



THE BAY TINH STORY ...

Bay Tinh's original chef had a very distinguished career. Before arriving as a refugee from South Viet Nam, Mr. Tinh Tran had been selected to serve as the Chef for Mr. Khiem Thien Tran, the Ambassador to Taiwan. He continued to serve Mr. Khiem Tran when he became Ambassador to the United States of America and when he became the Prime Minister of the Republic of South Viet Nam for more than ten years.

Arriving as a penniless boat person, he initially cooked for restaurants owned by others, until he saved enough to open this restaurant on November 23, 1988. Because of the quality of his food his fame rapidly spread and there were soon long queues at the door.

In 2007 Mr. Tinh Tran retired and Harry Hoang, the current owner and another boat person, took the reins. Harry had cooked at one of Tinh Tran's Kitchen restaurants and so knew the recipes intimately. He set about bringing his own influences to bear, inspiring the kitchen team to improve upon the high standards set by his predecessor. Popular new dishes have been progressively introduced.

Harry's philosophy is to provide a high quality, authentic yet affordable meal in an informal family friendly atmosphere. He believes that you should be able to take a break from cooking and enjoy a high standard of food and service without breaking the family budget. You will note that there is no surcharge for Sundays, public holidays or serving your birthday cake!

We thank you for your ongoing support.

The Bay Tinh Team

Dear Customer,

If you have an allergy to any ingredient, it is important that you inform the waiting staff, so that we can assist you with your selection.

All dishes and sauces are gluten free unless marked by the word **Gluten**. Some dishes containing gluten can be made gluten free on request.

Peanuts are used as a garnish in Vietnamese food. Please advise our staff if you want peanuts to be excluded.

The food ordered should be shared, or a banquet ordered, as the Bay Tinh is unable to provide separate individual meals simultaneously. Traditionally, Vietnamese food is shared and the cooking processes are designed for this style of food provision.

Credit Card Payments - A minimum payment of \$20 applies.
American Express cards – a 2% surcharge applies.

Prices are subject to change without prior notice.

We want you to enjoy your meal in our informal and relaxing atmosphere.

Ordering Vietnamese Food

Unlike European meals, in Asian culture food is intended to be shared. Thus instead of a round of a separate dish per person, served at the same time, entrees and mains will come as a spaced stream of dishes, one after the other to the centre of the table. Vietnamese kitchens and cooking methods are not designed to provide multiple dishes at the same time. The food is best if cooked quickly and brought straight to your table.

Most Entree dishes are designed to be shared by two people or up to four. Mains are designed to be shared by up to four people.

If there is a need for vegetarian dishes to come at the same time as meat based dishes, or any other preference, please discuss this with your waiter.

Soups

Soup is essential in a formal Vietnamese dinner and it is used to welcome you, warm you and to show off the skill of the chef. The soup has to be clear, tasty and fresh. Our soups are prepared daily with freshly made chicken stock, herbs and vegetables.

- 1 **Sweet & Sour Prawn or Chicken Soup – Canh Chua**
A specialty of Southern Vietnam. Soured with tamarind, fresh tomato, and pineapple; lifted by a wetland herb (unique to Vietnamese food), and finished with okra for colour and texture. 9
- 2 **Chicken & Sweet Corn Soup – Bap Nau Ga** 9
- 3 **Rice Noodle Soup - Hu Tieu My Tho**

From My Tho Province, this special rice noodle soup is topped with prawns, calamari, chicken and pork.9
- 4 **Beef Noodle Soup – Pho**
It is a national dish. Special family recipe has been popular in Hanoi for three generations. L 14, S 9
- 5 **Chicken Noodle Soup — Pho Ga**
It is a national dish. Special family recipe has been popular in Hanoi for three generations. L 14, S 9
- 6 **Combination or Seafood Steamboat – Lau Thap Cam**
One of the most popular dishes in Vietnamese dining. Cooked in a delicious broth at your table with fresh meats, seafood and vegetables. It is shared by four people as an entrée. 35

ENTREES

- 1 **Spring Rolls – Cha Gio (4 rolls) (Gluten)**
Acclaimed, unique Bay Tinh creation, containing quality meat freshly minced, a special mix of black fungus and ingredients, encased in light, crispy pastry 9.8
- 2 **King Prawn Rolls – Tom Cuon Thit (2 rolls) (Gluten)**
Chef's Specialty. A large prawn embedded in abundant Spring Roll mixture, encased in crispy pastry. 9.8
- 3 **Fresh Prawn Rolls – Goi Cuon (2 rolls)**
Freshly made to order with prawn, pork (or chicken on request), herbs, lettuce and pickles rolled in rice paper, served with Bay Tinh's special sauce. 8
- 4 **Hue Rolls – Banh Uot Bo Cuon (4 pieces)**
Traditional dish from the Palace City, Hue. Beef with lemongrass, sesame seeds, pickles and mixed herb wrapped in freshly steamed rice paper. 6

- 5 Julienne of Pork – Bi Cuon (4 pieces)**
Shredded pork with herbs, and lettuce rolled in freshly steamed rice paper. 6
- 6 Crispy Pancake – Banh Xeo**
Authentic specialty pancake filled with prawns, pork, bean sprouts and served with salad, pickles and fish sauce. The light and crispy pancake makes this a repeat favourite. 15.50
- 7 Little Rice Cakes – Banh Khot (6 cakes)**
This traditional Southern dish is rarely served in Australia. It required a skilful technique to create the velvety texture and creamy taste. 15.50
- 8 Prawn Wrapped Sugar Cane – Chao Tom Banh Hoi (2 pieces)**
Chef's specialty. Marinated prawn paste, wrapped around sugar cane, served in lettuce, with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 8
- 9 Grilled Pork Skewer – Heo Nuong (2 pieces)**
Marinated pork slices with Harry's unique recipe, grilled on a skewer, wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 8
- 10 Grilled Beef Rolls – Bo Cuon Cha Tom Banh Hoi (2 pieces)**
Chef's specialty. Marinated tender beef rolled around prawn paste, barbecued to a golden brown, wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 8
- 9 Grilled Pork Balls – Nem Nuong (2 pieces)**
Chef's specialty. Marinated pork balls wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 8
- 10 Tender Beef Cubes – Bo Luc Lac IN RED BOX**
Selected yearling grain fed-beef, marinated with the Chef's special recipe and flash seared in high flame to seal in the flavour and juices; served with classic pepper, salt and lemon juice. 15.8
- 11 Minced Beef with Five Spices – Cha Dum Banh Phong Tom**
Delicious steamed mixture of minced beef, vermicelli, black fungus, peanuts and spices, served with prawn crackers. This is one of Vietnam's seven special beef dishes. 10
- 12 Soft Shell Crab – Cua Lot (cut into 2 pieces) (Gluten)**
Delicately seasoned, in a very light crispy batter, served with Harry's tamarind sauce. 14.50
- 13 Vietnamese Fish Cakes – Cha Ca 10**

- 14 Stuffed Dried Mushrooms - Nam Dong Co Don Cha Tom (2 pieces)**
Steamed Shiitake mushrooms stuffed with prawn paste, served with Asian cabbage and oyster sauce . 8
- 15 Stuffed Mussels – So Vung Tau (4 pieces)**
Large mussels stuffed with prawns in oyster sauce, or sweet & sour sauce with chili. 15.50
- 16 Duck with Cumquat & Ginger Sauce**
Harry's new luscious sous vide cooked duck with tangy Asian cumquat and ginger sauce to complement and contrast the richness of the duck. 18
- 17 Crispy Quail – Cut Quay**
Marinated in herbs and spices, twice cooked to golden brown, served on shredded salad with classic salt, pepper and lemon juice. 14
- 18 Stuffed Chicken Wing – Canh Ga Don Thit**
De-boned and stuffed with quality minced pork, black fungus and vermicelli. Twice cooked to a golden brown, with plum sauce and sesame seeds. 8.9

Salads

- 1 Duck Salad – Goi Vit**
Harry signature duck salad. Twice cooked with aromatic spices; dressed with lime juice, kaffir lime and special Vietnamese ingredients, served with lightly pickled salad in lettuce leaves, accompanied by prawn crackers. 15.9
- 2 Papaya Salad – Goi du du In Red BOX**
Green papaya, with prawn, pork, roasted shallot, hot mint, basil, pickles, and special French dressing made from four fresh fruits. 15.9
- 3 Beef Salad – Bo Bop Thau**
Harry's new succulent sous vide cooked beef, with green apple and pickle salad, prawn crackers and fish sauce. 15.9

MAIN COURSES

Bonfire

Bay Tinh Signature main dishes.

Premium meat or seafood cooked at the table in a pot with caramelized onion, flavoured with coriander and peanut, served with rice paper, lettuce, herbs, pickles and Harry's special anchovy sauce. 28

- 1 Bonfire Beef – Bo Quanh Lua Hong**
- 2 Bonfire Chicken – Ga Quanh Lua Hong**
- 3 Bonfire Prawns – Tôm Quanh Lua Hong**
- 4 Bonfire Prawns and Beef – Tom Bo Quanh Lua Hong**
- 5 Bonfire Prawns and Chicken – Tom Ga Quanh Lua Hong**

Seafood

- 1 **Salt & Pepper Calamari – Muc Muoi** (Gluten free on request)
Arguably the best in Sydney! Deep-fried to a taste sensation, served with Harry's special spicy lime sauce. 20.9, S 14
- 2 **Sweet & Sour Calamari – Muc Chua Ngot**
Stir-fried with mixed vegetables, pineapple, and tamarind sweet & sour sauce. 20.5
- 3 **Stuffed Calamari – Muc Don Thit**
Two whole steamed calamaris stuffed with special mixed pork, black mushroom, green vermicelli, served with oyster sauce and steamed vegetables. 20.9
- 4 **Garlic Prawns – Tom Xao Toi**
Famous Bay Tinh's dish. Garlic, caramelized onion and fish sauce. 22.5
- 5 **Prawn Curry – Tom Cari**
Braised in Harry's special curry sauce with coconut cream, black fungus and vermicelli. 22.5
- 6 **Sate Prawns – Tom Sate**
Braised in Harry's special sate sauce, with herbs and spices. 22.5
- 7 **Prawn Wrapped Sugar Cane – Chao Tom Banh Hoi**
Chef's specialty. Marinated prawn paste, wrapped around sugar cane, served in lettuce, with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 26
- 8 **Caramelised Fish – Ca Kho To**
The recipe is from Harry's Mother, from the North of Viet Nam. Slow-cooked salmon cutlet in a clay pot filled with a rich caramelised sauce – a very traditional Vietnamese dish. 24.5
- 9 **Steamed Fresh Snapper – Ca Hap Gung**
Garnished with shallots and shredded ginger in oyster sauce. 36
- 10 **Deep Fried Fresh Snapper served with Ginger Fish Sauce – Ca Chien Nuoc Mam Gung**
Fresh Snapper is flash fried for crispy skin and moist flesh, a tasty and popular dish. 36
- 11 **Combination Seafood – Do Bien Thap Cam**
King prawns, calamari, and fish, stir fried with green vegetables and oyster sauce. 24.5

- 12 **Lotus Rice – Com La Sen**
An aromatic dish from Hue, a royal city. Rice with mixed seafood and Shi-take mushrooms wrapped and cooked in Lotus leave. 22.5

Duck & Chicken

- 1 **Red Curry Duck – Vit Cari**
Twice cooked duck with aromatic spices, eggplant, taro root, snake bean, served with rice noodles 24.
- 2 **Braised Duck With Peas – Bach Hac Hau Co**
Twice cooked with aromatic spices, braised with mix vegetables and peas 21.9
- 3 **Bay Tinh’s Famous Ballotine of Chicken - Ga Rut Xuong**
This dish is a house specialty. The recipe and method for creating Ga Rut Xuong remains a secret known only to Bay Tinh’s owner who prepares the dish himself. Not even his longest serving cooks know how Harry does it. The chicken is deboned in a very precise way then stuffed with minced pork, eggs, vermicelli and spices, then grilled until golden brown, served with a tasty plum sauce and sesame seeds. Quarter 18.5 Half 28.5
- 4 **Red Curry Chicken – Ga Cari**
Aromatic casserole of chicken in tasty Vietnamese style red curry and lemongrass. 19.9
- 5 **Crispy Roast Chicken - Ga Quay Don**
Twice cooked with aromatic spices, served with classic salt, pepper and lemon dipping sauce. 19.9
- 6 **Lemongrass Chicken – Ga Xao Xa**
Chicken fillet braised with lemongrass (optional hot chili). 19.9
- 7 **Ginger Chicken – Ga Xao Gung**
Chicken fillet stir-fried with shredded ginger and onion. 19.9
- 8 **Chicken Snowpea – Ga Xao Dau Hoa Lan**
Chicken fillet braised with snow-pea (optional hot chili). 19.9
- 9 **Chicken Cashew – Ga Xao Hat Dieu**
Chicken fillet braised with cashew nut (optional hot chili). 19.9

Beef Dishes

Harry only uses selected, premium grain fed, yearling beef for excellent flavour and tenderness.

- 1 Grilled Beef Rolls – Bo Cuon Cha Tom Banh Hoi**
Chef's specialty. Marinated tender beef rolled around prawn paste, barbecued to a golden brown, wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 26
- 2 Beef Curry – Bo Xao Lan**
Tenderly braised in Harry's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili). 19.9
- 3 Sate Beef – Bo Sate**
Tenderly braised in Harry's unique sate sauce (optional hot chili). 19.9
- 4 Ginger Beef – Bo Xao Gung**
Tenderly braised with ginger and onion. 19.9
- 5 Beef with Mixed Vegetables – Bo Xao Cai**
Stir-fried beef with mixed vegetables. 19.9

Pork Dishes

- 1 Grilled Pork Skewer – Heo Nuong**
Marinated pork slices with Harry's unique recipe, grilled on a skewer, wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 26
- 2 Grilled Pork Balls – Nem Nuong (4 pieces)**
Chef's specialty. Marinated pork balls wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 26
- 3 Caramelised Pork – Thit Kho Trung**
Slow-cooked pork belly with boiled eggs in a clay pot filled with a rich caramelised sauce – a very traditional Vietnamese dish. 24.5
- 4 Tamarind Sweet & Sour Pork – Heo Chua Ngot**
Stir-fried with tamarind, pineapple and tomato 19.9
- 5 Grilled Pork Chop | Suon Nuong**
Marinated pork slices grilled and served on a salad bed 22.5
- 6 Stuffed Beancurd | Dau Hu Don Thit**
Golden fried beancurd stuffed with premium minced pork, black fungus and vermicelli, served with house made tomato sauce 18.5

Vegetarian Dishes

The Tofu is pure soy bean, specially made for Bay Tinh.

- 1 Sweet & Sour Tofu Soup – Canh Chua Chay**
Tofu, celery, mushroom, pineapple and bean sprouts in a special sweet and sour soup. 9
- 2 Vegetarian Steamboat – Lau Chay**
Fresh vegetables and tofu cooked at your table in a delicious broth. 30
- 3 Vegetarian Spring Rolls – Cha Gio Chay (4 pieces)**
House Specialty. 9
- 4 Vegetarian Fresh Rolls – Goi Cuon Chay (2 pieces)**
Tofu, herbs, bean-sprout and rice noodles rolled in rice paper. 8
- 5 Vegetarian Crispy Pancake – Banh Xeo Chay**
Authentic specialty pancake, filled with tofu, broccoli, bean sprouts and snow peas served with salad, pickles and fish/soy sauce. The light and crispy pancake makes this a repeat favourite. 14.5
- 6 Bonfire Tofu | Tau Hu Quanh Lua Hong**
Tofu, shitake mushrooms and onions, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and hoisin sauce 26
- 7 Vegetarian Duck Salad – Goi Vit Chay**
Harry's signature duck salad, with tofu based substitute. Cooked with aromatic spices; dressed with lime juice, kaffir lime and special Vietnamese ingredients, served with lightly pickle salad in lettuce leaves, accompanied by prawn crackers. 15
- 8 Roast Vegetarian Duck – Vit Chay Quay**
Roasted Vegetarian Duck served on a bed of Chinese Broccoli. 22.5
- 9 Lemongrass Tofu – Dau Hu Xao Xa**
Braised with lemongrass (optional hot chili). 17.9
- 10 Salt & Pepper Tofu – Tau Hu Muoi**
Deep-fried to a taste sensation and served with classic salt, pepper and lemon dipping sauce, or Harry's Spicy Lime Sauce. 18.5

- 11 **Tofu Curry – Dau Hu Cari**
Tenderly braised in Harry's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili). 17.9
- 12 **Tofu Sate – Dau Hu Xa Te**
Tenderly braised in Harry's unique sate sauce (optional hot chili). 17.9
With Vegetables Add \$2
- 13 **Mixed Vegetables – Rau Xao Thap Cam**
Stir-fried mixed vegetables with tofu, with your choice of soy, oyster sauce, curry sauce or sate sauce 17.9
- 14 **Chinese Broccoli – Cai Ro Dau Hao**
Stir-fried with oyster sauce. 13.5
- 15 **Chinese Broccoli with Garlic – Cai Ro Xao Toi**
Stir-fried with garlic sauce. 13.5

Noodles

Design your own delicious noodle dish with choice of noodle and choice of meat, seafood or vegetables, braised in Harry's special oyster sauce with optional chilli. 22.5

- 1 **Crispy Fried Egg Noodles** braised with your choice of; **1- combination** (meat, vegetable and seafood); **2 – seafood**; or **3 - vegetables**. Chilli optional.
- 2 **Soft Egg Noodles** braised with your choice of; **1- combination** (meat, vegetable and seafood); **2 – seafood**; or **3 - vegetables**. Chilli optional.
- 3 **Rice Noodles** braised with your choice of; **1- combination** (meat, vegetable and seafood); **2 – seafood**; or **3 - vegetables**. Chilli optional.

Rice

- 1 **Fried Rice – Com Chien Duong Chau**
With prawns, pork sausage, egg and peas. 16.5
- 2 **Mimosa Rice – Com Ga**
Stir-fried rice with chicken, a touch of butter and pepper. 14
- 3 **Garlic Rice – Com Toi**
Small 7.5 Large 10
- 4 **Steamed Rice – Com**
Per Person 3

Vegetable Banquet

30 Per Person – minimum four people

Choose a Banquet and receive a 50% discount on Desserts.

Entrees

- 1 Vegetable Steam Boat – Lau Chay**
Mixed vegetables and tofu cooked at your table in a delicious broth.
- 2 Vegetarian Spring Roll – Cha Gio Chay**
Vegetarian Vietnamese spring rolls served with soy sauce.
- 3 Vegetarian Fresh Roll – Goi Cuon Chay**
Tofu, vermicelli, herbs, lettuce and pickles rolled in rice paper.
- 4 Vegetarian Pancake – Banh Xeo Chay**
Authentic specialty pancake, filled with tofu, broccoli, bean sprouts and snow peas served with salad, pickles and fish/soy sauce. The light and crispy pancake makes this a repeat favourite.

Main Course

- 5 Bonfire Tofu – Dau Hu Quanh Lua Hong**
Tofu, shitake mushroom and onion in a pot, cooked at the table and served with rice paper, salad and special soy sauce.
 - 6 Lemongrass Tofu – Dau Hu Xao Xa**
Tofu braised with lemongrass (optional hot chili).
- Or
- Crispy Noodles With Vegetable**
Stir-fried mixed vegetable with crispy noodles.
- 7 Steamed Rice – Com**

ROYAL BANQUET

35 Per Person – minimum four people

Choose a Banquet and receive a 50% discount on Desserts

Entrees

1 Duck Salad – Goi Vit.

Harry's signature duck salad. Twice cooked with aromatic spices; dressed with lime juice, kaffir lime and special Vietnamese ingredients, served with lightly pickle salad in lettuce leaves, accompanied by prawn crackers

Or

Combination or Seafood Steamboat – Lau Thap Cam

One of the most popular dishes in Vietnamese dining. Cooked in a delicious broth at your table with fresh meats, seafood and vegetables. It is shared by four people as an entrée.

2 Spring Rolls – Cha Gio

Vietnamese spring rolls served with fish sauce.

3 Crispy Pancake – Banh Xeo

Authentic specialty pancake, filled with prawns, pork, bean sprouts and served with salad, pickles and fish sauce. The light and crispy pancake makes this a repeat favourite

4 Tender Beef Cubes – Bo Luc Lac

Selected yearling grain fed-beef, marinated with the Chef's special recipe and flash seared in high flame to seal in the flavour and juices; served with classic pepper, salt and lemon juice

Main Course

5 Bonfire Prawns and Beef – Tom Bo Quanh Lua Hong

Marinated prawns and beef with onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special anchovy sauce.

6 Ballotine of Chicken with Steamed Rice

Boneless Chicken stuffed with pork and egg, grilled to a golden brown, served with a tasty plum sauce and sesame seeds.

Or

Salt & Pepper Calamari with Steamed Rice (Gluten)

Arguably the best in Sydney! Deep-fried to a taste sensation, served with Harry's spicy lime dipping sauce.

Or

Crispy Noodles Combination – Mi Xao Don Thap Cam

Crispy fried egg noodles smothered with seafood, pork and vegetables.

SEAFOOD BANQUET

\$36 Per Person – minimum four people

Choose a Banquet and receive a 50% discount on Desserts

Entrees

- 1 Fresh Prawn Rolls – Goi Cuon Tom**
Freshly made to order with prawn, herbs, lettuce and pickles rolled in rice paper, served with Bay Tinh's special sauce.
- 2 Prawn Crispy Pancake – Banh Xeo Tom**
Special Vietnamese style filled with prawns, bean sprouts and served with salad, pickles and fish sauce.
- 3 Prawn Wrapped Sugar Cane – Chao Tom Banh Hoi**
Chef's specialty. Marinated prawn paste, wrapped around sugar cane, served in lettuce, with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. Entrée 12.00 ; Main 19.80
- 4 Soft Shell Crab – Cua Lot (Gluten)**
Delicately seasoned, in a very light crispy batter, served with classic lemon, salt and pepper dipping sauce.

Main Course

- 5 Bonfire Prawns – Tom Quanh Lua Hong**
Marinated prawns and beef with onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special anchovy sauce.
- 6 Salt & Pepper Calamari with Steamed Rice (Gluten)**
Arguably the best in Sydney! Deep-fried to a taste sensation, served with Harry special hot lime dipping sauce.

Or

King Prawns With Salt – Tom Rang Muoi with Steamed Rice
Fresh king prawns deep fried in the shell, served with Harry special hot lime dipping sauce.

Or

Crispy Noodles Seafood – Mi Xao Don Do Bien
Crispy fried egg noodles smothered with seafood and vegetables.

WINTER BANQUET

\$39 Per Person – minimum four people

Choose a Banquet and receive a 50% discount on Desserts

Entrees

- 1 Sweet & Sour Prawn or Chicken Soup – Canh Chua**
A specialty of Southern Vietnam. Soured with tamarind, fresh tomato, and pineapple; lifted by a wetland herb (unique to Vietnamese food), and finished with okra for colour and texture
- 2 Beef Salad – Bo Bop Thau**
Harry's new succulent sous vide cooked beef, with green apple and pickle salad, prawn crackers and fish sauce.
- 3 Duck with Cumquat & Ginger Sauce**
Harry's new luscious sous vide cooked duck with tangy Asian cumquat and ginger sauce to complement and contrast the richness of the duck.

Main Course

- 4 Bonfire Prawns and Beef – Tom Bo Quanh Lua Hong**
Marinated prawns and beef with onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special anchovy sauce.
- 5 Caramelised Fish – Ca Kho To**
The recipe is from Harry's Mother, from the North of Viet Nam. Slow-cooked salmon cutlet in a clay pot filled with a rich caramelised sauce – a very traditional Vietnamese dish.
- 6 Salt & Pepper Calamari with Steamed Rice (Gluten)**
Arguably the best in Sydney! Deep-fried to a taste sensation, served with Harry's spicy lime dipping sauce.