

58. CA CHUA NGOT (Sweet & Sour Fish Fillets) 26.5
 59. CA SOT NUOC COT DUA (Fish Fillets in Spicy Coconut Sauce) 26.5

OMELETTE

60. Your choice of: ☆
 Chicken 19.2
 Beef 19.2
 Seafood 23.8
 Vegetables 17.4

VEGETARIAN

61. TAU HU XAO CHUA NGOT (Sweet & Sour Tofu) ☆ 18
 Beancurd braised with vegetables in sweet & sour sauce.
 62. TAU HU XAO XA OT (Lemongrass & Chilli Tofu) ☆ 18
 63. TAU HU XAO LAN (Tofu Mild Curry) ☆ 18
 64. TAU HU SATE (Satay Tofu) 18
 65. TAU HU MUOI TIEU (Salt & Pepper Tofu) ☆ 18
 66. TAU HU XAO RAU (Vegetables Tofu) ☆ 18
 67. RAU CAI XAO CHAY (Stir Fried Veggies) ☆ 15.5
 Stir fried veggies flavoured in oyster sauce.
 68. RAU LUOC (Steamed Veggies) ☆ 15
 Steamed veggies flavoured with oyster sauce.
 69. RAU CAI XAO SATE (Satay Veggies) 16
 Stir fried vegetables with satay sauce.
 70. RAU TOI (Choy Sum & Garlic) ☆ 15.5

HOUSE SPECIALTIES

71. GA UOP QUE NUONG (Chicken Cinnamon) 24.5
 Well marinated chicken flavoured in soy sauce, ginger, garlic, cinnamon & cloves, baked in the oven.
 72. CARI BO (Curry Beef) ☆ 24.5
 Well marinated beef cooked slowly with curry paste, onion, ginger and potato.
 73. CARI CHAY (Vegetarian Curry) ☆ 23.5
 Pumpkin, sweet potato, bean curd, cooked with coconut milk & spices.

74. BO KHO (Spicy Beef Stew) 24.5
 Vietnamese spicy beef stew cooked slowly with soy bean paste, lemongrass, cinnamon, ginger and tomato.

75. CARI CUU (Lamb Curry) ☆ 24.5
 Well marinated lamb cooked slowly with curry paste, onion, ginger and potato.

76. BO SATE NHUN CUA THIT (Beef Prawn Grilled) 23.5
 Minced pork and prawns wrapped in thinly sliced beef, grilled and served with satay sauce.

77. CARI GA (Chicken Curry) ☆ 24.5
 Well marinated chicken cooked slowly with curry paste, onion, ginger and potato.

78. CARI CA (Hot Curry Fish) ☆ 25.5
 Well marinated fish fillets cooked slowly with ginger, tomatoes, cinnamon and hot curry.

some H/S items may not be available

NOODLES

79. HU TIEU XAO (Stir-fried combination with rice noodles) 18.5
 Combination of shrimp, chicken, beansprout braised with rice noodles.

80. MI XAO (Stir-fried combination with egg noodles) 18.5
 Combination of shrimp, chicken, bean sprouts, vegetables braised with egg noodles.

81. MIEN XAO (Vermicelli Chilli Combination) 18.5

82. BUN BO/HEO XAO (Beef/Pork Noodle Salad) ☆ 17
 Stir-fry marinated beef paired with rice noodles. Dressed in fish sauce topped with roasted peanuts.

83. PHO BO (Beef Noodle Soup) 17

RICE

- STEAMED RICE (PER SERVE) 3
 ANNA'S FRIED RICE 15.7
 Combination of shrimp, chicken, bean sprouts and vegetables.

Please let us know if you have any special dietary requirements or allergies

Prices subject to change without prior notice

☆ = GLUTEN FREE

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12/2016



175 OXFORD STREET
 LEEDERVILLE
 WWW.ANNAVIETNAMESERESTAURANT.COM
 9444 3122

OPEN

TUE - THURS 5.00PM - 10.00PM
 FRI - SAT 5.00PM - 11.00PM
 SUNDAY 5.00PM - 10.00PM

TAKE AWAY MENU

The kitchen will close 30 minutes before closing time

SOUP

1. MANG TAY NAU CUA (Asparagus Soup)☆	8
Flavoured soup made with asparagus.	
2. HU TIEU MY THO (Seafood Soup)☆	8.2
Seafood made with prawn, squid & rice noodles.	
3. MIEN GA (Chicken Soup)	8
Chicken pieces in boiling bouillon with Vietnamese vermicelli, pepper and shallot.	
4. BAP CUA (Crab Corn Soup)☆	8
Crab meat blended with cream corn.	
5. CANH CHAY (Vegetable Soup)☆	7.2
Mixed Vegetable Soup.	
6. WUN TUN	8.2
Prawn & minced pork.	

ENTREE

7. GOI GA/BO (Chicken/Beef Salad)☆	15.5
Chicken/beef pieces mixed with carrots, cabbage, onions, and mint. Served with fish sauce.	
8. CHA GIO (Deep Fried Spring Rolls)	8.5
Made with mince pork, wrapped in crisp rice paper & deep fried. served with fish sauce. (4)	
9. CHA GIO CHAY (Vegetarian Deep Fried Spring Rolls) (2)	7.5
10. BO NUONG (Satay Beef Skewers) (2)	8.6
11. GA NUONG (Satay Chicken Skewers) (2)	8.6
12. CANH GA DON (Stuffed Chicken Wing)	7.2
Roasted boneless chicken wing filled with minced pork, mushrooms, bean thread & mint. (1)	
13. MI THANH CHIEN DON (Fried Wun Tun)	8
Well marinated minced pork wrapped in wun tun and deep fried. (6)	
14. SAMOSA (Beef Samosa)	8
Minced beef, beans, corn, potatoes and spices. (2)	
15. BANH MI SAIGON (Prawn Toast)	8.5
Combination of crab meat, pork shrimps & onion fried in bread & garlic. (4)	
16. BO BIA (Southern Rice Paper Rolls)	8.5
Southern Vietnamese Style fresh spring roll, yam bean, dried shrimp and pork sausage. (2)	
17. GOI CUON (Rice Paper Rolls)☆	8.5
Prawn and Chicken (☆ with fish sauce). (2)	
18. GOI CUON CHAY (Vegetarian Rice Paper Rolls)	8.5
19. PRAWN CRACKERS	5.5
20. CA VIEN CHIEN (Deep Fried Fish Balls)	6.5

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CHICKEN

21. GA SOT CHANH (Fried Chicken with Lemon Sauce)	23
22. GA CHIEN (Fried Chicken with Plum Sauce)	23
23. GA SOT ME (Fried Chicken with Tamarind Sauce)	23
Fish sauce added	
24. GA TOI (Garlic Chicken)☆	23
25. GA XAO SATE (Chicken Satay & Onion)	23
26. GA XAO LAN (Chicken Mild Curry)☆	23
Chicken braised with baby corn, capsicum, mild curry & coconut cream.	
27. GA XAO XA OT (Chicken Lemongrass & Chilli)☆	23
28. GA XAO GUNG (Ginger Chicken)☆	23
Marinated chicken braised with ginger, hot chilli & onion	
29. GA XAO RAU (Vegetables Chicken)☆	23
Marinated chicken braised with vegetables & white onion	
30. GA RIM (Caramelised Chicken)☆	23

BEEF

31. BO ME (Beef Tamarind)☆	23.5
Stir fried beef with special tamarind sauce.	
32. BO XAO LAN (Beef Mild Curry)☆	23.5
Beef braised with baby corn, capsicum, mild curry & coconut cream.	
33. BO XAO DAU PHONG (Ginger Beef)☆	23.5
Special ginger beef flavoured with ground peanuts & fish sauce.	
34. BO XAO RAU (Vegetables Beef)☆	23.5
Sliced beef stir fried with vegetable & onion.	
35. BO XAO SATE (Satay Beef)	23.5
Beef braised with special satay sauce & onion.	
36. BO XAO XA OT (Beef Lemongrass)☆	23.5
Sauteed Beef with lemongrass & chilli.	
37. BO XAO TOI (Braised Garlic Beef)☆	23.5

PORK

38. BBQ Pork (Garlic, Onion, & Chilli)	23
39. HEO XAO RAU (Pork Veggies)☆	23
40. HEO XAO XA OT (Pork Lemongrass & Chilli)☆	23

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41. THIT HEO GOI BAP CAI (Cabbage Rolls)	23
Cabbage rolls stuffed with steamed pork mince & onion served with special plum sauce.	
42. HEO XAO SATE (Pork Satay)	23
Sliced pork braised with special sate sauce & onion.	
43. SUON HEO NUONG (Pork Barbecue)	23
Grilled pork chopped pieces marinated with lemongrass, garlic, onion served with plum sauce.	
44. HEO XAO LAN (Pork Mild Curry)☆	23
Sliced pork braised with onion, baby corn, mild curry & coconut cream.	
45. SUON XAO CHUA NGOT (Sweet & Sour BBQ Pork)	23
Well marinated pork chopped pieces braised with tomatoes, onion in our sweet & sour sauce.	

LAMB

46. CUU XAO LAN (Lamb Mild Curry)☆	24.2
Lamb braised with baby corn, capsicums, mild curry & coconut cream.	
47. CUU XAO SATE (Lamb Satay)	24.2
Lamb braised with special satay sauce & onion.	
48. CUU XAO XA OT (Lamb Lemongrass)☆	24.2
Stir fried lamb in lemongrass & chilli.	

SEAFOOD

49. TOM RIM (Caramelised Prawns)☆	26.5
Marinated prawn, cooked in fish sauce with tomato sauce, flavoured with mint.	
50. TOM ME (Prawn Tamarind)☆	26.5
51. TOM XAO XA OT (Prawn Lemongrass & Chilli)☆	26.5
52. TOM XAO THAP CAM (Combination Prawns & Squid)☆	26.5
53. TOM TOI (Garlic Prawns)☆	26.5
54. TOM XAO LAN (Prawn Curry)☆	26.5
Braised prawns with onion, baby corn, mild curry & coconut cream.	
55. TOM XAO SATE (Prawn Satay)	26.5
56. MUC MUOI TIEU (Salt & Pepper Squid)	25.5
57. MUC XAO XA OT (Squid Lemongrass & Chilli)☆	25.5

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