

ENTREES

- 1 Spring Rolls – Cha Gio (4 rolls, gluten) 8**
Acclaimed, unique Bay Tinh creation, containing quality chicken freshly minced, a special mix of black fungus and ingredients, encased in light, crispy pastry.
- 2 Vegetarian Spring Rolls – Cha Gio Chay (4 rolls, gluten) 8**
- 3 King Prawn Rolls – Tom Cuon Thit (2 rolls, gluten) 8**
Chef's Specialty. A large prawn embedded in abundant Spring Roll mixture, encased in crispy pastry.
- 4 Crispy Pancake – Banh Xeo 14**
Authentic, light and crispy pancake filled with prawns, pork, bean sprouts and served with salad, pickles and fish sauce. This a repeat favourite.
- 5 Vegetarian Crispy Pancake – Banh Xeo Chay 14**
Authentic, light and crispy pancake filled with vegetables, tofu, bean sprouts and served with salad, pickles and soy sauce. This a repeat favourite.
- 6 Prawn Wrapped Sugar Cane – Chao Tom Banh Hoi (4 pieces) 12**
Chef's specialty. Marinated prawn paste, wrapped around sugar cane, served in lettuce, with special rice noodle cakes, and pickles
- 7 Grilled Pork Skewer – Heo Nuong (4 pieces) 12**
Marinated pork slices with Harry's unique recipe, grilled on a skewer, wrapped in lettuce with special rice noodle cakes, pickles, and mint
- 8 Salt and Pepper Calamari – Muc Muoi 12 (Gluten free on request)**
Arguably the best in Sydney! Deep-fried to a taste sensation, served with Harry's special spicy lime sauce.
- 9 Salt and Pepper Tofu – Dau Hu Muoi 12 (Gluten free on request)**
Deep fried Tofu served with Bay Tinh special lime sauce.
- 10 Stuffed Chicken Wing – Canh Ga Don Thit 8**
De-boned and stuffed with quality minced pork, black fungus and vermicelli. Twice cooked to a golden brown, with plum sauce and sesame seeds.
- 11 Vietnamese Fish Cakes – Cha Ca 8**

Soup

- 1 Premium Beef Rice Noodle Soup – Pho Bo 13**

- 2 **Chicken Rice Noodle Soup – Pho Ga** 13
- 3 **Vegetarian Rice Noodle Soup – Pho Chay** 13
- 4 **Crispy Chicken Egg Noodle Soup - Mi Ga Don** 13

MAIN COURSES

Harry's Cucina

To enrich your choice, our Cordon Bleu trained Chef, Andrew Church has designed four tasty Penne dishes

- 1 **Penne Bolognese** 15
- 2 **Penne Meat Balls** 15
- 3 **Penne Napolitana (Vegetarian)** 15
- 4 **Penne Pesto (Vegetarian)** 15

Vermicelli Dishes

- 1 **Mixed Grill Vermicelli – Bun Thit Nuong Thap Cam** 14
Grilled Pork, Grilled Chicken Lemongrass, Spring Roll and Prawns, served with vermicelli, Asian herbs and lettuce.
- 2 **Vegetarian Vermicelli – Bun Chay Thap Cam** 14
Tofu Lemongrass, Vegetarian Spring Roll served with vermicelli, Asian herbs and lettuce.
- 3 **Lemongrass Chicken Vermicelli - Bun Ga Xa**
Lemongrass Chicken served with vermicelli, Asian herbs and lettuce.

- 4 Lemongrass Beef Vermicelli – Bun Bo Xa 14**
Leongrass Beef served with vermicelli, Asian herbs and lettuce.

Noodle Dishes

- 1 Crispy Fried Egg Noodles Combination Mi Xao Don Thap Cam 15**
Braised with meat, vegetables and seafood.
- 2 Crispy Fried Egg Noodles Vegetable Mi Xao Don Chay 15**
Braised with tofu and vegetables.
- 3 Soft Egg Noodles Combination Mi Mem Xao Thap Cam 15**
Braised with meat, vegetables and seafood.
- 4 Soft Egg Noodles Vegetables Mi Xao Don Chay 15**
Braised with tofu and vegetables.
- 5 Rice Noodles Combination Hu Tieu Xao Thap Cam 15**
Braised with meat, vegetables and seafood.
- 6 Rice Noodles Vegetable Hu Tieu Xao Chay 15**
Braised with tofu and vegetables.

Rice Dishes

- 1 Tender Beef Cubes with Garlic Rice – Bo Luc Lac Com Toi 14**
Shaking beef served with garlic rice and salad. Complementary clear chicken soup.
- 2 Grilled Lemongrass Chicken with Sate Sauce – Ga Nuong Sate 14**
Grilled chicken sate with steamed rice and salad. Complementary clear chicken soup.
- 3 Crispy Chicken and Red Rice – Com Do Ga Don 14**
Crispy Maryland Chicken served with red rice. Complementary clear chicken soup.
- 4 Red Curry Chicken – Com Ga Cary 14**
Aromatic casserole of chicken in tasty Vietnamese style red curry and lemongrass served with rice.
- 5 Fried Rice – Com Chien Duong Chau 14**
With prawns, fish sausage, egg and peas.
- 6 Lotus Rice – Com La Sen 16**
With mixed seafood, shiitake mushroom, ginger and oyster sauce, wrapped in a Lotus leaf and steamed.
- 7 Garlic Rice – Com Toi 10**

8 Steamed Rice – Com 2.50

Stir-Fried Dishes

All Stir-fried dishes are served with seasonal vegetables and steamed rice

- 1 Prawn Curry – Tom Cari**
Braised in Harry's special curry sauce with coconut cream, black fungus and vermicelli. 15
- 2 Garlic Prawns – Tom Xao Toi**
Famous Bay Tinh's dish. Garlic, caramelized onion and fish sauce. 15
- 3 Sate Prawns – Tom Sate**
Braised in Harry's special sate sauce, with herbs and spices. 15
- 4 Combination Seafood – Do Bien Thap Cam**
King prawns, calamari, scallops, stir fried with green vegetables and oyster sauce. 15
- 5 Braised Duck With Peas – Bach Hac Hau Co**
Twice cooked with aromatic spices, braised with mix vegetables and peas. 14
- 6 Chicken Curry – Ga Xao Lan**
Tenderly braised in Harry's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili). 14
- 7 Sate Chicken – Ga Sate**
Tenderly braised in Harry's unique sate sauce (optional hot chili). 14
- 8 Lemongrass Chicken – Ga Xao Xa**
Chicken fillet braised with lemongrass (optional hot chili). 14
- 9 Ginger Chicken – Ga Xao Gung**
Chicken fillet stir-fried with shredded ginger and onion. 14
- 10 Chicken with Mixed Vegetable – Ga Xao Rau 14**
- 11 Beef Curry – Bo Xao Lan**
Tenderly braised in Harry's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili). 14
- 12 Sate Beef – Bo Sate**
Tenderly braised in Harry's unique sate sauce (optional hot chili). 14
- 13 Ginger Beef – Bo Xao Gung**
Tenderly braised with ginger and onion. 14

14 Beef with Mixed Vegetables – Bo Xiao Cai
Stir-fried beef with mixed vegetables. 14

- 15 **Pork Curry – Heo Xao Lan** 14
- 16 **Sate Pork – Heo Xao Sate** 14
- 17 **Tamarind Sweet & Sour Pork – Heo Chua Ngot** 14
- 18 **Pork & Mixed Vegetables – Heo Xao Cai Thap Cam** 14

Stir-Fried Vegetarian Dishes

All Stir-fried Vegetarian dishes are served steamed rice

- 1 **Roast Vegetarian Duck – Vit Chay Quay**
Roasted Vegetarian Duck served on a bed of Chinese Broccoli. 15
- 2 **Lemongrass Tofu – Dau Hu Xao Xa**
Braised with lemongrass (optional hot chili). 14
- 3 **Tofu Curry – Dau Hu Cari**
Tenderly braised in Harry's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili). 14
- 4 **Tofu Sate – Dau Hu Xa Te**
Tenderly braised in Harry's unique sate sauce (optional hot chili). 14
- 5 **Mixed Vegetables – Rau Xao Thap Cam**
Stir-fried mixed vegetables with tofu, with your choice of soy, oyster sauce, curry sauce or sate sauce 14
- 6 **Chinese Broccoli – Cai Ro Dau Hao**
Stir-fried with oyster sauce. 12
- 7 **Chinese Broccoli with Garlic – Cai Ro Xao Toi**
Stir-fried with garlic sauce. 12

Bay Tinh Specialty

- 1 **Bonfire Beef – Bo Quanh Lua Hong** 25
- 2 **Bonfire Chicken – Ga Quanh Lua Hong** 25
- 3 **Bonfire Prawns – Tôm Quanh Lua Hong** 25
- 4 **Bonfire Prawns and Beef – Tom Bo Quanh Lua Hong** 25

- 5 Bonfire Prawns and Chicken – Tom Ga Quanh Lua Hong 25**
- 6 Bay Tinh’s Famous Ballotine of Chicken - Ga Rut Xuong**
Quarter 18; Half 26. Served with steamed rice
- 7 Caramelised Pork Belly– Thit Kho Trung 24**
Served with steamed rice and green vegetable.
- 8 Caramelised Fish – Ca Kho To 24**
Served with steamed rice and green vegetable.

Drink Menu

Soft Drink (can)	Beers (bottle)
Coke 3	Vietnamese lager 333 6
Diet coke. 3	Asahi 6
Coke zero. 3	James Boags 6
Solo. 3	James Squire Golden Ale 6
Lemonade. 3	Fat Yak 6
Fanta. 3	Tooheys Extra Dry 6
	Hahn Light 6