

# GO HANH

CLASSICS

- P H O B B H** **PHO CO HANH (CBV)** 15  
 Co Hanh's family recipe simmered for 12hrs  
 Choice of:  
 • Rare beef  
 • Beef brisket  
 • Beef balls  
 • Beef combination (all the above) + \$1.5  
 • Chicken  
 • Vegetarian/Vegan
- B B H** **SPICY NOODLE SOUP** 15  
 Bun Bo Hue  
 Vietnamese spicy noodle soup served with thick rice noodles & tender cuts of:  
 • Pork loaf  
 • Beef brisket  
 • Tofu & Vegetables

**SAIGON PORK CHOP BROKEN RICE** 16  
 Lemongrass pork chop served with broken rice, Vietnamese pork loaf, a sunny side up egg & pickled vegetables

**CRISPY FRIED CHICKEN RICE** 15  
 Fried to golden perfection, served with tomato infused rice, sunny side up egg & pickled vegetables

**SHAKING BEEF RICE OR NOODLES (GF,CBV)** 16  
 Tender soy garlic scotch fillet beef or tofu served with tomato fried rice with a sunny side up egg or stir fry flat noodles with vegetables

**TAMARIND PORK BELLY RICE (GF)** 17  
 Our Signature twice cooked pork belly served with fluffy jasmine rice & Vietnamese herb salad

**CURRY CHICKEN RICE (CBV)** 15  
 Vietnamese style curry with free range chicken or chargrilled eggplant

**CRISPY CALAMARI RICE (GF)** 16  
 Crispy wok tossed calamari served with infused tomato fried rice

**VIETNAMESE VERMICELLI (CBV)** 15  
 All served with our house made nuoc cham, Vietnamese salad and herbs, choices of:  
 • Chargrilled pork  
 • Chargrilled chicken  
 • Lemongrass beef  
 • Crispy silken tofu  
 • Veggie spring rolls  
 • Hanoi spring rolls

# STARTERS

**CH FRIED CHICKEN (GF)** 6PC 12 | 10PC 18

Co Hanh's fried chicken wings & drumettes, chilli jam dip

**SEARED SCALLOPS (GF)** 17

Buttered seared Canadian scallops, red curry coconut sauce, kaffir limes leaves, crispy Thai basil

**TEMPURA BETEL LEAF PRAWNS (GF)** 17

Tempura battered betel leaf stuffed with king prawn mince, chilli jam dip

**SAIGON SALAD (GF,CBV)** 14

Poached chicken, prawn or Tofu, Papaya, Vietnamese dressing, Asian herbs, crispy shallots, roasted peanuts & prawn crackers

**HANOI SPRING ROLLS (GF)** 13

Crispy spring rolls filled with pork, prawns, wood ear mushrooms, carrots, bean thread noodles, Asian herbs

**VEGETARIAN SPRING ROLLS (GF,V)** 13

Woven vermicelli spring rolls filled with cabbage, carrot, taro, Asian herbs

**CRISPY CALAMARI (GF)** 16

Crispy wok tossed New Zealand calamari, Vietnamese herbs, nuoc mam dip

**CHARRED BONE MARROW** 2PC 14

Two ways: Vietnamese saté glaze, sriracha glaze, Asian spices & crispy shallot

**SILKEN EGGPLANT TOFU (VG,GF)** 15

Lightly battered Japanese silken tofu, soy dressing, smoked eggplant topping & Sichuan oil

**CHICKEN LARB BITES (GF,CBV)** 14

Free range chicken mince or marinated king oyster mushrooms, kaffir lime, Betel leaf wraps, lemongrass, palm sugar & lime dressing

**CRISPY PORK BELLY BAO (CBV)** 2PC 14

Steamed bao, pickled veggies, pork belly or tempura eggplant, hoisin glaze

# LARGE PLATES

**STICKY TAMARIND PORK BELLY (GF)** 29

Signature twice cooked pork belly, tamarind caramel glaze, Vietnamese herb salad, nuoc mam dressing (+\$6 on Feed Me Menu)

**CHARGRILLED WAGYU BEEF WRAPS (GF)** 28

Wagyu scotch fillet MS5+, soy garlic glaze, baby cos lettuce, crispy shallots  
 Vietnamese mints, shisho, CH secret sauce dip (+\$5 on Feed Me Menu)

**KUNG PAO CAULIFLOWER & EGGPLANT (VG)** 19

Wok tossed cauliflower & eggplant, hoisin, Sichuan peppers, cashew, fried chilli

**STIR FRY ASIAN VEGETABLES (VG)** 20

Seasonal veggies, mixed mushrooms, broccoli, snow peas, garlic shoots, baby corn, crispy enoki

**LAMB RIBS** 24

Slow cooked chargrilled sticky lamb ribs, sriracha soy glaze, watercress herbs, crispy shallots

**CRYING TIGER PORK (GF)** 23

Chargrilled marinated free range pork neck, woven vermicelli, green lettuce oak, crispy shallots

**CO HANH RED CURRY (GF)** 26

Red coconut curry, chargrilled free range chicken, Thai eggplant, kaffir lime leaves, tempura snake beans

**YELLOW PUMPKIN CURRY (VG,GF)** 24

Roasted butternut pumpkin, charred organic tofu, Thai eggplant, baby carrots

**VIETNAMESE PANCAKE (CBV,GF)** 18

Crispy crepe, prawns, pork, bean shoots, Asian herbs, lettuce & dipping sauce

**NHA TRANG WHOLE FLOUNDER (GF)** 28

Salt & pepper battered flounder, green papaya slaw, seafood dipping sauce (+\$6 on Feed Me Menu)

**CHILLI KING PRAWNS CRISPY EGG NOODLES** 24

Chargrilled king prawns, Vietnamese saté on a bed of gravy & crispy egg noodles

**SPECIAL FRIED RICE (CBV)** 16

Seasoned jasmine rice, fried eggs, roast pork, prawns, sautéed veggies

# SIDES

STEAMED JASMINE RICE 3

COCONUT RICE 4

CHARGRILLED ROTI 4

# DESSERT

**VIETNAMESE FLAN (GF)** 13

Burnt sugar sauce, salted caramel, vanilla bean custard

**BANANA PUDDING** 13

Warm banana pudding served with butterscotch sauce and coconut ice cream

FEED ME

\$40<sup>PP</sup>

MIN 2 PEOPLE

2X STARTERS 2X LARGE PLATES 1X DESSERT

(SHARED BETWEEN TWO)

CO\_HANH

COHANH.MELB

CBV CAN BE VEGETARIAN V VEGETARIAN VG VEGAN GF GLUTEN FREE