

## Wine

### Sparkling

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

### Whites

<b>Geoff Merrill Dancing Queen Riesling</b> McLaren Vale SA (VEGAN)	50	
<i>Delicate and fragrant, with fresh Lemon and Lime, lavender, rose petal and green apple</i>		
<b>Mahi Sauvignon Blanc</b> Marlborough NZ	13	55
<i>This wine shows an array of fruit characters, ranging from citrus through to tropical notes</i>		
<b>Pizzini Pinot Grigio</b> King Valley VIC	13	58
<i>Crisp Lemon, Lime, sherbet and honeysuckle characteristics</i>		
<b>Howard Vineyard Pinot Gris</b> Adelaide Hills SA	58	
<i>Crunchy pineapple, fresh pear ad granny smith apple. Lychee and Honeydew melon round out this wine</i>		
<b>Kangarilla Road Chardonnay</b> Adelaide Hills SA (VEGAN)	13	58
<i>Aromas of nectarines, saffron pears and custard apples are entwined with floral notes of honeysuckle</i>		
<b>Riversdale Estate 'Pisces' Chardonnay</b> Coal River, TAS	60	
<i>Citrus and stone fruit with creamy almond notes</i>		

### Rosé

<b>Domaine D'Estienne Rose</b> Provence France	13	58
<i>Syrah Grenache blend with candied fruits, grapefruit and citrus</i>		
<b>Medhurst Rose</b> Yarra Valley VIC	62	
<i>Lifted strawberry and raspberry with jasmine and citrus notes</i>		

### Reds

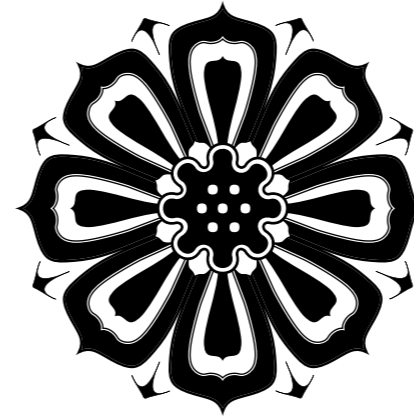
<b>Rob Dolan 'Black Label' Pinot Noir</b> Yarra Valley VIC (VEGAN)	13	58
<i>A classic Pinot style, earthy notes, rhubarb, dark berries with silky tannins</i>		
<b>Paxton Tempranillo</b> McLaren Vale SA (VEGAN)	12	52
<i>Raspberry, Turkish delight, cinnamon and cloves</i>		
<b>Wood Park Sangiovese</b> King Valley VIC (VEGAN)	58	
<i>Showing cherry liqueur, juicy sweet strawberries, black cherries and savoury dried herbs</i>		
<b>Fox Creek "GSM" Grenache, Shiraz Blend</b> McLaren Vale SA (VEGAN)	62	
<i>Raspberries and black cherries with strawberry and cream, blueberries and dark chocolate</i>		
<b>Schild Estate Cabernet Sauvignon</b> Barossa Valley SA	55	
<i>Notes of dark plum, blackcurrant, dark cherry and chocolate</i>		
<b>Three Dark Horses Shiraz</b> McLaren Vale SA	13	58
<i>Rich, soft, blackberry, plum, chocolate and allspice</i>		
<b>AT Richardson "Chockstone" Shiraz</b> Grampians VIC (VEGAN)	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 4:30 - 7:30 Daily |  

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

## HAPPY HOUR

[4:30-7:30] | [9:30-11:30]

### Beer

\$8 Schooner of Coopers Pale Ale / \$19 Jug  
\$9 Schooner of Sapporo Lager / \$22 Jug  
\$40 Bucket (7 bottles)  
*Tsingtao, Singha, Saigon 333, Corona*

### House Wine

\$9 Bubbles  
\$8 Red & White

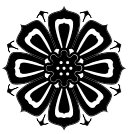
### Spirit

\$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  
serve 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]
- (NGF) Chicken mini Dim Sim 14
  - (NGF) Prawn Siu Mai 14
  - (NGF) Prawn Hargao 14
  - (NGF) 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 Batel 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
- (NGF) 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) 30
- (NGF) 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

- (NGF) Vietnamese Roasted Duck Curry 36  
Carrot, Broccoli, Bamboo shoots, Brown Onion
- (GF) Thai Frangrant Curry 37  
| 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 Baramundy 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  
Serve with Fresh Garden green and Nuoc Cham\*  
Lemongrass Beef | Grilled chicken | Tofu  
Crispy Pork Belly 25 | (NGF) Spring Rolls \*
- (GF) Chinese Broccoli 21  
Wok in Oyster or garlic sauce
- (NGF) Grill Eggplant w Tofu \* (V) 26  
Eggplant in sweet soy, garlic & spring onion
- (GF) Banh Xeo (\*) 39  
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  
Your choice of BBQ Pork, Chicken or Veggies  
Prawns 35
- Steamed Rice 5
- Coconut Rice 7

## SWEET ME UP

- Creme Caramel (G.F) 12  
Custard dessert with layer of soft caramel
- 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

(Please inform our friendly staffs if you have any Dietary requirements. A surcharge of 1.5 will be applied to all debit and credit cards. Gluten Free options available.)