

Wine

Sparkling

Pizzini Prosecco <i>King Valley VIC</i>	13	58
<i>Dry bubbly with zingy citrus and floral notes</i>		
Paul Louis Blanc de Blanc <i>Loire Valley France</i>	13	58
<i>Classic Brut with citrus, white fruits and blossom</i>		
Laurent Perrier La Cuvee Champagne <i>Tours-sur-Marne France</i>	140	
<i>Elegant persistent beads featuring white fruits, peach and white flowers</i>		

Whites

Leeuwin Estate 'Art Series' Riesling <i>Margaret River WA</i>	55	
<i>Jasmine, Lemongrass, kaffir leaf and galangal meet with freshly cut lime and lemon</i>		
Mahi Sauvignon Blanc <i>Marlborough NZ</i>	14	65
<i>This wine shows an array of fruit characters, ranging from citrus through to tropical notes</i>		
Pizzini Pinot Grigio <i>King Valley VIC</i>	14	65
<i>Crisp lemon, lime, sherbet and honeysuckle characteristics</i>		
Kangarilla Road Chardonnay <i>Adelaide Hills SA (VEGAN)</i>	13	58
<i>Aromas of nectarines, saffron pears and custard apples are entwined with floral notes of honeysuckle</i>		
Riversdale Estate 'Pisces' Chardonnay <i>Coal River, TAS</i>	60	
<i>Citrus and stone fruit with creamy almond notes</i>		

Rosé

Bastide De La Chapelle Rose <i>Provence France</i>	14	62
<i>Syrah Grenache blend with candied fruits, grapefruit and citrus</i>		
Medhurst Rose <i>Yarra Valley VIC</i>	62	
<i>Lifted strawberry and raspberry with jasmine and citrus notes</i>		

Reds

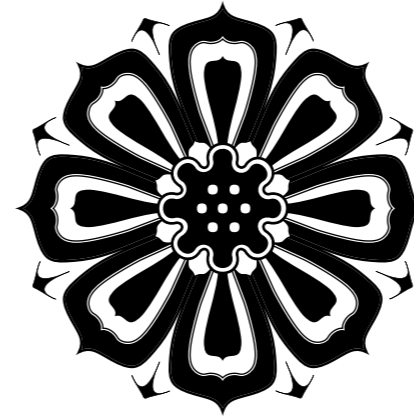
Rob Dolan 'Black Label' Pinot Noir <i>Yarra Valley VIC (VEGAN)</i>	15	70
<i>A classic Pinot style, earthy notes, rhubarb, dark berries with silky tannins</i>		
Paxton Tempranillo <i>McLaren Vale SA (VEGAN)</i>	13	60
<i>Raspberry, Turkish delight, cinnamon and cloves</i>		
Wood Park Sangiovese <i>King Valley VIC (VEGAN)</i>	58	
<i>Showing cherry liqueur, juicy sweet strawberries, black cherries and savoury dried herbs</i>		
Fox Creek "GSM" Grenache, Shiraz Blend <i>McLaren Vale SA (VEGAN)</i>	14	62
<i>Raspberries and black cherries with strawberry and cream, blueberries and dark chocolate</i>		
Schild Estate Cabernet Sauvignon <i>Barossa Valley SA</i>	55	
<i>Notes of dark plum, blackcurrant, dark cherry and chocolate</i>		
Three Dark Horses Shiraz <i>McLaren Vale SA</i>	58	
<i>Rich, soft, blackberry, plum, chocolate and allspice</i>		
AT Richardson "Chockstone" Shiraz <i>Grampians VIC (VEGAN)</i>	58	
<i>Lifted dark berries, plum, spice and bright acidity</i>		

Beer

Sapporo Lager (Draught) Japan	12/25 Jug
Coopers Pale Ale (Draught) AUS	11/23 Jug
Furphy Refreshing Ale VIC	10.00
Stone & Wood Pacific Ale NSW	12.00
Saigon 333 Lager Vietnam	10.00
Thatcher Apple Cider UK	10.00

Other Drinks

Soft Drinks	5.00
Vietnamese Ice Coffee	9.00
Fruit Juice Orange, Apple or Pineapple	5.00
Loose Leaf Tea per person	7.00
Coconut Juice	7.00
Ice Lemon Tea	8.00



NEW WIND

VIETNAMESE CATERY & BAR

Happy Hour All Day



Viet Coffee Martini Vodka, Baileys, Coffee Liqueur Vietnamese Ice Coffee & condensed milk	22
Violette Gown Creme de Violette, Rice Wine, Yuzu Lime Juice & Egg white	22
Sunny Sawa Suntory Kakubin, Orgeat syrup Lemon Juice & Egg white	22
S.A.P.A Height Dry Gin, Apricot Liqueur, Vermouth & dried apricot fruit	20
French 67 Hendrick Gin, Prosecco, Cucumber & Sugar Syrup	22
Old Fashion Kakubin Whiskey, Yuzu Bitter Simple Syrup	22
Mocay Mule Ginger & Lemongrass infused Rum Ginger Beer & Vietnamese spice	20
The Basil South side Gin, Thai Basil, Lime Juice & Simple Syrup	20

HAPPY HOUR

ALL DAY!

Beer

\$8 Schooner of Coopers Pale Ale / \$19 Jug
\$9 Schooner of Sapporo Lager / \$22 Jug
\$45 Bucket (6 bottles)
Tsingtao, Singha, Saigon 333, Corona, Stone + Wood, Furphy

House Wine

\$9 Bubbles
\$8 Red & White

Spirit

\$8 House Spirit
Gin | Vodka | Bourbon
White Rum | Tequila

Cocktail

\$12 Cocktail Special
Espresso Martini
Watermelon Cooler
Aperol Spritz
Lychee Martini
Magarita
Gin Sling
New Island Ice-Tea

HAPPY HOUR



NEW WIND

VIETNAMESE CATERY & BAR

120 CHAPEL STREET | WINDSOR | 3181
info@newwind.com.au
03 9529 1888
Open 7 days for lunch and dinner

V - vegetarian
NGF - contains gluten
GF - gluten free
P - contains peanuts

Please inform our friendly staff for any dietary requirements before ordering your meal. We will try our best to accommodate you with our menu.

LITTLE MOUTHFUL

(NGF) Spring Rolls (5) 15
Prawn or combination or VEGETARIAN
Lettuce + herbs w Vietnamese nuoc cham

(NGF) Fried Pork & Prawn Wonton(5) 14
served with sweet & sour sauce

(GF) Rice Paper Rolls (2) 14
Pork & Prawn/ BBQ Chicken / Vego w peanut hoisin
Roast duck w peking sauce 15

(NGF,P) Malaysian Roti 9
Roti Bread w Peanut satay sauce

DUMPLING (5)
[served w yummy home-made soy & sambal]

(GF) Chicken mini Dim Sim 14
(NGF) Prawn Siu Mai 14
(GF) Prawn Hargao 14
(GF) Vegetable Dumpling (V) 14
(NGF) Dim Sum Platter 39

TELL ME 'BAO DAT

San Choi Baos (Chicken OR Tofu)* 16.5
w Diced vegetable in oyster & soy sauce
w Lettuce cups, peanut and sesame seeds

Steamed Bao:
Roasted Pork or Roasted Duck 9.5
Soft Shell Crab 14.5
lettuce + pickle & hoisin sauce

FROM THE SEA

(GF) King Prawns (2) 25
Serve w chilli sauce

(GF) Seared Scallops (2) 14.5
Pork Crackling & Apple Salad w Nuoc cham Sauce

(GF) Grilled Baby Octopus 16
Lemongrass & Thai Chilli Paste

(GF) Grilled Calamari 18
Charcoal grill marinated calamari w chili salt

SKEWERS & GRILLED

(GF,P) Chicken Satay skewers (3) 14

(GF,P) Mince Beef in Betel leaf (7) 17

(GF) Roasted Quail (DeBoned) 17
Marinated in oyster sauce, lemongrass, garlic & five spice

WOK DISH YOUR WAY [add noodles +\$3]

S.A.U.C.E
Mongolian (NGF)| Satay (GF)| Cashew Nut (GF)| Chilli Lemongrass (GF)| Chilli Basil (GF)| Garlic (GF)|

P.R.O.T.E.I.N
Chicken 26 | Beef 26 | Prawn 34 | Seafood 34
Vegetable 22

MAY BE NOODLES ? * (Optional) (NGF)
Flat Rice Noodles | Hokkien | Egg Noodles |
Rice Noodles | Vermicelli Noodles (GF)

CLASSIC WOK TOSSED NOODLES [add SF + \$6]

(GF) Bún Hẹ (Chive Noodles) 24
Vermicelli Ndl, Seasonal Veggies w Your choice of Protein

(GF) Char Kway Teow 24
Dark Soy, Flat Rice Ndl w your choice of protein

(NGF) Wok tossed Soft Egg Noodles 24
Oyster Sauce, Veggies w Your choice of protein

(GF) Singapore Noodles 24
Vermicelli, Curry powder, Egg w Your Choice of Protein

(NGF) Mee Goreng 24
Hokkien Ndl, Egg, Veggies w Your Choice of Protein

(GF,P) Pad Thai 24
GF Rice Ndl, Egg, Veggies, peanuts w Your choice of Protein

SOUPER BOWL

PHỞ Rare beef 20
PHỞ Rare beef, Brisket & Beef balls 24
PHỞ Chicken & Poached egg 21
PHỞ Vegetables 20

Bun Bo Hue (Spicy beef soup w chilli lemongrass) 22

Crispy Skin Duck Noodles Soup 24
Curry Laksa *(your choice of protein) 23

Tom Yum Noodle Soup *(your choice of protein) 22

Small soup (chicken/wonton/vegie) 14
[Seafood option for \$6 |Extra Dumpling or Wonton \$4.0]

SHARING IS CARING

(GF) Roasted Pork Belly (350 grs) 33

(GF) Roasted Duck (DeBoned) 35

(GF) Vietnamese Claypot 30
Pork belly or Rockling Fish in Caramalised fish sauce, spring onion, shallot & black pepper

(GF) Dice Beef Steak 36
French influence vietnamese dice steak in Dark oyster sauce W potato wedges

(GF) BBQ Lamb Ribs in Lemongrass Saté 30

(GF) Sizzling Duck Stuff Prawn 38
Sesame coated, garlic sauce & onions

BANQUET

\$68 per person

Vietnamese home-style 4 course dinner
SELECTED BY THE CHEF

Starters, Main, Rice & Salad and Dessert

MINIMUM OF 2 PEOPLE

SHARING IS CARING

(GF) Vietnamese Roasted Duck Curry 36
Carrot, Broccoli, Bamboo shoots, Brown Onion

(GF) Thai Fragrant Curry
| Chicken 29 | Beef 29 | Vegetable 27 |
| Prawn 37 | Seafood 37 |
Mild Red Curry or Green Curry
Bamboo shoots, Carrot, Broccoli
*add a piece of Roti for only \$7

(GF) Coconut Prawn in Claypot 37
Coconut braised prawn w chilli & lemongrass

(GF) Salt & Pepper Squid 28
lightly battered squid w chilli mayonnaise

(GF) Crispy Skin Barramundi 33
w vegetables in tangy Thai ginger sauce

GREEN

(GF,P) Poached Chicken Coleslaw 25
sweet & sour fish sauce, garlic & herb

(GF,P) Soft shell Crab w papaya salad 30
sweet & sour fish sauce

(GF,P) Lemon Rare Beef Salad 28
Tangy mouth watering beef salad With Rare beef, herbs and garden greens

(GF,P) Larb Gai 28
Chicken, cucumber, herb & roasted rice powder

(GF,P) Thai Beef Salad 28
Thai Chilli Paste, fish sauce, lemon & herb

(GF,P) Vermicelli Salad Bowl 22
Served with Fresh Garden green and Nuoc Cham* Lemongrass Beef | Grilled chicken | Tofu

Crispy Pork Belly 25 | (NGF) Spring Rolls * 21

(GF) Chinese Broccoli 26
Wok in Oyster or garlic sauce

(GF) Grill Eggplant w Tofu * (V) 39
Eggplant in sweet soy, garlic & spring onion

(GF) Banh Xeo (*)
Vietnamese Tumeric Pancake serve w nuoc cham sauce, Roast pork & shrimp, Beanshoots, lettuce wrap & herbs

RICE

(GF) Special Fried Rice 24
Wok fried rice with BBQ Pork 22 | Prawns 35

(GF) Nasi Goreng 24
Malaysian Style fried rice with sunny upside egg. Your choice of BBQ Pork, Chicken or Veggies / Prawns 35

Steamed Rice 5
Coconut Rice 7

SWEET ME UP

Fried Ice-cream 12
Butterscotch Sauce & Seasonal Berries

Sticky Rice in Banana Leaf (G.F & Ve) 12
Filled with Taro or Banana & Coconut cream Dressing