



Sea Grill
by viet de lites



Beverages

D01.	Nuoc Dua - Young coconut juice	4.9
D02.	Soda Chanh - Homemade lemon	4.9
D03.	Lemon lime & bitter	4.9
D04.	Coke/diet coke/coke zero 375ml	3.5
D05.	Lemonade/Creaming soda 375ml	3.5
D06.	Spring water	3.5
D07.	Apple/pineapple/orange Juice	3.9
D08.	Ginger ale / Tonic / Soda / Mineral water	3.9
D09.	Lipton iced tea peach/lemon	4.0
D10.	Ginger Beer	4.9
D11.	Cape grim sparkling 880ml	8.9
D12.	Vietnamese coffee - Black/ Brown	4.9
D13.	Short black / long Black	3.5
D14.	Cappuccino / Flat white / Latte	3.9
D15.	Hot chocolate / Mocha / Chai latte	4.9
D16.	Iced coffee / mocha / chocolate	5.5
D17.	Vietnamese green tea	4.0
D18.	Jasmine tea	4.0
D19.	English breakfast tea	4.5

Beers

Light Beer		
B01.	XXXX Gold	6.0
B02.	Cascade light	6.0
Full Strength beer		
B03.	XXXX Bitter	7.0
B04.	Victoria bitter	7.0
Premium Beer & Cider		
B05.	Crown lager	8.0
B06.	James boags	8.0
B07.	Coopers pale ale	8.0
B08.	Apple Cider	10.5
B09.	Pear Cider	10.5
Imported Beer		
B10.	Corona (Mexico)	8.0
B11.	Heineken (Netherlands)	8.0
B12.	Peroni (Italy)	8.0
B13.	Tiger (Singapore)	8.0
B14.	Tsing tao (China)	8.0
B15.	Asahi (Japan)	8.0
B16.	333 Beer (Vietnam)	8.0
B17.	Saigon Special (Vietnam)	8.0

Spirits

S01.	Straight - on the Rocks	7.9
S02.	Mixed - with Soft drink / Juice	8.9
	with Lemon lime and bitter	11.9

Whites

		Gls	Btl
W01.	Chain of Fire Sauvignon Blanc Semillon	Western Australia	7.0 28.0
W02.	d'Arenberg 'The Dry Dam' Riesling	McLaren Vale, SA	34.0
W03.	Fiore Moscato	Mudgee, NSW	7.5 30.0
W04.	Tyrrells 'Old Winery' Verdelho	Hunter Valley, NSW	30.0
W05.	Madfish Sauvignon Blanc/Semillon	Western Australia	34.0
W06.	Tin Cottage Sauvignon Blanc	Marlborough, NZ	8.0 32.0
W07.	Robert Oatley Sauvignon Blanc	Margaret River, WA	34.0
W08.	Giesen Estate Sauvignon Blanc	Marlborough, NZ	32.0
W09.	Wild Oats Pinot Grigio	Mudgee, NSW	8.0 32.0
W10.	Tim Adams Pinot Gris	Clare Valley, SA	9.0 36.0
W11.	Spring Seeds Chardonnay (Organic)	McLaren Vale, SA	32.0
W12.	Montrose Chardonnay	Mudgee, NSW	8.0 32.0
W13.	Granite Ridge Sauvignon	Granite Belt, QLD	32.0

Sweet & Fortified

F01.	Old Codger Tawny Port	Barossa Valley, SA	6.5
F02.	Craigmoor Botrytis Semillon	Mudgee, NSW	6.5 35.0

Sparkling

		Gls	Btl
C01.	Craigmoor Piccolo Brut / Rose 200ml	Sth East Aust.	8.5
C02.	Craigmoor Cuvee Brut	Sth East Aust.	30.0
C03.	The Lane 'Lois' Brut	Adelaide Hills, SA	38.0
C04.	Delamere Vineyards Pinot Noir Rose Brut	Tamar Valley, TAS	45.0
C05.	Piper- Heidsieck Brut	Reims, FR	80.0

Rose

R01.	Wild Oats Rose	Mudgee, NSW	32.0
R02.	Vinaceous 'Salome' Rose	Western Australia	34.0

Red

R03.	Chain of Fire Shiraz Cabernet	Western Australia	7.0 28.0
R04.	Wild Oats Cabernet Merlot	Mudgee, NSW	32.0
R05.	Pocketwatch Pinot Noir	Victoria	32.0
R06.	Madfish Pinot Noir	Western Australia	34.0
R07.	Robert Oatley 'Signature Series' Pinot Noir	Yarra Valley, Victoria	36.0
R08.	Rockburn 'Devils Staircase' Pinot Noir	Central Otago, NZ	36.0
R09.	Robert Oatley 'Signature Series' Cab Sauv	Margaret River, WA	36.0
R10.	First Drop 'Mothers Milk' Shiraz	Barossa Valley, SA	36.0
R11.	Flametree 'Embers' Cabernet Sauvignon	Margaret River, WA	36.0
R12.	Dutschke '80 Block' Merlot	Barossa Valley, SA	36.0
R13.	Glaetzer 'Wallace' Shiraz / Grenache	Barossa Valley, SA	38.0
R14.	d'Arenberg 'The Dead Arm' Shiraz	McLaren Vale, SA	70.0

Booking and Conditions

One bill per table and maximum two credit cards per bill.
Please advise staff of any food allergies.
15% surcharge on public holiday

BANQUET (Minimum for 2 people)

\$50 per person

Trio dips
Mixed Seafood Platter
Warm Chocolate Cake

Entrée

1. Garlic butter turkish bread 6.9
2. Trio of dips with toasted turkish bread 8.9
3. Calamari 7.9
4. Prawn cutlet (Battered/crumbed) 8.9
5. Steamed dimsim (3) 7.9
6. Steamed dumpling (4) 7.9
7. Sea scallops in mornay sauce 10.9
8. Prawn cocktail 11.9
9. Garlic prawn 12.9
10. Oyster natural 1/2 doz 13.9
Oyster natural 1 doz 26.9
11. Oyster kilpatrick 1/2 doz 15.9
Oyster kilpatrick 1 doz 29.9
12. Crispy pork or vegetarian spring roll (4) 7.9
Served with sweet chilli sauce
13. Fresh rice paper roll (4) (GF) 9.9
Served with hoisin sauce or fish sauce
Wrapped in rice paper with lettuce rice vermicelli, carrot and mint.
14. Fish cake (3) 9.9
Served with cucumber and sweet chilli sauce
15. Chicken satay skewers(2) 10.9
Served with satay sauce on top
16. Grilled prawn skewers (2) (GF) 10.9
With fried onion on top
17. Saigon rocket (3) 13.9
Filled with crab meat, prawns, dried mushroom and jicamar

Salad

18. Garden salad 7.9
19. Coleslaw / Asianslaw 7.9
20. Greek salad 8.9
21. Green papaya salad (VG) or (V) or (GF) 14.9
Shredded papaya tossed with special dressing, vietnamese mint peanut and chilli on top
22. Crispy calamari salad 16.9
Tossed with fresh mixed salads, vietnamese style dressing and chilli on top
23. Chicken salad (GF) served with rice cracker onside 17.9
Steamed chicken fillet with fresh mixed salads, herbs dressing and sesame seed on top.
24. Beef salad (GF) 20.9
Rare beef with mixed salad, sesame seed, garlic oil and dressing
25. Seafood Salad 18.9
Prawns, sea scallops and calamari served with garlic sauce

Burger

26. Hamburger 10.9
27. Fish burger 10.9
28. Chicken burger 11.9
29. Steak burger 12.9
Extra: Bacon/egg/cheese/pineapple 2.0

Soup

30. Pho - Beef or chicken rice noodle soup 15.9
Chicken or rare beef slices with flat rice noodles, topped with sliced onions, coriander and shallot, served with side of bean sprout, basil, lemon and chilli
31. Spicy beef rice noodle soup 15.9

Vermicelli dishes

- All dishes served with lettuce, cucumber, bean sprout, mint, pickled carrot, peanut and fried onion. Served with fish sauce or soy sauce on side*
32. Chicken (GF) 16.90
 33. Grilled pork 17.90
 34. Grilled prawn (GF) 17.90
 35. Lemongrass beef 16.90
 36. Pork spring rolls 16.90
 37. Vegetarian spring rolls (V) 16.90

From the wok

Stir fried seasonal vegetables and special sauce

Beef

38. Basil beef and roasted peanut on top 20.90
39. Beef stir fried with egg noodle or rice noodle 22.90

Chicken

40. Chicken lemongrass chilli sauce 20.90
41. Chicken satay sauce 20.90
42. Chicken coconut curry 21.90
43. Chicken cashew nut and soy bean chilli oyster sauce 21.90
44. Chicken oyster sauce with choice of egg noodle or rice noodle 23.90

Pork

45. Tender pork marinated and on top of steamed bok choy 20.90

Seafood

46. Calamari lemongrass chilli sauce 20.90
47. Prawn coconut curry 25.90
48. Seafood oyster sauce with choice of egg noodle or rice noodle 26.90

Vegetarian

49. Vegetables oyster sauce or soy sauce 13.90

Rice dishes

50. Fried rice with chicken, egg, vegetables and prawn on top (GF) 14.90
51. Vegetables fried rice with tofu and egg (V) or (GF) 14.90
52. Broken rice with tender pork and fried egg 16.90
Served with salad and fish sauce on side
53. Side dishes: 2.00
Steamed rice or Rice noodle or Egg noodle or Rice cracker

Dessert

- DE1. Deep fried vanilla ice cream 7.9
Coated with shredded coconut and roasted peanuts
Top with choice of chocolate or caramel syrup
- DE2. Seagrill banana fritters 10.9
Crispy pastry banana served with vanilla ice cream and choice of caramel or chocolate syrup.
- DE3. Black glutinous rice 12.9
Served with coconut milk, vanilla ice cream, chocolate sauce and orange
- DE4. Warm chocolate cake 12.9
Served with berry compote, vanilla ice cream and chocolate syrup.

(V) : Vegetarian option (VG) : Vegan option (GF) : Gluten free option

Seafood Platters

54. Seafood basket (crumbed cod, chips, calamari) 16.9
55. Family pack (4 crumbed cods, chips, calamari with salad) 42.9
56. Cooked seafood platter 59.9
Cods, calamari, prawn cutlet, sea scallops, beer battered chips and salad.
57. Mixed seafood platter 89.9
Moreton bay bugs, 1/2 shell scallops, oysters, prawns, smoked salmon, prawn skewers, calamari, fish, gourmet salad, beer battered chips.

Seafood meals

All fish can be crumbed, battered or grilled. Served with choice choice of beer battered chips and salad or steamed vegies

58. Cod meal 16.9
59. Whiting meal 16.9
60. Barramundi meal 17.9
61. Calamari meal 17.9
62. Grilled tuna meal 18.9
63. Garlic prawn meal 18.9
64. Prawn cutlet meal 18.9
65. Seaperch meal 18.9
66. Snapper meal 18.9
67. Sea scallop mornay meal 21.9
68. Grilled salmon meal 23.9
69. Moreton bay bug mornay meal 32.9
70. Steak, bug and prawn meal 33.9

Kid meals

71. Fish with chips 8.9
72. Calamari with chips 8.9
73. Chicken nuggets with chips 8.9

House Specials

74. Rib fillet with chips and salad or steamed veggies 23.90
75. Grilled chicken with chips and salad or steamed veggies 19.90
76. Braised fish clay pot (GF) 24.90
Cubed fish with homemade sauce, lemongrass and galangal
77. Soy glaze salmon 23.90
Served with mashed sweet potatoes and steamed bok choy
78. Prawn tamarind sauce (GF) 25.90
Served on bedded of lettuce and chilli on top
79. Soft shell crab tamarind sauce (GF) 26.90
Served on bedded of lettuce and chilli on top
80. Quang noodle The sautéed pork, prawn, turmeric noodle 22.90
Cooked with bean sprouts and chives, top with peanuts, fried onion, coriander and rice cracker
81. Seafood with soy bean chilli oyster sauce with egg noodle or rice noodle 26.90
82. Coconut pumpkin (GF) Baked pumpkin 16.90
Served with coconut cream, garnished with crispy sweet potatoes, roasted shredded coconut and shallot
83. EXTRA
Sauce 1.00
Salad or Tofu or Steamed vegetables 3.00
Beef or Chicken or Pork or Meat balls 5.00
Calamari or Prawn 6.00