

Bay Tinh Restaurant

A LA CART MENU

GF – Gluten free | GFO – Gluten free option available
VO – Vegan option available
Please advise us of allergies | dietary requirements | gluten free version on request

Bay Tinh soup

Sweet & Sour Prawn or Chicken Soup – Canh Chua (GF)

S:16.5 R:23.5

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.

Chicken & Sweet Corn Soup – Bap Nau Ga (GF)

14.5

Beef Pho – Pho Bo (GFO)

S:15.5

It is a national dish. Special family recipe has been popular in Hanoi for three generations.

R:23.5

Chicken Pho – Pho Ga (GFO)

S:15.5

R:23.5

Bay Tinh Entrees

Spring Rolls – Cha Gio (4 rolls)

15.5

Acclaimed, unique Bay Tinh creation, containing quality chicken freshly minced, a special mix of black fungus and ingredients, encased in crispy pastry

King Prawn Rolls – Tom Cuon Thit (2 rolls)

12.5

Chef's Specialty. A large prawn embedded in an abundant Spring Roll mixture, pork mince encased in crispy pastry

Fresh Prawn Rolls – Goi Cuon (2 rolls) (GFO)

12.5

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.



Crispy Pancake – Banh Xeo (GF)

22.5

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.

Little Rice Cakes – Banh Khot (6 cakes) (GF) (VO)

22.5

This traditional Southern dish is rarely served in Australia. It required a skillful technique to create the velvety texture and creamy taste.

Prawn Wrapped Sugar Cane – Chao Tom Banh Hoi (GFO)

ENT: 12.5 (2PCS)
M: 36.5 (8PCS)

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.



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Grilled Beef Rolls – Bo Cuon Chao Tom Banh Hoi (GFO) ENT: 12.5 (2PCS) M: 36.5 (8PCS)

A 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.

Salt & Pepper Calamari – Muc Muoi (GFO) ENT: 19.5 M: 27.5

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

Grilled Pork Skewer – Heo Nuong (GFO) ENT: 12.5 (2PCS) M: 36.5 (8PCS)

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.

Soft Shell Crab – Cua Lot (GFO) 19.5

Delicately seasoned, in a very light crispy batter, served with Harry's tamarind sauce.

Vietnamese Fish Cakes – Cha Ca (GF) 17.5

Duck with Cumquat & Ginger Sauce (GF) 20.5

Harry's luscious sous vide cooked duck with tangy Asian cumquat and ginger sauce to complement and contrast the richness of the duck.



Tender Beef Cubes – Bo Luc Lac (GF) ENT: 21.5 M: 37.5

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

Stuffed Chicken Wing - Canh Ga Don Thit (GF) 17.5

De-boned and stuffed with quality minced pork, black fungus and vermicelli. Twice cooked to a golden brown, with plum sauce and sesame seeds.



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Bay Tinh Salads

Duck Salad – Goi Vit (GFO) 21.5

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.

Beef Salad – Bo Bop Thau (GF) 20.5

Harry's new succulent sous vide cooked beef, with green apple and pickle salad, prawn crackers and fish sauce.

Papaya Salad – Goi du du (GF) 21.5

Green papaya, with prawn, pork, roasted shallot, hot mint, basil, pickles, and special French dressing made from four fresh fruits.

Bonfire (GF)

Signature main dishes

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

Bonfire Beef – Bo Quanh Lua Hong 38

Bonfire Chicken – Ga Quanh Lua Hong 38

Bonfire Prawns – Tom Quanh Lua Hong 39.5

Bonfire Prawns and Beef – Tom Bo Quanh Lua Hong 39.5

Bonfire Prawns and Chicken – Tom Ga Quanh Lua Hong 39.5



Bay Tinh Seafood Dishes

Prawn Wrapped Sugar Cane – Chao Tom Banh Hoi (GFO) 36.5 (8PCS)

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.

Salt & Pepper Calamari – Muc Muoi (GFO) 27.5

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

Stuffed Calamari – Muc Don Thit (GFO) 27.5

Two whole steamed calamaris stuffed with special mixed pork paste, with your choice of sauce – oyster or tamarind sweet & sour.

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Prawn Curry – Tom Cari (GFO) 28.5

Braised in Harry's special curry sauce with coconut cream, black fungus and vermicelli.

Garlic Prawns – Tom Xao Toi (GF) 28.5

Famous Bay Tinh's dish. Garlic, caramelized onion and fish sauce

Sate Prawns with Mixed Vegetable – Tom Sate Xao Rau (GFO) 28.5

Braised in Harry's special sate sauce, with herbs and spices.

Combination Seafood – Do Bien Thap Cam (GFO) 29.5

King prawns, fish fillet, calamari, stir fried with mixed vegetables and oyster sauce.

Caramelised Fish – Ca Kho To (GF) 31.5

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.

Steamed Fresh Snapper – Ca Hap Gung (GFO) 48

Garnished with shallots and shredded ginger in oyster sauce.

Deep Fried Fresh Snapper served with Ginger Fish Sauce – Ca Chien Nuoc Mam Gung (GFO) 48

Fresh Snapper is flash fried for crispy skin and moist flesh, a tasty and popular dish.



Bay Tinh Duck & Chicken Dishes

Braised Duck with Mixed Vegetable – Bach Hac Hau Co (GFO) 27.5
Twice cooked with aromatic spices, braised with mixed vegetables.

Basil Eggplant with Braised Duck and vegetables - Vit Xao Ca Tim (VO) 27.5

Bay Tinh's Famous Ballotine of Chicken - Ga Rut Xuong (GF) QUARTER 24.5 HALF 37.5

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.

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Red Curry Chicken – Ga Cari (GF) 25.5

Aromatic casserole of chicken in tasty Vietnamese style red curry and lemongrass.

Crispy Roast Chicken - Ga Quay Don 28.5

Twice cooked with aromatic spices, served with classic salt, pepper and lemon dipping sauce.

Chicken Curry – Ga Xao Lan (GFO) 25.5

Chicken fillet braised in Harry's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili).

Sate Chicken with Mixed Vegetable – Ga Sate Xao Rau (GFO) 25.5

Chicken fillet braised in Harry's unique sate sauce (optional hot chili).

Lemongrass Chicken – Ga Xao Xa (GF) 25.5

Chicken fillet braised with lemongrass (optional hot chili).

Chicken Cashew Nuts - Ga Xao Hat Dieu (GFO) 25.5

Chicken fillet braised with cashew nut (optional hot chilli)



Bay Tinh Beef Dishes

Grilled Beef Rolls – Bo Cuon Chao Tom Banh Hoi (GFO) 36.5

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. 3

Beef Curry – Bo Xao Lan (GFO) 25.5

Tenderly braised in Harry's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili). 2

Sate Beef with Mixed Vegetable – Bo Sate Xao Rau (GFO) 25.5

Tenderly braised in Harry's unique sate sauce (optional hot chili).



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Ginger Beef – Bo Xao Gung (GFO) 25.5

Tenderly braised with ginger and onion.

Beef with Mixed Vegetables – Bo Xao Rau (GFO) 25.5

Stir-fried beef with mixed vegetables.

Beef Stew – Bo Kho (GF) 25.5

Brisket slow cooked with cinnamon, five spices and lemongrass



Bay Tinh Pork Dishes

Grilled Pork Skewer – Heo Nuong (GFO) 36.5

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.

Grilled Pork Chop – Suon Nuong (GF) 26.5

Pork chop, sliced, marinated with Harry's unique recipe, grilled and served on a salad bed.

Caramelised Pork – Thit Kho Trung (GF) 28.5

Slow-cooked pork belly with boiled eggs in a clay pot filled with a rich caramelised sauce – a very traditional Vietnamese dish.



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Bay Tinh Vegetarian Dishes

ENTREES

Sweet & Sour Tofu Soup – Canh Chua S:16.5 R:23.5 **Chay (GF)(V)**

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.

Vegetarian Spring Rolls – Cha Gio Chay (4 pieces) 15.5

House Specialty

Vegetarian Fresh Rolls – Goi Cuon Chay (2 pieces) (GF)(V) 12.5

Tofu, herbs, bean-sprout and rice noodles rolled in rice paper.

Vegetarian Crispy Pancake – Banh Xeo Chay (GF)(V) 22.5

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.

Vegetarian Little Rice Cake - Banh Khot Chay (GF)(V) 22.5

This traditional Southern dish is rarely served in Australia. It required a skillful technique to create the velvety texture and creamy taste.

Grilled Plant-based Duck - Vit Quay Chay Banh Hoi (2 pieces) (V) ENT: 12.5 (2PCS) M: 36.5 (8PCS)

Grilled plant-based duck served with rice noodle cakes, pickles, mint. .



Plant-based Duck Salad – Goi Vit Chay (V) 20.5

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 pickled salad in lettuce leaves.

Papaya Salad – Goi du du (GF) (V) 20.5

Green papaya, with tofu, roasted shallot, hot mint, basil, pickles, and special French dressing made from four fresh fruits.



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Bay Tinh Vegetarian Dishes

MAIN

Bonfire Tofu – Tau Hu Quanh Lua Hong (GFO)(V) 36.5

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.

Roast Plant-based Duck – Vit Quay Chay (VO) 27.5

Roasted plant-based Duck served on a bed of Chinese Broccoli with oyster sauce.

Lemongrass Tofu – Dau Hu Xao Xa (GFO)(VO) 25.5

Braised with lemongrass (optional hot chili). 2

Salt & Pepper Tofu – Tau Hu Muoi (GFO)(V) 25.5

Deep-fried to a taste sensation and served with classic salt, pepper and lemon dipping sauce, or Harry's Spicy Lime Sauce.

Tofu Curry – Dau Hu Cari (GFO)(V) 25.5

Tenderly braised in Harry's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili). 22.5

Tofu Sate with Mixed Vegetable – Dau Hu Sate Xao Rau (GFO)(V) 25.5

Tenderly braised in Harry's unique sate sauce (optional hot chili).

Plant-based Caramelised Fish - Ca Kho Chay (V) 25.5



Basil Eggplant stir-fried with plant-based duck - Vit chay xao ca tim (VO) 25.5

Basil Eggplant stir-fried with tofu - Dau hu xao ca tim (GFO)(VO) 25.5

Mixed Vegetables – Rau Xao Thap Cam (GFO)(VO) 25.5

Stir-fried mixed vegetables with tofu, your choice of soy, oyster or curry sauce

Chinese Broccoli – Cai Ro Dau Hao (GFO)(VO) 20.5

Steamed with oyster sauce.

Chinese Broccoli with Garlic – Cai Ro Xao Toi (GFO)(V) 20.5

Stir-fried with garlic sauce.

Vegetarian Lotus Rice - Com sen chay (VO) 28.5

An aromatic dish from Hue, a royal city. Rice with mixed tofu and Shitake mushrooms wrapped and cooked in Lotus leaf.



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Bay Tinh Noodle Dishes

*Design your own delicious noodle dish
with choices of noodle and choices of
meat, seafood or vegetables, braised in
Harry's special oyster sauce with optional
chilli. 29.5*

Crispy Fried Egg Noodles braised with your choice of:

- 1 – combination (meat, vegetable and
seafood)
 - 2 – seafood
 - 3 – vegetables.
- Chilli optional.

Soft Egg Noodles braised with your choice of:

- 1 – combination (meat, vegetable and
seafood)
 - 2 – seafood
 - 3 – vegetables.
- Chilli optional.

Rice Noodles (GFO)(VO) braised with your choice of:

- 1 – combination (meat, vegetable and
seafood)
 - 2 – seafood
 - 3 – vegetables.
- Chilli optional.



Lotus rice



Rices

Lotus rice - Com La Sen (VO) 28.5
An aromatic dish from Hue, a royal city.
Rice with mixed seafood and Shitake
mushrooms wrapped and cooked in Lotus
leaf.

**Fried Rice – Com Chien Duong Chau
(GFO)(VO)** 22.5
With prawn, chicken, egg and mixed
vegetables

Garlic Rice – Com Toi (GF) (V) S 12 | R 14.5

Steamed Rice – Com (GF) 4.5

Per Person