Wine

Sparkling

Pizzini Prosecco 13 58
King Valley VIC

Dry bubbly with zingy citrus and floral notes

Paul Louis Blanc de Blanc 62
Loire Valley France

Classic Brut with citrus, white fruits and blossom

Laurent Perrier La Cuvee Champagne 140
Tours-sur-Marne France

Elegant persistent beads featuring white fruits, peach and white flowers

Whites

Leeuwin Estate 'Art Series' Riesling 55
Margaret River WA

Jasmine, lemongrass, kaffir leaf and galangal meet with freshly cut lime and lemon

Mahi Sauvignon Blanc 14 65
Marlborough NZ

This wine shows an array of fruit characters, ranging from citrus through to tropical notes

Howard Vineyard Pinot Gris 65
Adelaide Hills SA

Delicate aromatics of fresh pear and Granny Smith apples.Lemon, lime zest and Lychee on the palate. Dry, textural finish

Pizzini Pinot Grigio 14 65
King Valley VIC

Crisp lemon, lime, sherbet and honeysuckle characteristics

Kangarilla Road Chardonnay 13 58
Adelaide Hills SA (VEGAN)

Aromas of nectarines, saffron pears and custard apples are entwined with floral notes of honeysuckle

Rosé

Bastide De La Chapelle Rose 14 62
Provence France

Syrah Grenache blend with candied fruits, grapefruit and citrus

Reds

Rob Dolan 'Black Label' Pinot Noir 15 70
Yarra Valley VIC (VEGAN)

A classic Pinot style, earthy notes, rhubarb, dark berries with silky tannins

Paxton Tempranillo 13 60
McLaren Vale SA (VEGAN)

Raspberry, Turkish delight, cinnamon and cloves

Wood Park Sangiovese 58
King Valley VIC (VEGAN)

Showing cherry liqueur, juicy sweet strawberries, black cherries and savoury dried herbs

Schild Estate Cabernet Sauvignon 55
Barossa Valley SA

Notes of dark plum, blackcurrant, dark cherry and chocolate

Three Dark Horses Shiraz 58
McLaren Vale SA

Rich, soft, blackberry, plum, chocolate and allspice

AT Richardson "Chockstone" Shiraz 58
Grampians VIC (VEGAN)

Lifted dark berries, plum, spice and bright acidity

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**

NEWIND
VIETNAMESE EATERY & BAR

Happy Hour All Day

Viet Coffee Martini 22
Vodka, Baileys, Coffee Liqueur
Vietnamese Ice Coffee & condensed milk

Violette Gown 22
Creme de Violette, Rice Wine, Yuzu
Lime Juice & Egg white

Sunny Sawa 22
Suntory Kakubin, Orgeat syrup
Lemon Juice & Egg white

S.A.P.A Height 20
Dry Gin, Apricot Liqueur, Vermouth
& dried apricot fruit

French 67 22
Hendrick Gin, Prosecco, Cucumber
& Sugar Syrup

Old Fashion 22
Kakubin Whiskey, Yuzu Bitter
Simple Syrup

Mocay Mule 20
Ginger & Lemongrass infused Rum
Ginger Beer & Vietnamese spice

The Basil South side 20
Gin, Thai Basil, Lime Juice
& Simple Syrup

HAPPY HOUR
ALL DAY!

HAPPY HOUR

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

NEWWIND
VIETNAMESE EATERY & 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 dietry requiements before ordering your meal. We will try our best to accommodate you with our menu.

LITTLE MOUTHFUL

(NGF) Spring Rolls (5) 15.5
Prawn or combination or VEGETARIAN
Lettuce + herbs w Vietnamese nuoc cham

(NGF) Fried Pork & Prawn Wonton(5) 14.5
serve with sweet & sour sauce

(GF) Rice Paper Rolls (2) 14.5
Pork & Prawn/ BBQ Chicken / Vego w peanut hoisin
Roast duck w peking sauce 15.5

(NGF,P) Malaysian Roti 10
Roti Bread w Peanut satay sauce

DUMPLING (5)

[served w yummy home-made soy & sambal]

(NGF) Chicken mini Dim Sim 14.5
(NGF) Prawn Siu Mai 14.5
(NGF) Prawn Hargao 14.5
(NGF) Vegetable Dumpling (V) 14.5
(NGF) Dim Sum Platter 39.5

TELL ME 'BAO DAT

San Choi Baos (Chicken OR Tofu)* 17
w Diced vegetable in oyster & soy sauce
w Lettuce cups, peanut and sesame seeds

Steamed Bao:
Roasted Pork or Roasted Duck 10
Soft Shell Crab 15
lettuce + pickle & hoisin sauce

FROM THE SEA

(GF) King Prawns (2) 30
Serve w chilli sauce

(GF) Seared Scallops (2) 15
Pork Crackling & Apple Salad w Nuoc cham Sauce

(GF) Grilled Baby Octopus 16.5
Lemongrass & Thai Chilli Paste

(GF) Grilled Calamari 18.5
Charcoal grill marinated calamari w chili salt

SKEWERS & GRILLED

(GF,P) Chicken Satay skewers (3) 14.5

(GF,P) Mince Beef in Batel leaf (7) 17.5

(GF) Roasted Quail (DeBoned) 17.5
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 27 | Beef 27 | Prawn 35 | Seafood 35
Vegetable 23

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) 25
Vermicelli Ndls, Seasonal Veggies w Your choice of Protein
(GF) Char Kway Teow 25
Dark Soy, Flat Rice Ndl w your choice of protein
(NGF) Wok tossed Soft Egg Noodles 25
Oyster Sauce, Veggies w Your choice of protein
(GF) Singapore Noodles 25
Vermicelli, Curry powder, Egg w Your Choice of Protein
(NGF) Mee Goreng 25
Hokkien Ndl, Egg, Veggies w Your Choice of Protein
(GF,P) Pad Thai 25
GF Rice Ndls, Egg, Veggies, peanuts w Your choice of Protein

SOUPER BOWL

PHỞ Rare beef 21
PHỞ Rare beef, Brisket & Beef balls 25
PHỞ Chicken & Poached egg 22
PHỞ Vegetables 21

Bun Bo Hue (Spicy beef soup w chilli lemongrass) 23

Crispy Skin Duck Noodles Soup 25
Curry Laksa *(your choice of protein) 24

Tom Yum Noodle Soup *(your choice of protein) 23

Small soup (chicken/wonton/vegie) 15
[Seafood option for $6 |Extra Dumpling or Wonton $4.0]

SHARING IS CARING

(GF) Roasted Pork Belly (350 grs) 31

(GF) Roasted Duck (DeBoned) 36

(GF) Vietnamese Claypot 34
Pork belly or Rockling Fish in Caramalised fish sauce, spring onion, shallot & black pepper

(GF) Dice Beef Steak 37
French influence vietnamese dice steak in Dark oyster sauce W potato wedges

(GF) BBQ Lamb Ribs in Lemongrass Saté 31

(GF) Sizzling Duck Stuff Prawn 39
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 37
Carrot, Broccoli, Bamboo shoots, Brown Onion

(GF) Thai Frangrant Curry
| Chicken 30 | Beef 30 | Vegetable 28 |
| Prawn 38 | Seafood 38 |
Mild Red Curry or Green Curry
Bamboo shoots, Carrot, Broccoli
*add a piece of Roti for only $7

(GF) Coconut Prawn in Claypot 38
Coconut braised prawn w chilli & lemongrass

(GF) Salt & Pepper Squid 29
lightly battered squid w chilli mayonnaise

(GF) Crispy Skin Baramundy 34
w vegetables in tangy Thai ginger sauce

GREEN

(GF,P) Poached Chicken Coleslaw 26
sweet & sour fish sauce, garlic & herb

(GF,P) Soft shell Crab w papaya salad 31
sweet & sour fish sauce

(GF,P) Lemon Rare Beef Salad 29
Tangy mouth watering beef salad With Rare beef, herbs and garden greens

(GF,P) Larb Gai 29
Chicken, cucumber, herb & roasted rice powder

(GF,P) Thai Beef Salad 29
Thai Chilli Paste, fish sauce, lemon & herb

(GF,P) Vermicelli Salad Bowl 23
Serve with Fresh Garden green and Nuoc Cham*
Lemongrass Beef | Grilled chicken | Tofu
Crispy Pork Belly 25 | (NGF) Spring Rolls *

(GF) Chinese Broccoli 22
Wok in Oyster or garlic sauce

(GF) Grill Eggplant w Tofu * (V) 27
Eggplant in sweet soy, garlic & spring onion

(GF) Banh Xeo (*) 40
Vietnamese Tumeric Pancake serve w nuoc cham sauce, Roast pork & shrimp, Beanshoots, lettuce wrap & herbs

RICE

(GF) Special Fried Rice
Wok fried rice with BBQ Pork 23 | Prawns 36

(GF) Nasi Goreng 25
Malaysian Style fried rice with sunny upside
Your choice of BBQ Pork, Chicken or Veggies
Prawns 35

Steamed Rice 5
Coconut Rice 7

SWEET ME UP

Fried Ice-cream 13
Chocolate or Caramel topping

Sticky Rice in Banana Leaf (G.F & Ve) 13
Filled with Taro or Banana & Coconut cream Dressing

(Please inform our friendly staffs if you have any Dietary requirements. Gluten Free options available.)