



175 OXFORD STREET

LEEDERVILLE

WWW.ANNAVIETNAMESERESTAURANT.COM

9444 3122

B.Y.O (BEER & WINE ONLY)

TAKE AWAY MEALS

GROUP & PARTY BOOKINGS

\$3 CORKAGE PER PERSON

OPEN

TUE-THUR	5.00PM - 9:45PM
FRI-SAT	5.00PM - 10:45PM
SUNDAY	5.00PM - 9:45PM

DINE-IN MENU

Please let us know if you have any special dietary requirements or allergies as not all ingredients are listed in our menu

Soup

☆ = GLUTEN FREE

☆1. MANG TAY NAU CUA (ASPARGUS SOUP)

FLAVOURED SOUP MADE WITH CRAB MEAT & ASPARAGUS [I]

8.5

☆2. HU TIEU MY THO (SEAFOOD SOUP)

SOUP MADE WITH PRAWN, SQUID & RICE NOODLES [I]

8.8

☆3. MIEN GA (CHICKEN SOUP)

CHICKEN PIECES IN BOILING BOUILLON WITH VIETNAMESE VERMICELLI, PEPPER AND SHALLOT

8.5

☆4. BAP CUA (CRAB CORN SOUP)

CRAB MEAT BLENDED WITH CREAM CORN [I]

8.5

☆5. CANH CHAY (VEGETABLE SOUP)

MIXED VEGETABLE SOUP

8

6. WUN TUN SOUP

PRAWN & MINCED PORK [A]

8.8

7. LAU TOM YUM (VIETNAMESE STEAMBOAT)

A BIG COMBINATION OF SEAFOOD & VEGETABLES [I]

RICE VERMICELLI NOODLES INCLUDED

(FOR GUARANTEED AVAILABILITY, PLEASE RESERVE THIS FOOD ITEM AHEAD OF TIME)

60



2. SEAFOOD SOUP



5. VEGETABLE SOUP



7. STEAMBOAT

Entree

☆ = GLUTEN FREE

☆8. GOI GA/BO (CHICKEN/BEEF SALAD)

17

9. CHA GIO (DEEP FRIED SPRING ROLLS)

MADE WITH MINCE PORK, IN SPRING ROLL PASTRY.

SERVED WITH FISH SAUCE. (4)

9

10. CHA GIO CHAY (VEGETARIAN DEEP FRIED SPRING ROLLS)

2 ROLLS

8

11. BO NUONG (SATAY BEEF SKEWERS)

2 SKEWERS

9.5

12. GA NUONG (SATAY CHICKEN SKEWERS)

2 SKEWERS

9.5

13. CANH GA DON (STUFFED CHICKEN WING)

BONELESS CHICKEN WING FILLED WITH MINCED PORK, MUSHROOMS, BEAN THREAD & MINT.

1 WING

8.5

14. MI THANH CHIEN DON (FRIED WUN TUN)

MARINATED MINCED PORK WRAPPED IN WUN TUN. (6)

9

15. SAMOSA (BEEF SAMOSA)

MINCED BEEF, BEANS, CORN & POTATOES. (2)

8.5

16. BANH MI SAIGON (PRAWN TOAST)

COMBINATION OF PORK, PRAWN MINCE & ONION WHICH ARE FRIED IN BREAD & GARLIC. [A] (4)

9.5

17. BO BIA (SOUTHERN RICE PAPER ROLLS)

SOUTHERN VIETNAMESE STYLE FRESH SPRING ROLL, YAM BEAN, DRIED SHRIMP AND PORK SAUSAGE. [I] (2)

9.5

18. GOI CUON (RICE PAPER ROLLS)

PRAWN AND CHICKEN (☆ WITH FISH SAUCE) [I] (2)

9.5

19. GOI CUON CHAY (VEGETARIAN RICE PAPER ROLLS)

9.5

20. PRAWN CRACKERS

6

21. CA VIEN CHIEN (DEEP FRIED FISH BALLS) [I]

7.4



9. SPRING ROLLS



13. STUFFED CHICKEN WING



18. RICE PAPER ROLLS

Chicken

☆ = GLUTEN FREE

25.5

22. GA SOT CHANH (FRIED CHICKEN LEMON SAUCE)

23. GA CHIEN (FRIED CHICKEN WITH PLUM SAUCE)

24. GA SOT ME (FRIED CHICKEN WITH TAMARIND SAUCE)

☆ 25. GA TOI (GARLIC CHICKEN)

26. GA XAO SATE (CHICKEN SATAY & ONION)

☆ 27. GA XAO LAN (CHICKEN MILD CURRY)

CHICKEN STIR FRIED WITH BABY CORN, CAPSICUM, MILD CURRY &
COCONUT CREAM

☆ 28. GA XAO XA OT (STIR FRIED CHICKEN IN LEMONGRASS &
CHILLI)

☆ 29. GA XAO GUNG (GINGER CHICKEN)

MARINATED CHICKEN STIR FRIED WITH GINGER, CHILLI & ONION

☆ 30. GA XAO RAU (VEGETABLES CHICKEN)

MARINATED CHICKEN STIR FRIED WITH VEGETABLES & WHITE
ONION

☆ 31. GA RIM (CARMELISED CHICKEN)



23. CHICKEN PLUM SAUCE



26. SATAY CHICKEN



31. CARMELISED CHICKEN

Beef

☆ = GLUTEN FREE

26

☆32. BO ME (BEEF TAMARIND)

STIR FRIED BEEF WITH SPECIAL TAMARIND SAUCE

☆33. BO XAO LAN (BEEF MILD CURRY)

BEEF STIR FRIED WITH BABY CORN, CAPSICUM, MILD CURRY &
COCONUT CREAM

☆34. BO XAO DAU PHONG (GINGER BEEF)

GINGER BEEF FLAVOURED WITH GROUND PEANUTS, PICKLED
CARROTS & FISH SAUCE

☆35. BO XAO RAU (VEGETABLES BEEF)

SLICED BEEF STIR FRIED WITH VEGETABLES & ONION

36. BO XAO SATE (SATAY BEEF)

BEEF STIR FRIED WITH SATAY SAUCE & ONION

☆37. BO XAO XA OT (BEEF LEMONGRASS)

STIR FRIED BEEF WITH LEMONGRASS & CHILLI

☆38. BO XAO TOI (BRAISED GARLIC BEEF)



32. BEEF TAMARIND



34. GINGER BEEF



35. BEEF & VEG

Pork

☆ = GLUTEN FREE

25.5

39. BBQ PORK

GARLIC, ONION, & CHILLI

☆40. HEO XAO RAU (PORK VEGIES)

☆41. HEO XAO XA OT (STIR FRIED PORK WITH LEMONGRASS & CHILLI)

42. THIT HEO GOI BAP CAI (PORK CABBAGE ROLLS)

CABBAGE ROLLS STUFFED WITH STEAMED PORK, MINCE & ONION
SERVED WITH SPECIAL PLUM SAUCE

43. HEO XAO SATE (PORK SATAY)

SLICED PORK STIR FRIED WITH SPECIAL SATE SAUCE & ONION

44. SUON HEO NUONG (PORK BARBECUE)

GRILLED PORK CHOPPED PIECES MARINATED WITH LEMONGRASS,
GARLIC ONION SERVED WITH PLUM SAUCE

☆45. HEO XAO LAN (PORK MILD CURRY)

SLICED PORK STIR FRIED WITH ONION, BABY CORN, MILD CURRY &
COCONUT CREAM

46. SUON XAO CHUA NGOT (SWEET & SOUR BBQ PORK)

MARINATED PORK CHOPPED PIECES STIR FRIED WITH TOMATOES,
ONION IN OUR SWEET & SOUR SAUCE



44. BBQ PORK



42. CABBAGE ROLLS



46. SWEET & SOUR PORK

Lamb

☆ = GLUTEN FREE

26.5

☆47. CUU XAO LAN (LAMB MILD CURRY)

LAMB STIR FRIED WITH BABY CORN, CAPSICUMS,
MILD CURRY & COCONUT CREAM

48. CUU XAO SATE (LAMB SATAY)

LAMB STIR FRIED WITH SPECIAL SATAY SAUCE &
ONION

☆49. CUU XAO XA OT (LAMB LEMONGRASS)

STIR FRIED LAMB IN LEMONGRASS & CHILLI

Fish

(FOR GUARANTEED
AVAILABILITY, PLEASE
RESERVE THIS FOOD
ITEM AHEAD OF TIME)

MARKET PRICE

50. CA CHUNG THIT HEO (STEAMED FISH)

WHOLE SNAPPER STEAMED WITH SLICED PORK,
MUSHROOMS, ONION, BEAN THREAD & SPECIAL
SAUCE

☆51. CA CHIEN GUNG (GINGER FISH)

WHOLE SNAPPER FRIED IN FISH SAUCE,
FLAVOURED WITH GINGER [A]

52. CA CHIEN SOT CA CHUA (TOMATO DEEP- FRIED FISH)

WHOLE SNAPPER DEEP FRIED AND SERVED WITH
FRESH TOMATOES AND SAUCE [A]



47. LAMB MILD CURRY



49. LAMB LEMONGRASS



52. TOMATO FRIED FISH

Seafood

☆ = GLUTEN FREE

☆53. TOM RIM (CARAMELISED PRAWNS)

MARINATED PRAWN, COOKED IN FISH SAUCE WITH
TOMATO SAUCE, FLAVOURED WITH MINT [I]
29

☆54. TOM ME (PRAWN TAMARIND) [I]

29

☆55. TOM XAO XA OT (PRAWN LEMONGRASS)

STIR FRIED PRAWN WITH LEMONGRASS AND CHILLI [I]
29

☆56. TOM XAO THAP CAM (COMBINATION PRAWNS & SQUID) [I]

29

☆57. TOM TOI (GARLIC PRAWNS) [I]

29

☆58. TOM XAO LAN (PRAWN CURRY)

STIR FRIED PRAWNS WITH ONION, BABY CORN, MILD
CURRY & COCONUT CREAM [I]
29

59. TOM XAO SATE (PRAWN SATAY) [I]

29

60. MUC MUOI TIEU (SALT & PEPPER SQUID)

[I] (☆ = NO BATTER)
28

☆61. MUC XAO CHUA NGOT (SWEET & SOUR SQUID)

STIR FRIED SQUID WITH TOMATO & CELERY IN
SWEET & SOUR SAUCE [I]
28

☆62. MUC XAO XA OT (SQUID LEMONGRASS & CHILLI) [I]

28

63. CA CHUA NGOT (SWEET & SOUR CRUMB FISH FILLETS)

FISH FILLETS IN SWEET AND SOUR SAUCE [I]
29

64. CA SOT NUOC COT DUA (CRUMB FISH FILLETS IN SPICY COCONUT SAUCE) [I]

29



58. PRAWN CURRY



63. SWEET & SOUR FISH



64. COCONUT FISH

☆ 65. YOUR CHOICE OF OMLETTE:

CHICKEN	19.8
BEEF	19.8
SEAFOOD [1]	25.5
VEGETABLES	18.2

☆ 66. TAU HU XAO CHUA NGOT (SWEET & SOUR TOFU)

☆ 67. TAU HU XAO XA OT (LEMONGRASS & CHILLI TOFU)

☆ 68. TAU HU XAO LAN (TOFU MILD CURRY)
BEAN CURD STIR FRIED WITH BABY CORN, CAPSICUM,
MILD CURRY & COCONUT CREAM

69. TAU HU SATE (SATAY TOFU)

☆ 70. TAU HU MUOI TIEU (SALT & PEPPER TOFU)

☆ 71. TAU HU XAO RAU (VEGETABLES TOFU)

16 - 17.5

☆ 72. RAU CAI XAO CHAY (STIR FRIED VEGGIES)
A COMBINATION OF STIR FRIED VEGGIES FLAVOURED IN
OYSTER SAUCE

☆ 73. RAU LUOC (STEAMED VEGGIES)
STEAMED VEGGIES FLAVOURED WITH OYSTER SAUCE

74. RAU CAI XAO SATE (SATAY VEGGIES)
STIR FRIED VEGETABLES WITH SATAY SAUCE

☆ 75. RAU TOI (CHOY SUM & GARLIC)



65. VEGETABLE OMLETTE

70. SALT & PEPPER TOFU

75. CHOY SUM & GARLIC

PLEASE CHECK FOR AVAILABILITY

76. GA UOP QUE NUONG (CHICKEN CINNAMON)
MARINATED CHICKEN FLAVOURED IN SOY SAUCE,
GINGER, GARLIC, CINNAMON & CLOVES, BAKED IN
THE OVEN
27

☆ **77. CARI BO (CURRY BEEF)**
MARINATED BEEF COOKED SLOWLY WITH CURRY
PASTE, ONION, GINGER AND POTATO
27

☆ **78. CARI CHAY (VEGETARIAN CURRY)**
PUMPKIN, SWEET POTATO, BEAN CURD, COOKED
WITH COCONUT MILK & SPICES
25

79. BO KHO (SPICY BEEF STEW)
VIETNAMESE SPICY BEEF STEW COOKED SLOWLY
WITH SOY BEAN PASTE, LEMONGRASS, CINNAMON,
GINGER AND TOMATO
27

☆ **80. CARI CUU (LAMB CURRY)**
MARINATED LAMB COOKED SLOWLY WITH CURRY
PASTE, ONION, GINGER AND POTATO
27

**81. BO SATE NHUN CUA THIT (BEEF PRAWN
GRILLED)**
MINCED PORK AND PRAWNS WRAPPED IN
THINLY SLICED BEEF, GRILLED AND SERVED
WITH SATAY SAUCE [A]
26.5

☆ **82. CARI GA (CHICKEN CURRY)**
MARINATED CHICKEN COOKED SLOWLY WITH
CURRY PASTE, ONION, GINGER AND POTATO
27

☆ **83. CARI CA (FISH CURRY)**
MARINATED FISH FILLETS COOKED SLOWLY
WITH GINGER, TOMATOES, BASIL AND HOT
CURRY [A]
27

84. TAU HU BEN TRE (TOFU BT)
TOFU CHOPPED BRAISED WITH TOMATOES,
ONIONS, CARROT, CAPSICUM, CELERY, MINCED
PORK AND SHRIMP
25.5



76. CINNAMON CHICKEN

80. LAMB CURRY

84. TOFU BT

Noodles + Rice

85. HU TIEU XAO (STIR FRIED COMBINATION RICE NOODLES)
COMBINATION OF SHRIMP, CHICKEN, BEAN SPROUTS,
VEGETABLES WITH RICE NOODLES [I]
20

86. MI XAO (STIR FRIED COMBINATION EGG NOODLES)
COMBINATION OF SHRIMP, CHICKEN, BEAN SPROUTS,
VEGETABLES WITH EGG NOODLES [I]
20

87. BUN CHA GIO THIT (SPRING ROLL NOODLE SALAD)
SPRING ROLLS PAIRED WITH RICE VERMICELLI NOODLES,
PICKLED CARROT, LETTUCE, CUCUMBER & FRESH MINT. DRESSED
WITH FISH SAUCE TOPPED WITH ROASTED PEANUTS
19

88. BUN BO/HEO XAO (BEEF/PORK NOODLE SALAD)
STIR-FRY MARINATED BEEF PAIRED WITH RICE VERMICELLI
NOODLES. DRESSED WITH FISH SAUCE TOPPED WITH ROASTED
PEANUTS
19

89. PHO BO (BEEF NOODLE SOUP)
19

STEAMED RICE (PER SERVE) 3.5
ANNA'S FRIED RICE [I] S - 14.5
L - 17.5



86. EGG NOODLE COMBO



88. BEEF NOODLE SALAD



89. BEEF NOODLE SOUP

Banquets

\$42 PER HEAD (MINIMUM 4 PEOPLE)

MIXED ENTREE

DEEP FRIED SPRING ROLLS

FRIED WUN TUN

PRAWN TOAST

CHICKEN OR BEEF SATAY SKEWERS

MAIN COURSE

CHICKEN DISH

BEEF DISH

SQUID DISH

VEGETABLE DISH

ANNA'S FRIED RICE

STEAMED RICE

\$45 PER HEAD (MINIMUM 6 PEOPLE)

MIXED ENTREE

DEEP FRIED SPRING ROLLS

FRIED WUN TUN

PRAWN TOAST

CHICKEN OR BEEF SATAY SKEWERS

MAIN COURSE

CHICKEN DISH

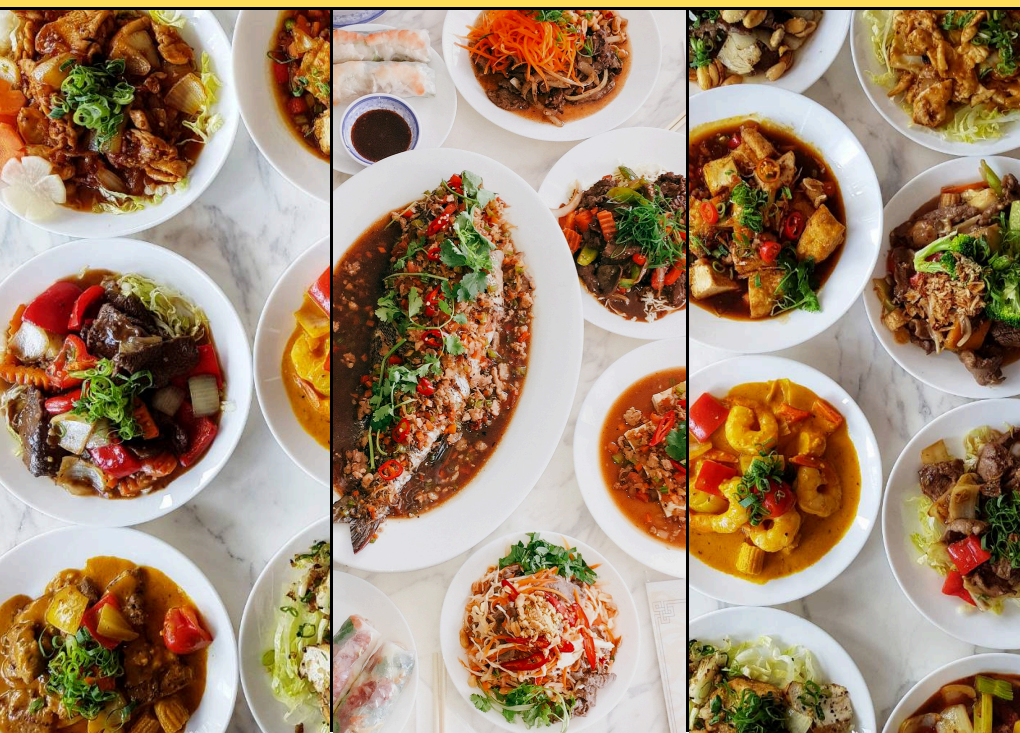
BEEF DISH

PRAWN DISH

WHOLE FISH

ANNA'S FRIED RICE

STEAMED RICE



Desserts + Drinks

BANANA FRITTER & ICE CREAM 8.3

CHUOI CHUNG 8.3

**BANANA COOKED WITH TAPIOCA SAGO
AND COCONUT CREAM, SERVED HOT**

PLAIN ICE CREAM 5.5

FRIED ICE CREAM 8.5

BANANA ICE CREAM BOAT 8.3

CHOCOLATE OR CARAMEL TOPPING

VIETNAMESE ICED COFFEE 8

HAHN LIGHT BEER 8

FRESH ORANGE JUICE 7.5

FRESH CARROT JUICE 7.5

FRESH LEMON JUICE 7.5

FRESH COCONUT JUICE 7.5

TRA CHANH - LEMON ICE TEA 7.5

JASMINE TEA 3.5

GINGER BEER 5.5

SPARKLING WATER 7.9

LEMON & LIME BITTERS 5.5

SOFT DRINKS (CAN) 4.5





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