



THE GEORGE  
ON COLLINS

## SMALL

Street style whole charred corn with salty spring onion oil (V, GF, DF, NF)	7
King fish song dressed with zesty nuoc mam, cucumbers and pickled jalapeño (GF, DF, NF)	14
Half shell scallop with cucumber water, prawn head chili oil and crispy lap cheong (GF, DF, NF)	7
Hue stained glass dumplings with prawns, pork, spring onion oil and heirloom carrots (GF, DF, NF)	12
Bo la lop, grilled beef and betel leaf skewer with mam nem (GF DF)	8
Grilled chicken skewer with tamarind jam (GF, DF)	8
Lamb cutlet with tamarind, lemongrass and ginger mayo (GF, DF, NF)	9
Grilled prawns with lemongrass, kaffir ginger compound butter (GF, NF)	9
Flash fried calamari dusted with salt, pepper, ginger and all things spice (GF, DF, NF)	12

## MEDIUM

Wood ear mushrooms, vermicelli and wombok spring rolls (2pc) (VEG, DF, NF)	11
Spicy chicken coconut curry spring rolls (2pc) (DF, NF)	11
X.O duck rice paper rolls (GF, DF, NF)	14
Tofu and wood ear mushroom rolled rice noodles with fresh herbs, nuoc mam and roasted peanuts (VEG, GF, DF)	12
Ca Mau sticky chili caramel chicken wings (GF, DF, NF)	16
Herb loaded poached chicken salad, nuoc mam, shallots and house roasted peanuts (GF, DF)	17
Millionaire eggplant, grain salad with water chestnuts, fresh chili, vietnamese mint and a sesame dressing (VEG, GF, DF)	14
Salmon and coconut khmer style ceviche with kaffir lime leaf house made lavosh (DF, NF)	21
Crispy tofu puffs with sweet sriracha soy syrup, and lemongrass, lime zest confetti (VEG, GF, DF, NF)	14
Nem nuong skewer, grilled sweet pork and peanuts (GF, DF)	15

## SOMETHING TO DRINK, PERHAPS?

### ONE NIGHT IN SAIGON

Absolut Vodka, Giffard coconut syrup, Batch & Co shrub guava & vanilla mix, guava juice, egg white and toasted coconut	22
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### SPILL THE TEA

Beluga Vodka, Massanez Crème de Peach, caramelised peach syrup, fresh lemon, peach iced tea and burnt rosemary	20
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### YUZU SLIPPER

Midori, Cointreau, yuzu juice, egg white and a sour plum powder	19
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## LARGE

Ginger fish sauce caramel half rooster with fresh chili and coriander (GF, DF, NF)	32
Shaking beef with watercress, fresh tomatoes, vinegared onions and peppery lemon dipping sauce (GF, DF, NF)	34
Saigon Vegetable curry with purple sweet potato and taro chips (V, GF, DF, NF)	32
Mum's pork belly, shitake and egg braised in chili and coconut water (GF, DF, NF)	29
Pepper caramel rockling with sliced pork belly and pork crackling (GF, DF, NF)	32
Sticky lemongrass, green papaya and chili pork ribs (GF, DF, NF)	34
Whole market steamed fish with tamarind, spring onion, ginger and chili (GF, DF, NF)	MP
Lemongrass and ginger slow cooked lamb shoulder with coriander sauce (GF, DF, NF)	36

## SIDES

Charred cabbage wedge with Vietnamese mint, coriander and mint (V, GF, DF, NF)	10
Garlic Morning Glory (V, GF, DF, NF)	10
Fluffy dessicated coconut, lemongrass, mustard seed rice (V, GF, DF, NF)	9
Tofu and shallot snake beans (V, GF, DF, NF)	12
Banh Tieu sesame hollow donuts (VEG, NF, DF)	9

V - Vegetarian • VEG - Vegan • GF - Gluten free  
DF - Dairy free • NF - Nut free

## FEED ME MENU

Can't choose? Let us handle it.

\$55 per person or  
\$65 with dessert

Groups of 12 or more are  
required to order the Feed Me Menu.



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## SWEETS

Toasted coconut ice-cream,  
coconut tapioca pudding, fresh  
mango and salted tuile (V, NF)

14

Banana parfait, chocolate mousse,  
sesame peanuts and grilled  
monkey banana (V, GF, DF,)

14

My drunk and sticky date pudding,  
whisky caramel and vanilla bean  
ice-cream (V, NF)

14