanuts

Sticky hot & sour chicken wings w/ ginger & citrus

Fried rice w/ baby corn
Daily side salad

Please let us know if you have to peel yourself away from us by a particular time!