



ROYAL PLATTERS

GOLD COAST SEAFOOD PLATTER | \$60

Grilled oysters, grilled scallops, Thai fish cakes, calamari, shrimp & crab spring rolls, creamy salad, prawn cigars, fries

MIXED VIETNAMESE SPECIALITIES | \$35

2 spring rolls, 2 rice paper rolls, 2 sugarcane - grilled porks, 2 Lolot beefs, 1 creamy prawn salad

LOLOT BEEF PLATTER (10) | \$29

Grilled beefs are wrapped with Lolot leaves, topped up with crushed roasted peanuts, served with salads.

SUGARCANE - GRILLED PORKS PLATTER (04) | \$19

Grilled porks cuddle sugarcane sticks, served with salad, hoisin sauce topped with crushed roasted peanuts.

GRILLED OYSTERS (4) | \$16

Topped with tomato, onion, pesto or shallots & peanuts or melted cheese

* Haft Dozen : \$22

* One Dozen: \$42





ROYAL MAIN COURSES

LAMB SHANK | \$34

8-Hour roasted lamb shank on mashed potato, mixed veggies, and rosemary thyme gravy

EYE FILLET STEAK 250GM | \$32

Served with fries or salads.

Your choice of sauces: Gravy / Pepper / Mushroom / Dianne sauce

Your choices of toppers (**extra \$8**) : Pork ribs (04) or Garlic prawns (04) or Lemon pepper calamari (04)

RUMP STEAK

Your choices of toppers (**extra \$8**) : Pork ribs (04) or Garlic prawns (04) or Lemon pepper calamari (04)

Your choice of sauces: Gravy / Pepper / Mushroom / Dianne sauce

- 150 GM : \$22

- 300 GM : \$32

CHEF'S PORK RIBS | \$30

Slow-cooked pork ribs with salad & potato wedges.

Your choice of sauce:

Smoked BBQ / Lime + Coriander + Sweet Chilli / Gravy Sauce

RISSOTTO | \$25

Pan fried prawns onion cherry tomato's, spinage Pesto, in a creamy cheese sauce

CHICKEN AVOCADO | \$25

Grilled chicken, bacon, avocado, cheese, salad, fries, topped with hollandaise sauce

CHEF'S BEEF SALAD | \$23

Tender pieces of Asian style marinated beef, lettuce, cucumber, heirloom tomato, fried onion, roasted peanuts on chipotle dressed salads.

GRILLED HERB INFUSED SCALLOPS | \$22

with rice & salad

CURRIED SCALLOP BOWLS | \$22

with rice & prawn crackers

GARLIC PRAWN ON RICE | \$21

Sauteed prawns in a creamy garlic sauce. Served with steamed jasmine rice and salads.

CARBONARA | \$20

Fettuccine, bacon, onion, garlic in a creamy egg sauce with parmesan cheese

PRAWN FETTUCCINE PASTA | \$20

- Garlic Prawn Pasta (sauteed prawns in a creamy garlic sauce.)

- Chilli Prawns (Grilled prawns, chilli, red peppers, spinach in Napoli sauce topped with parmesan cheese)





VEGETARIAN



AVOCUDDLE | \$16 (GFO)

Mashed avocado, feta cheese, cherry tomatoes, mixed seeds, balsamic vinegar & lemon on sourdough.



SHROOM | \$19 (GFO)

Grilled mushrooms, free range poached eggs, halloumi, grilled tomato, fried Enoki mushrooms topped with truffle oil on sourdough.



VEGGIE OMELETTE | \$19

Vegetable omelette, spinach, tomato, onion, mushroom, sourdough.



DELISH | \$19 (GFO)

Vegetable rosti, halloumi, wilted spinach, free range poached egg, topped with hollandaise sauce, fried Enoki mushrooms, sourdough.

VERMICELLI SALAD | \$18

(fried tofu, soy sauce, pickled carrots, red onion, peanuts, fried red onion)

BANH MI (fried tofu) | \$12

RICE PAPER ROLLS (fried tofu) | \$12

VEGETARIAN SPRING ROLLS (03) | \$12





LE'S VIETNAMESE SPECIALITIES

SHAKING BEEF (BÒ LÚC LẮC) | \$25

Tender marinated beef fried in pans, served on rice with mixed salads, cherry tomatos, elshellot

BUN CHA (Grilled Porks in Hot Sauce) | \$22

Vietnam's Northern cuisine: grilled porks, fresh salads, vermicelli, HOT home made fish sauce, Shrimp & Crab Springroll

CRISPY CREPE (BÁNH XÈO) | \$21

Traditional Vietnamese crispy crepe filled with prawns, chicken, onions, shallots & bean sprouts. Served with fresh salad & housemade fish sauce

CARAMELISED CHICKEN | \$20

Crispy chicken served with rice, fried egg, pickled carrot, salad and sweet caramel sauce

SPECIAL FRIED RICE | \$16

BBQ pork & prawn fried rice cooked with eggs, peas, carrots, shallots, and soy sauce.

VIETNAMESE BEEF NOODLE (PHỞ) | \$18

Vietnamese traditional slow cooked beef noodle soup with rare sliced beef,

SPICY BEEF NOODLE SOUP (PHỞ BÒ CAY) | \$18

A spicy vermicelli noodle soup with beef brisket, rare sliced beef & Vietnamese ham & spiced up with chilli oil. Served with shallots, red onion & bean sprouts

CHICKEN SOUP | \$18

Traditional Vietnamese slow-cooked chicken noodle soup with sweet corn, cabbages, bean sprout, red onion, shallots.

SOUR SOUP | \$18

Traditional Southern Vietnamese spicy & sour soup called " Canh Chua Cay" cooked with fresh prawn, chicken, bean sprouts, mushroom, red onion, shallots.

SALAD CRACKER | \$18

Fresh mixed salads served on the top of prawn crackers with options:

- Boiled chicken (Gỏi Gà Luộc)
- Lemongrass Stir Fried Beef (Gỏi Bò Xào)
- Prawn & Shredded Pork (Gỏi tôm thịt)

SALAD WRAP | \$18

Vietnamese style pork mince balls served on baby cos lettuce, filled with pickled veg and chilli and garlic hoisin sauce

VERMICELLI SALAD (BÚN THỊT NƯỚNG) | \$18

Light & refreshing with lettuce, bean sprout, cucumber, pickled carrot, red onion topped with crushed roasted peanut & scallion oil, fried onion. Served with housemade fish sauce.

Your choice of:

- Fried fish balls
- Fried shrimp & crab spring rolls
- Fried prawn cigars
- Fried prawn toasts
- Fried beef balls
- Lolot Beefs
- Sugarcane - Grilled Porks
- Tofu
- Spring Rolls (pork/vegan)
- Grilled Chicken
- Lemongrass stir fry beef

VIETNAMESE BEEF STEAK | \$15.90

Marinated beefs fried in hot pan with an egg and bate, served with tomatoes and fries.

RICE PAPER ROLL | (V/O) (GF) | \$12

Freshly made per order (3). Combination of pork, prawn, vermicelli, lettuce, pickled carrot wrapped in rice paper served with housemade hoisin sauce topped with crushed roasted peanut.



HOT DRINKS

EGG COFFEE (Egg, Honey, Condensed Milk) \$9.90

VIETNAMESE COFFEE (w/ or w/o ice) \$8
(w/ or w/o condensed milk)

AUSSIE COFFEE:

Espresso / Short Macchiato / Piccolo \$3.5
Long Macchiato / Long Black / \$4.5/\$5.5

Flat white /Cappuccino / Latte / Chai \$5.5
Mocha / White Mocha/Hot Chocolate /

Dirty Chai /Matcha \$0.8
Oat, almond, soy, lactose free extra \$1.5
Babycino \$4.9

LOOSE LEAF TEAS

English Breakfast Tea / Earl Grey with
Blue Flower / Green Tea / Masala Chai
Tea /Pepermint Herbal Tea

COLD DRINKS

HEALTHY JUICY 100% FRESH \$8

RUBY (Beetroot, watermelon, berries)

EMERALD (Celery, apple, ginger)

SAPPHIRE (Pineapple, orange, apple)

DIAMOND (Pineapple, orange, carrot)

TROPICAL (Pineapple, orange, watermelon)

TAKEAWAY Full Bottle \$10

SMOOTHIES \$8

MANGO / MIXED BERRY / BANANA

Made with milk & ice cream

ACAI SMOOTHIES

Frozen banana, acai, apple juice

FRUIT FRAPPE / MILK FRAPPE \$8

MINTY pineapple, orange, mint, ice.

MANGO CLASSIC mango, orange, pineapple.

BERRY BUNCH mixed berry, orange, apple,

pineapple.

GREENTREE spinach, banana, orange,

pineapple

MILKSHAKES \$7

Vanila / Caramel / Strawberry /

Chocolate / Banana

MILKTEA \$7.5

(Matcha, Taro, Strawberry, Mango)

EXTRA TOPPING (lychee jelly, rainbow jelly) \$0.5

SOFT DRINKS

Coke / coke zero / diet coke / fanta / sprite \$4

Ginger beer / lemon lime & bitters /
sprakling water \$6

DESERTS

Passion Fruit Cheesecake \$10

Peach & Passion Fruit Cheesecake \$10

Vegan Carrot Cake \$10

Rocky Road \$10

GFO Carrot Cake \$10

Blueberry Brulee Cheesecake \$10

GFO Chocolate & Orange Slice \$10

Caramel Pudding \$9

Brownie \$9

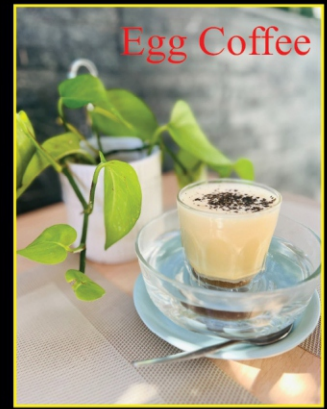
Chocolate Hazelnut Fudge Cake \$9

Strawberry Tart \$7

Muffins (Apple Coconut/ Tripple Chocolate/

Rasberry White Chocolate) \$6

Scone \$7





ROYAL COCKTAILS

\$17

- **BLUE HAWAIIAN** (Malibu, bacardi, curacao, pineapple juice)
- **SUMMER SUNSET** (Gin, triple sec, grenadine, top up with orange juice)
- **LONG ISLAND ICE TEA** (Gin, bacardi, tequila, vodka, lime juice, Cointreau)
- **MOSCOW MULE** (Vodka, lime juice, ginger beer)
- **LE DAIQUIRY** (Bacardi, triple sec, lime juice, mango)
- **PINACOLLADA** (Malibu, Bacardi, Lime Juice, Coconut Cream, Pineapple Juice, Coconut Syrup)
- **RAIN FOREST** (Malibu, Midori, Pineapple Juice, Vanila Syrub)
- **MARGARITA** (Tequila, Cointreu/triple, Fresh lime, Garnish)
- **ESPRESSO MARTINI** (Coffee, vodka, Kahlua, Garnish)



ROYAL MOCKTAILS \$10

- **VIRGIN PINACOLLADA** (Pineapple juice, coconut cream, water melon syrup)
- **VIRGIN DAIQUIRI** (Mango, pineapple juice, vanilla syrup)
- **APPLE MOJITO** (Apple juice, coconut syrup, vanilla syrup)
- **SHIRLEY TEMPLE** (Grenadine, ginger ale, ice)
- **FLAMINGO RED** (Strawberry , lime juice, pineapple juice)



SPIRITS

VODKA

- Smirnoff \$8

GIN

- Bombay Sapphire \$9
- Gordon's Gin \$12
- Hendricks Gin \$12

TEQUILLA

- Jose Cuervo Reposado \$8

RUM

- Bundaberg Rum \$7
- Bacardi Carta Blanca \$9

BOURBON

- Jim Beam \$8
- Jack Daniels \$8

WHISKEY/ WHISKY

- Johnnie Walker Red \$8
- Fireball Cinnamon \$8.5
- Canadian Club \$8

COGNAC

- Martel VSOP \$12

WINE

\$8.5 | \$38

WHITE WINE:

- Ted's Place - One Size Too Small (Sparkling)
- Paper Road Sauvignon Blanc - NZ
- Scarlet Ladybird Rose
- Marley Farm - Adelaide Hills Pinot Gris
- Wine etc Sauvignon Blanc - SA
- Ted's Place Sauvignon Blanc - NZ
- Little Eden Moscato - SA

RED WINE:

- McLaren on Vale Chocolate Factory Shiraz - South Australia
- Marley Farm - Coonawara, SA Cabernet Sauvignon
- Barramundi Merlot - Victoria
- Ted's Place-Windy Dam Day Merlot
- Thompson Cabernet merlot - margaret River, WA
- Paper Road Pinot noir - NZ



BEER O'CLOCK

- * Vietnamese Saigon Beer \$9
- xxxx Gold \$7
- Coopers Ultra Light \$7.5
- Coopers Pale Ale \$8
- Pure Blonde \$8
- James Squire One Fifty Lashes \$9
- James Boag Premium \$8
- Byron Bay Pale Lager \$9
- Corona \$8
- Heineken \$8
- Somersby Apple Cider \$8