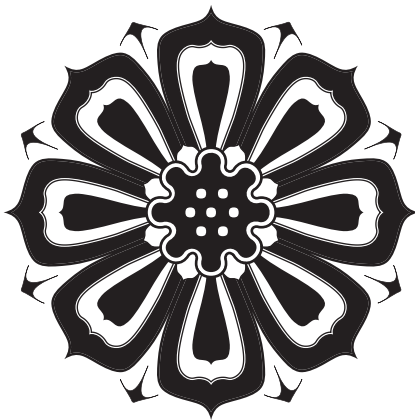




NEW WIND

VIETNAMESE EATERY & BAR

Happy Hour 4:30 - 7:30 Daily |  

Viet Coffee Martini 17
Vodka, Baileys, Coffee Liqueur
Vietnamese Ice Coffee & condensed milk

Violette Gown 16
Creme de Violette, Rice Wine, Yuzu
Lime Juice & Egg white

Sunny Sawa 18
Suntory Kakubin, Orgeat syrup
Lemon Juice & Egg white

S.A.P.A Height 18
Dry Gin, Apricot Liqueur, Vermouth
& dried apricot fruit

French 67 17
Hendrick Gin, Prosecco, Cucumber
& Sugar Syrup

Old Fashion 17
Kakubin Whiskey, Yuzu Bitter
Simple Syrup

Mocay Mule 16
Ginger & Lemongrass infused Rum
Ginger Beer & Vietnamese spice

The Basil South side 17
Gin, Thai Basil, Lime Juice
& Simple Syrup

Wine

Sparkling

Pizzini Prosecco 11 55
King Valley VIC (VEGAN)
Dry bubbly with zingy citrus and floral notes

Paul Louis Blanc de Blanc 12 58
Loire Valley France
Classic Brut with citrus, white fruits and blossom

Laurent Perrier La Cuvee Champagne 110
Tours-sur-Marne France
Elegant persistent beads featuring white fruits, peach and white flowers

Whites

Geoff Merrill Dancing Queen Riesling 50
McLaren Vale SA (VEGAN)
Delicate and fragrant, with fresh Lemon and Lime, lavender, rose petal and green apple

Wairau River Sauvignon Blanc 10 48
Marlborough NZ
Notes of ripe tropical fruits and citrus on the nose, refined and elegant

Pizzini Pinot Grigio 11 52
King Valley VIC
Crisp Lemon, Lime, sherbet and honeysuckle characteristics

Howard Vineyard Pinot Gris 58
Adelaide Hills SA
Crunchy pineapple, fresh pear ad granny smith apple. Lychee and Honeydew melon round out this wine

Paxton Pinot Gris 55
McLaren Vale SA (VEGAN)
Bright tropical fruit fragrance with hints of frangipani, nashi pear, white peach and pine nuts

Kangarilla Road Chardonnay 12 55
Adelaide Hills SA (VEGAN)
Aromas of nectarines, saffron pears and custard apples are entwined with floral notes of honeysuckle

Boat O’Craigo ‘Black Spur’ Chardonnay 60
Yarra Valley Vic (VEGAN)
Citrus and stone fruit with creamy almond notes

Rosé

Domaine D’Estienne Rose 11 52
Provence France
Syrah Grenache blend with candied fruits, grapefruit and citrus

Medhurst Rose 60
Yarra Valley VIC
Lifted strawberry and raspberry with jasmine and citrus notes

Reds

Rob Dolan ‘Black Label’ Pinot Noir 12 55
Yarra Valley VIC (VEGAN)
A classic Pinot style, earthy notes, rhubarb, dark berries with silky tannins

Paxton Tempranillo 10 48
McLaren Vale SA (VEGAN)
Raspberry, Turkish delight, cinnamon and cloves

Wood Park Sangiovese 55
King Valley VIC (VEGAN)
Showing cherry Liqueur, juicy sweet strawberries, black cherries and savoury dried herbs

Fox Creek “GSM” Grenache, Shiraz Blend 60
McLaren Vale SA (VEGAN)
Raspberries and black cherries with strawberry and cream, blueberries and dark chocolate

Schild Estate Cabernet Sauvignon 50
Barossa Valley SA
Notes of dark plum, blackcurrant, dark cherry and chocolate

Three Dark Horses Shiraz 11 52
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 9/21 Jug

Coopers Pale Ale (Draught) AUS 7.5/19 Jug

Furphy Refreshing Ale VIC 8.00

Stone & Wood Pacific Ale NSW 8.00

Hanoi Bia Vietnam 8.00

Saigon 333 Lager Vietnam 7.50

Thatcher Apple Cider UK 8.00

Other Drinks

Soft Drinks 4.50

Vietnamese Ice Coffee 6.50

Fruit Juice Orange, Apple or Pineapple 4.50

Fresh Juice of the Day 8.00

Loose Leaf Tea per person 3.00

Coconut Juice 4.50

HAPPY HOUR

HAPPY HOUR

[4:30-7:30] | [9:30-10:30]

Beer
\$6 Schooner of Coopers Pale Ale / \$16.5 Jug
\$7 Schooner of Sapporo Lager / \$18 Jug
\$36 Bucket (7 bottles)

House Wine
\$7 Bubbles
\$6 Red & White

Spirit
\$7 House Spirit
Gin | Vodka | Bourbon
White Rum | Tequila

Cocktail
\$10 Cocktail Special
Espresso Martini
Watermelon Cooler
Aperol Spritz
Lychee Martini
Magarita
Gin Sling
New Island Ice-Tea



NEW WIND

VIETNAMESE CATERING & 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) 11.5
Prawn or combination or VEGETARIAN
Lettuce + herbs w Vietnamese nuoc cham
- (NGF) Fried Pork & Prawn Wonton(5) 11
serve with sweet & sour sauce
- (GF) Rice Paper Rolls (2) 10.5
Pork & Prawn/ BBQ Chicken / Vego w peanut hoisin
Roast duck w peking sauce 11
- (NGF,P) Malaysian Roti 7
Roti Bread w Peanut satay sauce



DUMPLING (5)

- [served w yummy home-made soy & sambal]
- (NGF) Chicken mini Dim Sim 10
(NGF) Prawn Siu Mai 10
(NGF) Prawn Hargao 10
(NGF) Vegetable Dumpling (V) 10
(NGF) Dim Sum Platter 24.5



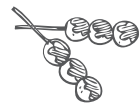
TELL ME 'BAO DAT

- San Choi Baos (Chicken OR Tofu)* 12
w Diced vegetable in oyster & soy sauce
w Lettuce cups, peanut and sesame seeds
- Steamed Bao:
Roasted Pork or Roasted Duck 9
Soft Shell Crab 11.9
lettuce + pickle & hoisin sauce



FROM THE SEA

- (GF) Grilled Tiger Prawns 17
Serve w tamarind fish sauce
- (GF) Seared Scallops (2) 12.9
Pork Crackling & Apple Salad w Nuoc cham Sauce
- (GF) Grilled Baby Octopus 14.5
Lemongrass & Thai Chilli Paste
- (GF) Grilled Calamari 16.5
Charcoal grill marinated calamari w chili salt



SKEWERS & GRILLED

- (GF,P) Chicken Satay skewers (3) 11.5
(GF,P) Mince Beef in Batel leaf (7) 12.9
(GF) Roasted Quail 14.9
Marinated in oyster sauce, lemongrass, garlic & five spice

WOK DISH YOUR WAY

[add noodles +\$2]

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 19.9 | Beef 19.9 | Prawn 23.9 | Seafood 23.9
Vegetable 16.9

MAY BE NOODLES ? * (Optional) (NGF)

Flat Rice Noodles | Hokkien | Egg Noodles |
Rice Noodles | Vermicelli Noodles (GF)

CLASSIC WOK TOSSED NOODLES

[add SF +\$4]

- (GF) Bún Hẹ (Chive Noodles) 19.9
Vermicelli Ndl's, Seasonal Veggies w Your choice of Protein
(NGF) Char Kway Teow 20
Dark Soy, Flat Rice Ndl w your choice of protein
(NGF) Wok tossed Soft Egg Noodles 20
Oyster Sauce, Veggies w Your choice of protein
(GF) Singapore Noodles 19.9
Vermicelli, Curry powder, Egg w Your Choice of Protein
(NGF) Seafood Mee Goreng 20
Hokkien Ndl, Egg, Veggies w Seafood
(GF,P) Pad Thai 19.9
GF Rice Ndl's, Egg, Veggies w Your choice of Protein



SOUPER BOWL

- PHỞ Rare beef 15.9
PHỞ Rare beef, Brisket & Beef balls 18.9
PHỞ Chicken & Poached egg 17.9
PHỞ Vegetables 15.9
- Bun Bo Hue (Spicy beef soup w chilli
lemongrass) 15.9
- Crispy Skin Duck Noodles Soup 18.9
Curry Laksa *(your choice of protein) 16.9
Tom Yum Noodle Soup *(your choice of protein) 15.9
Small soup (chicken/wonton/vegie) 10
[Seafood option for \$5 |Extra Dumpling or Wonton \$4.0]



SHARING IS CARING

- (GF) Roasted Pork Belly (350 grs) 23.9
(NGF) Roasted de-boned Half Duck 29.9
(GF) Vietnamese Claypot 24
Pork belly or Rockling Fish in Caramalised
fish sauce, spring onion, shallot & black pepper
- (GF) Dice Beef Steak 26
French influence vietnamese dice steak in
Dark oyster & onion sauce W potato wedges
- (GF) BBQ Lamb Ribs in Lemongrass Saté 24
- (GF) Sizzling Duck Stuff Prawn 33.5
Sesame coated, garlic sauce & onions

BANQUET

\$45 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 30.9
Carrot, Snow Peas, Bamboo shoots, Brown Onion
- (GF) Thai Frangrant Curry
| Chicken 23 | Beef 23 | Vegetable 19 |
| Prawn 26| Seafood 26 |
Mild Red Curry or Green Curry
Bamboo shoots, Carrot, Snow peas
*add a piece of Roti for only \$5.5
- (GF) Coconut Prawn in Claypot 28.9
Coconut braised prawn w chilli & lemongrass
- (GF) Salt & Pepper Squid 22
lightly battered squid w chilli mayonnaise
- (GF) Crispy Skin Baramundy 27.9
w vegetables in tangy Thai ginger sauce



GREEN

- (GF,P) Poached Chicken Coleslaw 19.5
sweet & sour fish sauce, garlic & herb
- (GF,P) Soft shell Crab w papaya salad 22.9
sweet & sour fish sauce
- (GF,P) Lemon Rare Beef Salad 20
Tangy mouth watering beef salad With
Rare beef, herbs and garden greens
- (GF,P) Larb Gai 17.9
Chicken, cucumber, herb & roasted rice powder
- (GF,P) Thai Beef Salad 20
Thai Chilli Paste, fish sauce, lemon & herb
- (GF,P) Vermicelli Salad Bowl 16.9
Serve with Fresh Garden green and Nuoc Cham*
Lemongrass Beef | Grilled chicken | Tofu
Crispy Pork Belly 18.00 | (NGF) Spring Rolls *
- (GF) Chinese Broccoli 15.9
Wok in Oyster or garlic sauce
- (NGF) Grill Eggplant w Tofu * (V) 18.9
Eggplant in sweet soy, garlic & spring onion
- (GF) Banh Xeo (*) 27
Vietnamese Tumeric Pancake serve w nuoc cham sauce,
Roast pork & shrimp, Beanshoots, lettuce wrap & herbs



RICE

- (GF) Special Fried Rice 15
Wok fried rice with BBQ Pork
- (GF) Nasi Goreng 15
Malaysian Style fried rice with sunny upside
Your choice of BBQ Pork, Chicken or Veggies
- Steamed Rice 3.9
Coconut Rice 4.9



SWEET ME UP

- Creme Caramel (G.F) 9
Custard dessert with layer of soft caramel
- Fried Ice-cream 9
Butterscotch Sauce & Seasonal Berries
- Sticky Rice in Banana Leaf (G.F & Ve) 9
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.)