



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, 1986. 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, 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.

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.

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

Also, the food ordered should be shared, or a banquet ordered, as 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.

Group bookings of 10 or more are required to order from our banquet menu.

A Cakeage fee of \$3pp applies.

BYO for wine only.

All group bookings of 10 or above will incur a 10% surcharge.

10% surcharge is applicable on Public Holidays.

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.

GF – Gluten free | GFO – Gluten free option available
VO – Vegan option available

Please advise us of allergies / dietary requirements / gluten free version on request / Popular dishes are in red.

BAY TINH A LA CARTE MENU

Bay Tinh Soups

Soup is essential in a formal Vietnamese dinner and it is used to welcome you, warm you and to show off the skills 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.

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

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. S: 17.5 | R: 23.5

Chicken & Sweet Corn Soup – Bap Nau Ga (GF) 15.5

Beef Pho – Pho Bo (GFO)

It is a national dish. Special family recipe has been popular in Hanoi for three generations. S: 16.5 | R: 24.5

Chicken Pho – Pho Ga (GFO)

It is a national dish. Special family recipe has been popular in Hanoi for three generations. S: 16.5 | R: 24.5

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Bay Tinh Entrees

Spring Rolls – Cha Gio (4 rolls). *House Specialty*

Acclaimed, unique Bay Tinh creation, containing quality chicken freshly minced, a special mix of black fungus and ingredients, encased in crispy pastry. 16.5

King Prawn Rolls – Tom Cuon Thit (2 rolls)

Chef's Specialty. A large prawn embedded in an abundant Spring Roll mixture; pork mince encased in crispy pastry. 13.0

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

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. 12.5

Crispy Pancake – Banh Xeo (GF). *House Specialty*

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. 24.5

Little Rice Cakes – Banh Khot (6 cakes) (GF) (VO) *15 mins cooking time.

This traditional Southern dish is rarely served in Australia. It required a skillful technique to create the velvety texture and creamy taste, topped with minced prawn. 23.5

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

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.
Ent: 12.5 (2pcs) | M: 39.5 (8pcs)

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

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. Ent: 12.5 (2pcs) | M: 39.5 (8pcs)

Salt & Pepper Calamari – Muc Muoi (GFO). *House Specialty*

Arguably the best in Sydney! Deep-fried to a taste sensation, served with Bay Tinh's special spicy lime sauce. Ent: 21.5 | M: 28.5

Grilled Pork Skewer – Heo Nuong (GFO)

Marinated pork slices with Bay Tinh's unique recipe, grilled on a skewer, wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. Ent: 12.5 (2pcs) | M: 39.5 (8pcs)

Soft Shell Crab – Cua Lot (GFO) * 15 mins cooking time

Delicately seasoned, in a very light crispy batter, served with Bay Tinh's tamarind sauce. 20.5

Vietnamese Fish Cakes – Cha Ca (GF) 18.5**Duck with Cumquat & Ginger Sauce (GF)**

Bay Tinh's luscious sous vide cooked duck with tangy Asian cumquat and ginger sauce to complement and contrast the richness of the duck. 21.5

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Tender Beef Cubes – Bo Luc Lac (GF). *House Specialty*

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. Ent: 22.5 | M: 39.5

Stuffed Chicken Wing - Canh Ga Don Thit (GF)

De-boned and stuffed with quality minced pork, black fungus and vermicelli. Twice cooked to a golden brown, with plum sauce and sesame seeds. 20.5

Bay Tinh Salads

Duck Salad – Goi Vit (GFO)

Bay Tinh 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. 22.5

Beef Salad – Bo Bop Thau (GF)

Bay Tinh's new succulent sous vide cooked beef, with green apple and pickle salad, prawn crackers and fish sauce. 22.5

Papaya Salad – Goi du du (GF). *House Specialty*

Green papaya, with prawn, pork, roasted shallot, hot mint, basil, pickles, and special French dressing made from four fresh fruits. 23.5

Bay Tinh Main Courses

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 Bay Tinh's special anchovy sauce.

Bonfire Beef – Bo Quanh Lua Hong 38.5

Bonfire Chicken – Ga Quanh Lua Hong 38.5

Bonfire Prawns – Tom Quanh Lua Hong 39.5

Bonfire Prawns and Beef – Tom Bo Quanh Lua Hong 41.5

Bonfire Prawns and Chicken – Tom Ga Quanh Lua Hong 41.5

Bay Tinh Seafood Dishes

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

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. 39.5 (8pcs)

Salt & Pepper Calamari – Muc Muoi (GFO). House Specialty

Arguably the best in Sydney! Deep-fried to a taste sensation, served with Bay Tinh's special spicy lime sauce. 28.5

Prawn Curry – Tom Cari (GFO)

Braised in Bay Tinh's special curry sauce with coconut cream, black fungus and vermicelli. 29.5

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Garlic Prawns – Tom Xao Toi (GF)

Famous Bay Tinh's dish. Garlic, caramelized onion and fish sauce. 29.5

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

Braised in Bay Tinh's special sate sauce, with herbs and spices. 29.5

Combination Seafood – Do Bien Thap Cam (GFO)

King prawns, fish fillet, calamari, stir fried with mixed vegetables and oyster sauce. 29.5

Caramelised Fish – Ca Kho To (GF). House Specialty

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. 32.5

Deep Fried Snapper served with Ginger Fish Sauce – Ca Chien Nuoc Mam Gung (GFO) *Please allow 15 mins cooking time.

Fresh Snapper is flash fried for crispy skin and moist flesh, a tasty and popular dish. 48.5

Bay Tinh Duck & Chicken Dishes

Braised Duck with Mixed Vegetable – Bach Hac Hau Co (GFO)

Twice cooked with aromatic spices, braised with mixed vegetables. 28.5

Basil Eggplant with Braised Duck and mixed vegetables - Vit Xao Ca Tim (VO) 28.5. House Specialty

Bay Tinh's Famous Crispy Roast Chicken - Ga Quay Don.

Twice cooked with aromatic spices, served with classic salt, pepper and lemon dipping sauce. 31.5

Red Curry Chicken – Ga Cari (GF)

Aromatic casserole of chicken in tasty Vietnamese style red curry and lemongrass. 26.5

Ballotine of Chicken - Ga Rut Xuong (GF)

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 25.5 | Half 38.5

Chicken Curry – Ga Xao Lan (GFO)

Chicken fillet braised in Bay Tinh's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili). 26.5

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

Chicken fillet braised in Bay Tinh's unique sate sauce (optional hot chili). 26.5

Lemongrass Chicken – Ga Xao Xa (GF). House Specialty

Chicken fillet braised with lemongrass (optional hot chili). 26.5

Chicken Cashew Nuts - Ga Xao Hat Dieu (GFO)

Chicken fillet braised with cashew nut (optional hot chilli) 26.5

Bay Tinh Beef Dishes

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

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

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. 39.5 (8pcs)

Tender Beef Cubes – Bo Luc Lac (GF)

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. M: 39.5

Beef Curry – Bo Xao Lan (GFO)

Tenderly braised in Bay Tinh's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili). 26.5

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

Tenderly braised in Bay Tinh's unique sate sauce (optional hot chili). 26.5

Ginger Beef – Bo Xao Gung (GFO)

Tenderly braised with ginger and onion. 26.5

Beef with Mixed Vegetables – Bo Xao Rau (GFO)

Stir-fried beef with mixed vegetables. 26.5

Beef Stew - Bo Kho (GF)

Brisket slow cooked with cinnamon, five spices and lemongrass 27.5

Bay Tinh Pork Dishes

Grilled Pork Skewer – Heo Nuong (GFO)

Marinated pork slices with Bay Tinh's unique recipe, grilled on a skewer, wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 39.5 (8pcs)

Grilled Pork Chop – Suon Nuong (GF)

Pork chop, sliced, marinated with Bay Tinh's unique recipe, grilled and served on a salad bed. 26.5

Caramelised Pork – Thit Kho Trung (GF)

Slow-cooked pork belly with boiled eggs filled with a rich caramelised sauce – a very traditional Vietnamese dish. 28.5

Bay Tinh Noodle Dishes

31.5

Crispy Fried Egg Noodles braised with your choice of:

- **combination** (meat, vegetable and seafood)
- **seafood**
- **vegetables**. Chilli optional.

Soft Egg Noodles braised with your choice of:

- **combination** (meat, vegetable and seafood)
- **seafood**
- **vegetables**. Chilli optional.

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

- **combination** (meat, vegetable and seafood)
- **seafood**
- **vegetables**. Chilli optional.

Rice

Lotus rice - Com La Sen (VO)

An aromatic dish from Hue, a royal city. Rice with mixed seafood and Shitake mushrooms wrapped and cooked in Lotus leaf. 29.5

Fried Rice – Com Chien Duong Chau (GFO)(VO)

With prawn, chicken, egg and mixed vegetables. 23.5

Garlic Rice – Com Toi (GF) (V) S 12.5 | R 16.5

Steamed Rice – Com (GF)

Per Person 5

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V- Vegan | VO – Vegan option available

Bay Tinh Vegetarian Dishes

The Tofu is pure soybean, specially made for Bay Tinh.

Entrees

Sweet & Sour Tofu Soup – Canh Chua 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. S: 16.5 | R: 23.5

Vegetarian Spring Rolls – Cha Gio Chay (4 pieces)

House Specialty. 16.5

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

Tofu, herbs, bean-sprout and rice noodles rolled in rice paper. 12.5

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

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. 24.5

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

This traditional Southern dish is rarely served in Australia. It required a skillful technique to create the velvety texture and creamy taste. 23.5

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

Green papaya, with tofu, roasted shallot, hot mint, basil, pickles, and special French dressing made from four fresh fruits. 22.5

Mains

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

Tofu and onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special Hoisin style sauce. 36.5

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

Roasted Plant-based Duck served on a bed of Chinese Broccoli with oyster sauce. 27.5

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

Braised with lemongrass (optional hot chili). 25.5

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

Deep-fried to a taste sensation and served with classic salt, pepper and lemon dipping sauce, or Bay Tinh's Spicy Lime Sauce. 25.5

Tofu Curry – Dau Hu Cari (GFO)(V)

Tenderly braised in Bay Tinh's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili). 25.5

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

Tenderly braised in Bay Tinh's unique sate sauce (optional hot chili). 25.5

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V – Vegan | VO – Vegan option available

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Basil Eggplant stir- fried with plant-based duck and mixed vegetables - Vit chay xao ca tim (VO) 26.5

Basil Eggplant stir- fried with tofu and mixed vegetables - Dau hu xao ca tim (GFO)(VO) 26.5

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

Stir-fried mixed vegetables with tofu, your choice of soy, oyster or curry sauce
26.5

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

Steamed with oyster sauce. 21.5

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

Stir-fried with garlic sauce. 21.5

Vegetarian Fried Rice – Com Chien Duong Chau (GFO)(VO)

With tofu, egg and mixed vegetables. 23.5

