

# UNCLE

## FÒÒD MENÙ



### LUNCHTIME QUICKIE...

In and out for \$29pp (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
- Wok tossed edamame, beer nuts & chilli salt 9
- Chargrilled roti breads [2] w/ spicy miso dipping sauce 10
- Sticky hot and sour chicken wings [3] w/ ginger & citrus 14
- Soft shell crab lettuce cups [2] w/ shiso, kim chi mayo & dill salt 15
- Tongue & cheek wrapped in bean curd skin w/ fragrant herbs & a spicy satay 17
- 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 17
- Burrata, heirloom tomatoes, pickled papaya, Thai basil, puffed wild rice & barrel aged fish sauce 22

### 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 14
- Braised beef short rib bao [2] w morcilla & flavours of bun bo Hue 17  
add extra bao bun +3

### PHO

- Pho Bo Traditional beef noodle soup 8/16
- Pho Ga Traditional chicken noodle soup 7.5/15
- Pho Chay Traditional vegetarian noodle soup 7.5/15  
Want extra beef, chicken, or veg? +4



### UNCLE KNOWS BEST...

All of our best bits for \$59pp

### BIG GUYS

- Spanish mackerel w/ octopus, XO sauce & sea greens 34
- Whole fish w/ spring onion & chive salad & black bean sauce 34
- Wok tossed zucchini, steamed rice rolls, soy beans, black fungus & chilli bean paste 32
- Wagyu beef shin curry w/ crispy tendon, okra, daikon & coriander 35
- Master stock crispy pork hock w/ banh hoi, lettuce wraps, fragrant herbs & nuoc cham 40

### SIDÉS

- French fries w/ Szechuan salt 9
- Red cabbage, bean sprouts, pickled lotus stems & mint 9
- Mixed leaf salad w/ pickled pear, candied pumpkin seeds & sesame dressing 10
- Wok-tossed broccoli, water chestnuts & garlic chips 10
- New season potatoes roasted in extra virgin coconut oil w/ fresh dill 9
- Fried rice w/ beef and baby corn 12
- Grilled roti bread 4
- Fragrant coconut steamed rice 4

### DÈSSÉRTS

- Poached pineapple w/ coconut tapioca, meringue, cream & sorbet 12
- Set Vietnamese coffee w/ coconut ice cream & sesame crisp 13
- 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 5

# UNCLE



## COCKTAILS

Viet Sangria 9.5/29

Red wine, Casa Mariol Vermut Negre, Pierre Ferrand cognac, spices, fruit, mint and Viet mint

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 #3 18.5

Westwinds Sabre gin, cucumber, yuzu, lemon, palm syrup & Szechuan salt

Dua Daquiri 20

Plantation dark & Pineapple rum, pineapple, lime, house-made blood orange & chilli liqueur

Ha long Cooler 18.5

666 vodka, Casa Mariol Vermut Blanco, passionfruit, lemon, palm syrup, soda & Angostura bitters

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 21.5

Pho spice infused Westwinds gin, Campari, Casa Mariol Vermut Negre and barrel aged to perfection

What we're drinking this month:

Charlie Chaplin 19

Haymans Sloe gin, Lime, apricot liqueur

## 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

Brookevale Union ginger beer, NSW 11

In Bottle (330ml)

Prickly Moses Otway Light, VIC 7.5

2 Brothers 'Kung Foo' Rice Lager, VIC 10.5

Moo Brew Hefewiezen, TAS 13

La Sirène 'Fleur Folie' Saison, VIC 17

Bridge Road 'Bling' IPA, VIC 11.5

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

East 9th Brewing Co. Future Memoirs of a Root Beer, VIC 9.5

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 add Bonsoy 0.5

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
NV 1er Cru Lacourte Godbillon	Pinot/Chard	Ecueil, FRANCE			128

## RÔSE

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

'17 Frederick Stevenson	Riesling	Clare Valley, SA			75
'15 Range Life	Garganega	King Valley, VIC			62
'16 Endless	Sauvignon Blanc	King Valley, VIC	10	33	50
'15 Te Mata Estate 'Cape Crest'	Sauvignon Blanc	Hawke's Bay, NZ			95
'17 Dormilona 'Blanco'	Semillon/Chenin	Margaret River, WA			60
'15 Domain Pichot 'Clos Cartaud'	Chenin Blanc	Loire Valley, FRANCE			87
'17 La La Land	Pinot Gris	Murray Darling, VIC	10	33	50
'16 'Your Mother's Brother' <small>By The Brothers McLean</small>	Viognier	Mornington, VIC	10.5	35	52
'16 Jericho	Fiano	Adelaide Hills, SA	13	43	65
'16 Save Our Souls	Chardonnay	Yarra Valley, VIC	12	40	60
'16 Gestalt 'The Fugue'	Savagnin/Tram/Menseng	Adelaide Hills, SA			62
'15 The Story	Mars/Rous/Viognier	Grampians, VIC			80
'16 Fighting Gully Road	Chardonnay	Beechworth, VIC			95

## IN BÉTWÉÉN

'15 Minim 'Floyd' (chilled!)	Gren/Viognier/Sav	Central Victoria, VIC			65
'16 LAS Vino 'Albino PNO'	Pinot Noir	Willyabrup, WA			105

## RÉD

'15 Urban Wine Co	Pinot Noir	Yarra Valley, VIC	12	40	60
'12 Hochkirch 'Maximus'	Pinot Noir	Henty, VIC			110
'15 Moondarra 'Old School'	Nebbiolo	Gippsland, VIC			85
'16 The Cloak	Sangiovese	King Valley, VIC			62
'15 Mac Forbes EB27 'Love Child'	Westburn Cabernets	Yarra Valley, VIC			97
'16 Delinquente 'Bullet Dodger'	Montepulciano	Riverland, SA			50
'17 La Linea	Mencia	Adelaide Hills, SA	13	43	65
'14 Ministry of Clouds	Mataro	McLaren Vale, SA			90
'14 Seeing into the Fire	Grenache/Syrah	Heathcote, VIC	13	43	65
'15 JC's Own 'Project Originale'	Grenache	Barossa Valley, SA			110
'11 el Wanderer	Carinyena	Catalunya, SPAIN			115
'15 Shady Lane	Shiraz	Grampians, VIC	10.5	35	52
'14 Avani 'The Earth'	Syrah	Mornington, VIC			115

## 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...



'16 Shady Lane Sauvignon Blanc Mornington, VIC 55  
So, Savy 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...

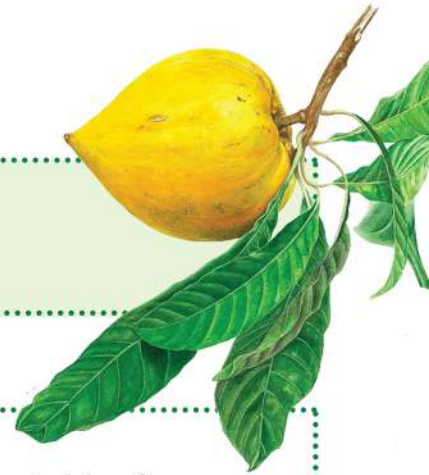
'NV LAS Vino 'Pirate Blend' Touriga Nacional/Tina Cao Willyabrup, WA 105  
Pirates were the outlaws, the ones who broke the rules, the fighters, the ones who lust after life with gusto. They drank with a passion that was truly magnificent. For those willing to break the rules and live a life according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



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## 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

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

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

Wagyu beef shin curry w/ crispy tendon, okra, daikon & coriander

WITH

French fries w/ Szechuan salt

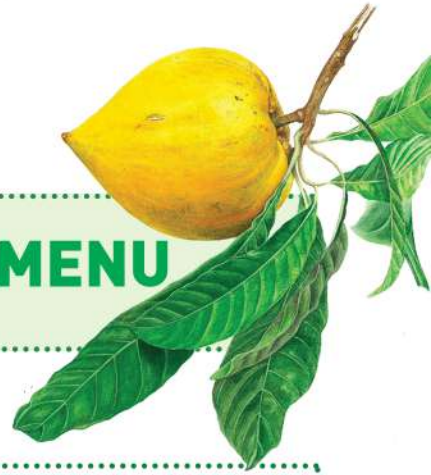
Red cabbage, bean sprouts, pickled lotus stems & mint

AND

Poached pineapple w/ coconut tapioca, meringue, cream & sorbet

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

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## LUNCHTIME QUICKIE EXAMPLE MENU

**ALL OF THE FOLLOWING FOR \$29 PP... (UNTIL 5PM)**

actual items subject to change

Wok tossed edamame, beer nuts & chilli salt

Free range chicken slaw w/ peanuts, chilli,  
fragrant herbs & rice cracker

Wagyu beef shin curry w/ okra & daikon

Steamed rice

Please let us know if you have any dietary requirements and  
we'll do our best to cater to your needs

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