

Vietnamese Fresh Rice Paper Rolls

GST prices

made fresh daily to order

Tiger Prawn and green mango tiger prawn, shavings of green mango, vermicelli noodles, roasted aromatic ground rice, and a Vietnamese salad consisting of mint, Vietnamese mint, coriander, perilla leaves and blanched bean shoots, encased in a lightly spiced hoisin sauce.	\$2.20
Tiger Prawn and fresh lychee tiger prawn, fresh lychee, vermicelli noodles, roasted aromatic ground rice, and a Vietnamese salad consisting of watercress, Vietnamese mint, coriander, perilla leaves and blanched bean shoots, encased in a lightly spiced hoisin sauce.	\$2.20
Vegetarian Green Papaya Salad (vegan)	\$2.20
Vegetarian egg omelet, balsamic caramelised onion and avocado Certified organic free range egg omelet with balsamic caramelised onion and dill, avocado, vermicelli noodles, roasted aromatic ground rice and a Vietnamese salad consisting of mint, Vietnamese mint, coriander, perilla leaves, blanched bean shoots and watercress.	\$2.20
Organic tofu and sauteed shimeji mushroom (vegan) Fried organic tofu and shimeji mushrooms, bean vermicelli, watercress, mint, coriander, Vietnamese mint and perilla leaves.	\$2.20
Sashimi Tuna with fresh herbs and wasabi mayonnaise premium grade raw tuna soaked in XO sauce and sesame oil, lettuce, coriander, mint and fennel, encased with a wasabi mayonnaise	\$2.20
Roast Duck and Banana flower salad roast duck, shavings of banana flower, roasted aromatic ground rice, Vietnamese mint, perilla leaves, coriander, bean shoots, cucumber and red onion encased with hoisin and fresh lime dressing	\$2.20
Traditional Pork (Bi Cuon) sautéed pork loin scented with roasted aromatic ground rice, vermicelli noodles, a Vietnamese salad consisting of mint, coriander, perilla leaves, blanched bean shoots and watercress, served with a traditional plum and hoisin sauce	\$2.20
Poached free-range chicken and coconut young free range chicken breast scented with roasted aromatic ground rice, young coconut flesh, vermicelli noodles, a Vietnamese salad consisting of mint, coriander, perilla leaves, blanched bean shoots and watercress, served with Misschu's fish dipping sauce	\$2.20

Traditional Peking Duck Pancake	\$3.10
roast duck, julienne spring onion and a hoisin and plum sauce wrapped in an authentic crepe	
micro size 2 cm x 4 cm	\$2.10
Seared Atlantic Salmon on betel leaf with green papaya salad	\$3.10
Vietnamese Frozen Spring Rolls	
these need to be deep fried	
Traditional Vietnamese - wrapped in <u>egg pastry</u>	\$1.30
minced pork, crabmeat, dried shrimp, brown onion, spring onion, black fungi, glass vermicelli, julienne carrots and seasoning	
Hanoi Spring Roll - same as above, wrapped in <u>rice paper pastry</u>	\$1.30
Hanoi Vegetarian tofu spring roll - wrapped in <u>rice paper pastry</u>	\$1.30
brown onion, black fungi, spring onion, julienne carrots, glass vermicelli, organic tofu, snake beans and seasoning	
Hong Kong style vegetarian spring rolls	\$1.30
Chicken and vegetable spring rolls	\$1.30
Roast duck and shitake spring rolls	\$1.30
King prawn spring rolls with tail exposed	\$1.50
Sashimi tuna and avocado sushi size- diameter of standard golf ball. (comes with sauce, ginger and wasabi)	\$1.50
Tempura prawn and avocado	
Sashimi salmon and avocado	
Vegetarian sushi	
Spicy fish mousse and sticky rice baked in pandana leaf	\$2.50
puréed fish fillets with pounded coriander and cumin seeds, chilli, shallots, galangal, lemongrass, kaffir lime leaf, coconut, egg, fish sauce and palm sugar on a base of sticky rice and steamed in a pandan leaf box <i>can be served hot or at room temperature</i>	
Steamed Dumplings – these need to be steamed	
Scallop and snow pea	\$1.50
Shanghai minced pork and shallots encased with gravy	
Pork and prawn har gau	
Prawn Har gau	
Steamed bbq pork bun	
Sweet custard bun	
Traditional Vegetarian gow gee	\$1.50
Tofu, spinach and coriander gow gee	
Vegetarian garlic chives	

misschu canapés

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for the Barbecue

Barbecued Sugar Cane Prawn Roll	\$2.30
lightly puréed tiger prawn, shallots and seasoning, barbecued on a natural sugar cane skewer, and served San Choi Bao style in a lettuce cup with vermicelli noodles and Vietnamese herbs	
also sold frozen per piece ready for you to barbecue	\$1.80
Barbecued Beef wrapped in Wild Betel Leaf	\$2.30
minced premium beef, lemongrass, ground cinnamon, turmeric, and five spice wrapped in wild betel leaf; barbecued and served San Choi Bau style in a lettuce cup with vermicelli noodles and Vietnamese herbs	
also sold frozen per piece ready for you to barbecue	\$1.80

skewer range (designer knotted bamboo skewers)	raw \$1.90
	cooked \$2.30
lemongrass beef eye fillet	
satay chicken	
Chilli prawns	
Tofu and eggplant	

Mini Noodle and Rice boxes	\$5.00
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Vegan noodle box- Certified Organic tofu and organic buckwheat noodles (no animal products whatsoever)

Vietnamese Lemongrass Beef or Prawn vermicelli salad

Chili King Prawns wok tossed organic buckwheat noodles

Vegan organic fried brown rice with fried tofu

Thai Style Vegetarian fried organic rice with organic free range eggs

Something Sweet

Mini Gelato Cone

\$1.70

Flavours- chocolate, lemon, Pistacio, raspberry and banana

Asian desserts

Thai style Coconut and water chestnut mousse set in pandana leaf

\$1.50

water chestnut, tapioca flour, palm sugar, coconut milk and rice flour set in a pandana leaf box

Steamed coconut mousse with a caramelised coconut young centre

\$1.50

rice flour mousse of coconut and palm sugar with a surprise centre of freshly grated coconut young and pounded sesame seeds, steamed in a delicately wrapped banana leaf parcel.

Laotian style Organic Banana and taro sticky rice, palm sugar and coconut wrapped and babecued in fresh banana leaf

\$1.50

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French/Vietnamese Crème Caramel

\$1.50