

## SOMETHING LITTLE

<b>Đồ chua</b> Vietnamese pickles; daikon, radish & cucumber (v, gf)	6
<b>Bánh đa cua</b> Shark Bay blue swimmer crab tapioca crackers, young coconut escabeche, betel leaf & jicama (2) (gf)	15
<b>Bánh củ cải</b> Radish cake skewers, 40s vegan oyster sauce, steamed greens, lemongrass crumb (3) (v)	14
<b>Nem lụi Huế</b> Berkshire minced pork, green shallot & lemongrass skewers, citrus soy (3) (gf)	18
<b>Bò Waygu xiên nướng</b> Blackmore wagyu intercostal skewer, curry salt (2)	18
<b>Đầu cá chiên cay</b> Fried Barramundi collar, Green Goddess dressing, spicy nước chấm, snowpea tendril and herbs (gf)	20

## TRADITIONAL CRISPY PANCAKES BÁNH XÈO ĐÀ NẴNG

<b>Bánh xèo tôm</b> King prawn, bean sprouts, Vietnamese herbs, nước chấm sauce & pork floss (2) (gf)	17
<b>Bánh xèo chay</b> Fried bean curd, hot mint, galangal & bean sprouts (2) (v, gf)	13

## DUMPLINGS

<b>Bánh bột lọc hải sản</b> Wild WA scallop & king prawn Viet clear dumplings, nước chấm dressing, crisp shallot & chives (5) (gf)	22
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## SALADS (available as vegetarian)

<b>Salat cá Hồi</b> Roast Ocean trout salad, miso & black pepper dressing, snow pea tendril & cabbage (gf)	17
<b>Nộm gà xé phay</b> Vietnamese shredded chicken salad, hot mint, red onion, green papaya & sour herbs (gf)	17

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS  
OR FOOD INTOLERANCES

Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

## BIGGER — BBQ + ROTISSERIE

<b>Chả cá Lã Vọng</b> Hiramasa kingfish marinated in turmeric fermented rice paste & charred in bamboo leaf, bún noodles, herbs & crushed peanuts (gf)	36
<b>Xúc xích Lào xôi chiên</b> Lao spicy pork sausage, 40's fermented chilli & fried sticky rice (gf)	28
<b>Gà nướng</b> Half BBQ Bannockburn chicken aged in Vietnamese miso & lime leaf paste, salt & pepper lime juice (gf)	28
<b>Bò nướng</b> Rangers Valley black Angus bavette, marble score 3+, tamarind chimichurri & red wine jus (gf)	34
<b>Heo ba chỉ cà ri</b> Caramelised Kurobuta pork belly, dry galangal curry, snake beans, green onions & fried peanuts	28

### MARKET FISH OF THE WEEK

Our sustainably sourced fresh catch. Ask your waiter for today's special.

## SIDES

<b>Nộm su su</b> Choko and perilla Vietnamese slaw, green chili nước chấm (v, gf)	11
<b>Đậu bắp xào</b> Wok-tossed okra, chrysanthemum greens, galangal & Chilli soy dressing (v, gf)	12
<b>Cơm niêu chay</b> Clay pot rice, lotus seed, shiitake mushrooms & lotus leaf (v)	10
<b>Cơm trắng</b> Steamed Jasmine rice (gf)	4

## HAPPY ENDING

<b>Chè chuối ngọt nướng</b> Baby king banana, coconut milk tapioca, coconut sorbet, peanut brittle & lime leaf (gf)	14
<b>Tào phớ</b> Vietnamese silken tofu panna cotta, jasmine, nashi pear & ginger (gf)	14
<b>Kem dừa</b> Coconut sorbet (gf)	4
<b>Kem mít</b> Jackfruit ice-cream (gf)	4

## BAR MENU (3PM – 6 PM)

<b>Đồ chua</b> Vietnamese pickles: daikon, radish & cucumber (v, gf)	6
<b>Bánh tráng mè tôm</b> Sesame & shrimp rice cracker with fresh Asian herbs & nước chấm dressing (gf)	7
<b>Bánh củ cải</b> Radish cake skewers, 40s vegan oyster sauce, steamed greens, lemongrass crumb (3) (v, gf)	14
<b>Nem lụi Huế</b> Berkshire minced pork, green shallot & lemongrass skewers, citrus soy (3) (gf)	18
<b>Bò Waygu xiên nướng</b> Blackmore wagyu intercostal skewer, curry salt (2) (gf)	18
<b>Đầu cá chiên cay</b> Fried Barramundi collar, Green Goddess dressing, spicy nước chấm, snowpea tendrils and herbs (gf)	20

Pickle	Đồ chua	do chua
Cracker	Bánh Đa	ban da
Pork skewer	Nem lụi	nem looi
Crispy pancake	Bánh xèo	ban sheo
Prawn	Tôm	toam
Vegetarian	Chay	chai
Salad	Nộm	noam
Papaya	Đu đủ	do doo
Chicken	Gà	ga

## DRINK HOUR SPECIAL

TUESDAY – FRIDAY FROM 3 PM TO 6 PM

FIRST POUR SPIRITS

TAP BEERS

WINES OF THE WEEK

\$6

## COCKTAIL NIGHTS

TUESDAY – SATURDAY FROM 9 PM TILL LATE

ALL SIGNATURE COCKTAILS \$14

SUKIMAMA HANDMADE DUMPLINGS \$13

Surcharge Applies on All Cards  
Visa/Mastercard 1.5%/Amex 2.55%

## BANQUET — \$59 PP (MIN 4 PPL)

### Something little

<b>Đồ chua</b> Vietnamese pickles: daikon, radish & cucumber (v, gf)
<b>Đầu cá chiên cay</b> Fried Barramundi collar, Green Goddess dressing, spicy nước chấm, snowpea tendrils and herbs (gf)
<b>Bánh xèo tôm</b> Mini Da nang pancake, King prawn, bean sprouts, Vietnamese herbs, nước chấm sauce & pork floss (gf)

### BBQ & Rotisserie

<b>Gà nướng</b> BBQ Bannockburn chicken aged in Vietnamese miso & lime leaf paste, salt & pepper lime juice (gf)
<b>Bò nướng</b> Rangers Valley black Angus bavette, marble score 3+, tamarind chimichurri & red wine jus (gf)

### Cơm niêu chay

Clay pot rice, lotus seed, shiitake mushrooms & lotus leaf (v)


### Nộm su su

Choko and perilla Vietnamese slaw, green chili nuoc cham (v, gf)


### Happy ending


**Kem dừa**  
Coconut sorbet (gf)

**Kem mít**  
Jackfruit ice-cream (gf)

 [bookings@fortylicks.net](mailto:bookings@fortylicks.net)

Ask us about functions & catering!

 @fortylickssydney

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FORTY  
LICKS