

# UNCLE

## FÒÒD MENÙ



### LUNCHTIME QUICKIE...

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

#### 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

#### BIG GUYS

- Spanish mackerel w/ octopus, XO sauce & sea greens 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

#### SIDÉS

- French fries w/ Szechuan salt 9
- Red cabbage, bean sprouts, pickled lotus stems & mint 9
- Brussel sprouts, water chestnuts & lap cheong 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



### COCKTAILS

Hot Tropics 9.5 (Sangria still available)

Hot red wine, Casa Mariol Vermut Negre, Pierre Ferrand cognac, spices, orange & cinamon

Uncle Mary (Chat to your server if you have any allergies) 15.5

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 & whites

Freddie is the Devil 18.5

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

The Paris End 18.5

Westwinds 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

Only Hue 19

Starward Whisky, Esprit Fig Liqueur, Casa Mariol Vermut Blanco, walnut bitters

Rock 'n' Rye 19.5

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

Pho-Groni coming soon... (06.10.17)

### BEER

On Tap (370ml)

Stomping Ground Laneway Lager, VIC 10

Bad Shepherd American Pale Ale, VIC 10

In Tin

Bia Ha Noi, VIETNAM 8.5

In Bottle (330ml)

Prickly Moses Otway Light, VIC 7.5

2 Brothers 'Kung Foo' Rice Lager, VIC 10.5

Boatrocker Saison, VIC 13.5

O'Brien Gluten Free Pale Ale, VIC 10

Bridge Road 'Bling' IPA, VIC 11.5

Mountain Goat Hightail Ale, VIC 10.5

8 Wired 'Big Smoke' Porter (6.2%), NZ 13.5

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

The Big Guy (640ml)

Beerlao lager, LAO 15.5

### CIDER

In Bottle (330 ml)

Flying Brick 'Draught' Apple, VIC 10

Endless Pear, VIC 10

### NON-ALCOHOLIC

Hepburn Springs sparkling mineral water, 500ml, VIC 6

Coconut water 5.5

Pimento ginger tonic 5.5

Juices:

Orange / blood orange / apple / pineapple / or tomato 4

### ICED TEA

Mint, lemon & Vietnamese mint 5.5

Lychee, cucumber & Holy basil 5.5

Passionfruit & pink grapefruit 5.5

Add booze! +9

### COFFEE & TEA

Iced Vietnamese coffee 4

Coffee by Patricia:

Espresso/ black / white 4

Organic Tea by Chamellia:

English Breakfast 4

Jasmine Green 4

Peppermint 4

Liquorice 4

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
'16 Endless	Sauvignon Blanc	King Valley, VIC			50
'16 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
'16 Jamsheed	Roussanne	Beechworth, VIC	15	50	80
'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 Express Winemakers	Malbec/Grenache	Mt Barker			64
'14 Vina Illusion	Tempranillo	Rioja, SPAIN	12	40	60
'14 Ministry of Clouds	Mataro	McLaren Vale, SA			90
'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

## PÊCULIAR

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...

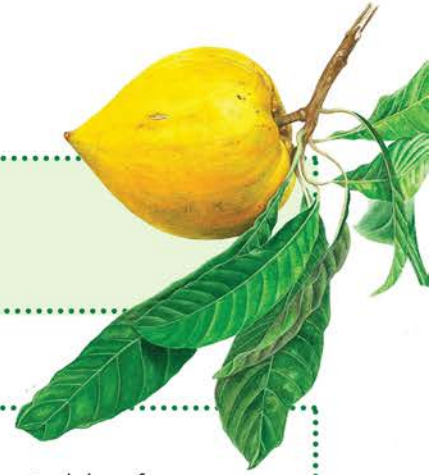
### RED

'16 Commune of Buttons Pinot Noir/Sangiovese Adelaide Hills, SA 79  
 Jasper and his family who run the outfit responsible for this stunner of a wine like to compare making wine to pizza dough - it's only a few ingredients but it's really about the love and time that goes into it. Keep it simple and just enjoy this slightly funky but silky dark berry/sour cherry juice.

'NV LAS VINO 'Pirate Blend' Touriga Nacional/Tina Cao Yallingup, WA 105  
 Pirates were the outlaws, the one's who broke the rules, the fighters, the one's who lust after life with gusto. They drank with a passion that was truly magnificent. For those willing to break the rules and live a life according to nothing but passion and the pursuit of personal desire, this Portugese beauty is ripe for the taking!!



# 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

Spanish mackerel w/ octopus, XO sauce & sea greens

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!