

Wine

Sparkling

Pizzini Prosecco King Valley VIC	10	45
<i>Dry bubbly with zingy citrus and floral notes</i>		
Paul Louis Blanc de Blanc Loire Valley France	10	45
<i>Classic Brut with citrus, white fruits and blossom</i>		
Laurent Perrier La Cuvee Champagne Tours-sur-Marne France	105	
<i>Elegant persistent beads featuring white fruits, peach and white flowers</i>		

Whites

Castle Rock Skywalk Riesling Great Southern WA	40	
<i>Floral and musk notes with citrus and crisp minerality</i>		
Howard Vineyard Sauvignon Blanc Adelaide Hills SA	9	40
<i>Fresh tropical fruits, grapefruit and summer herbs</i>		
Pizzini Pinot Grigio King Valley VIC	9	42
<i>Crisp Lemon, Lime, sherbet and honeysuckle characteristics</i>		
Kellerei Kaltern Pinot Grigio Alto Adige Italy	53	
<i>Juicy pineapple, banana and ripe pear</i>		
Paxton Pinot Gris McLaren Vale SA	39	
<i>Bright tropical fruit fragrance with hints of frangipani, nashi pear, white peach and pine nuts</i>		
Mahi Twin Valleys Chardonnay Marlborough NZ	57	
<i>An elegant and finely balanced wine. Ripe, concentrated flavours of citrus and nectarine.</i>		
Boat O' Craig 'Single Vineyard' Chardonnay	12	54
<i>Yarra Valley Vic</i>		
<i>Citrus and stone fruit with creamy almond notes</i>		

Rosé

Domaine D'Estienne Rose Provence France	9	42
<i>Syrah Grenache blend with candied fruits, grapefruit and citrus</i>		
Medhurst Rose Yarra Valley VIC	48	
<i>Lifted strawberry and raspberry with jasmine and citrus notes</i>		

Reds

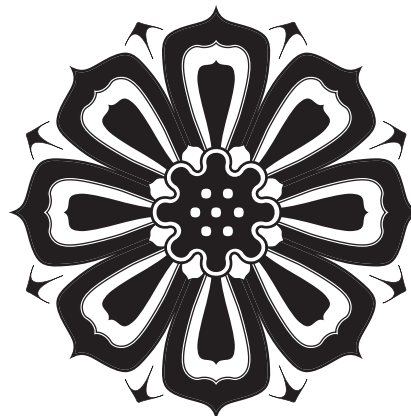
Howard Park Flint Rock Pinot Noir Great Southern WA	12	52
<i>Red cherry, smoked strawberry, baking spice and earthy characteristics</i>		
Paxton Tempranillo McLaren Vale SA	10	43
<i>Raspberry, Turkish delight, cinnamon and cloves</i>		
Bonacchi Gentilesco Chianti Tuscany Italy	38	
<i>Tangy fresh sangiovese with tart cherry and dried herb flavours</i>		
Serengale Merlot Cabernet Beechworth VIC	55	
<i>Intense fruit characters of plum, berries with a hint of pepper, liquorice with fine tannins</i>		
Castle Rock Cabernet Sauvignon Great Southern WA	45	
<i>Blackberry and blackcurrant backed by mint, cedar with firm tannins</i>		
Three Dark Horses Shiraz McLaren Vale SA	48	
<i>Rich, soft, blackberry, plum, chocolate and allspice</i>		
Howard Vineyard 'Clover' Shiraz Adelaide Hills SA	11	47
<i>Lifted dark berries, plum, spice and bright acidity</i>		

Beer

Sapporo Lager (Draught) Japan	7/11/18	Jug
Coopers Pale Ale (Draught) AUS	7/9/15	Jug
Hawthorn Pale Ale VIC	8.50	
Brooklyn American Ale USA	9.00	
Stone & Wood Pacific Ale NSW	9.00	
Cooper Dark Ale AUS	9.00	
Hanoi Bia Vietnam	7.50	
Saigon 333 Lager Vietnam	7.50	
Lick Pier Midnight Ginger Beer VIC	9.00	
Thatcher Apple Cider UK	8.00	
The Hill Pear Cider SA	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



NEW WIND

VIETNAMESE CATERY & BAR

Happy Hour 4:30 - 7:30 Daily |  

Viet Coffee Martini Vodka, Baileys, Coffee Liqueur Vietnamese Ice Coffee & condensed milk	17
Violette Gown Creme de Violette, Rice Wine, Yuzu Lime Juice & Egg white	16
Sunny Sawa Suntory Kakubin, Orgeat syrup Lemon Juice & Egg white	18
S.A.P.A Height Dry Gin, Apricot Liqueur, Vermouth & dried apricot fruit	18
French 67 Hendrick Gin, Prosecco, Cucumber & Sugar Syrup	17
Old Fashion Kakubin Whiskey, Yuzu Bitter Simple Syrup	17
Mocay Mule Ginger & Lemongrass infused Rum Ginger Beer & Vietnamese spice	16
The Basil South side Gin, Thai Basil, Lime Juice & Simple Syrup	17

HAPPY HOUR

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

Beer

\$5 Pot of Cooper Pale Ale / \$12 Jug
\$6 Pot of Sapporo Lager / \$15 Jug
\$35 Bucket (7 bottles)

House Wine

\$5.50 Bubbles
\$5 Red & White

Spirit

\$6 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

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
* - modifiable

BANQUET

\$38 per person
Vietnamese home-style dinner with 4 courses selected by the Chef: Starters, Main Course, Rice & Salad and Dessert.
Minimum of 2 people.

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 (8) 12.8
Prawn or combination or VEGETARIAN
Lettuce + herbs w Vietnamese nuoc cham
- (NGF) Fried Pork & Prawn Wonton(8) 11.6
serve with sweet & sour sauce
- (GF) Rice Paper Rolls (2) 8.3
Pork & Prawn/ BBQ Chicken / Vego w peanut hoisin
- Roast duck w peking sauce 8.5
- (GF) String Beans 10
with Garlic and Soy Sauce
- (NGF) Malaysian Roti 5.99
Roti Bread w Peanut satay sauce

DUMPLING (5)

- (NGF) Chicken mini Dim Sim 8.7
- (NGF) Prawn Siu Mai 8.7
- (NGF) Prawn Hargao 8.7
- (NGF) Vegetable Dumpling (V) 8.7
- (NGF) Dim Sum Platter 22.95

TELL ME 'BAO DAT

- San Choi Baos (Chicken OR Tofu)* 11.3
w Diced vegetable in oyster & soy sauce
w Lettuce cups, peanut and sesame seeds
- Steamed Bao:
- Roasted Pork or Roasted Duck 7.7
- Soft Shell Crab 9.7
lettuce + pickle & hoisin sauce

FROM THE SEA

- (GF)Grilled Tiger Prawns 13.4
Serve w Tamarin fish sauce
- (GF) Seared Scallops (2) 11.2
Pork Crackling & Apple Salad w Nuoc cham Sauce
- (GF)Grilled Baby Octopus 12.9
Lemongrass & Thai Chilli Paste
- (GF) Grilled Calamari 14.7
Charcoal grill marinated calamari w chili salt

SKEWERS & GRILLED

- (GF) Chicken Satay skewers (4) 12.4
- (GF) Mince Beef in Batel leaf (7) 11.2
- (GF) Roasted Quail 12.9
Marinated in oyster sauce, lemongrass, garlic & five spice

WOK DISH YOUR WAY \$

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 18.7 | Beef 18.7 | Prawn 22.7 | Seafood 22.7
Vegetable 17.9

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) 17.9
Vermicelli Ndls, Seasonal Veggies w Your choice of Protein
- (NGF) Char Kway Teow 18.9
Dark Soy, Flat Rice Ndl, Shrimp, Fish Cake & Pork
- (NGF) Wok tossed Soft Egg Noodles 17.9
Oyster Sauce, Veggies w Your choice of protein
- (GF) Singapore Noodles 17.9
Vermicelli, Curry powder, Egg w Your Choice of Protein
- (NGF) Seafood Mee Goreng 19.5
Hokkien Ndl, Egg, Veggies w Seafood
- (GF) Pad Thai 17.9
GF Rice Ndls, Egg, Veggies w Your choice of Protein

SOUPER BOWL

- PHỞ Rare beef 13
 - PHỞ Rare beef, Brisket & Beef balls 15
 - PHỞ Chicken & Poached egg 14
 - PHỞ Vegetables 13
 - Bun Bo Hue (Spicy beef soup w chilli lemongrass) 14
 - Crispy Skin Duck Noodles Soup 18
 - Curry Laksa * (your choice of protein) 14
 - Tom Yum Noodle Soup *(your choice of protein) 13
- [Seafood option for \$5 |Extra Dumpling or Wonton \$4.0]

SHARING THE CARING

- (GF) Roasted Pork Belly (350 grs) 20
- (NGF)Roasted de-boned Half Duck 26.7
- (GF) Vietnamese Claypot 22.5
Pork belly or Rockling Fish in Caramalised fish sauce, spring onion, shallot & black pepper
- (GF) Dice Beef Steak 21.4
French influence vietnamese dice steak in Dark oyster & onion sauce W potato wedges
- (GF) BBQ Lamb Ribs in Lemongrass Saté 22.3
- (GF) Sizzling Duck Stuff Prawn 28.9
Sesame coated, garlic sauce & onions
- (NGF)Vietnamese Roasted Duck Curry 26.2
Carrot, Snow Peas, Bamboo shoots, Brown Onion
- (GF) Thai Fragrant Curry
| Chicken 18.7 | Beef 18.7 | Vegetable 17.9 |
| Prawn 22.7 | Seafood 22.7 |
Mild Red Curry or Green Curry
Bamboo shoots, Carrot, Snow peas
*add a piece of Roti for only \$4.7
- (GF) Coconut Prawn in Claypot 24.4
Coconut braised prawn w chilli & lemongrass
- (GF) Salt & Pepper Squid 21.9
lightly battered squid w chili mayonase
- (GF) Crispy Skin Baramundy 25.4
w vegetables in tangy Thai ginger sauce

RICE

- (GF) Special Fried Rice 12.8
Wok fired rice with veggies & BBQ Pork
- (GF) Nasi Goreng 14
Malaysian Style fried rice with sunny upside
Your choice of BBQ Pork, Chicken or Veggies
- Steam Rice 3.0
- Coconut Rice 4.0

GREEN

- (GF) Poached Chicken Coleslaw 17.9
sweet & sour fish sauce, garlic & herb
- (GF) Soft shell Crab w papaya salad 20.3
sweet & sour fish sauce,
- (GF) Lemon Rare Beef Salad 18.6
Tangy mouth watering beef salad With Rare beef, herbs and garden greens
- (GF) Larb Gai 15.2
Chicken, cucumber, herb & roasted rice powder
- (GF) Thai Beef Salad 17.9
Thai Chilli Paste, fish sauce, lemon & herb
- (GF) Vermicelli Salad Bowl 15.8
Serve with Fresh Garden green and Nuoc Cham*
Lemongrass Beef | Grilled chicken | Tofu
Crispy Pork Belly | (NGF) Spring Rolls *
- (GF) Chinese Broccoli 15.7
Wok in Oyster or garlic sauce
- (GF) Morning glory 16.9
Fermented beancurd or garlic sauce
- (NGF)Grill Eggplant w Tofu * (V) 18.8
Eggplant in sweet soy, garlic & spring onion
- (GF) Banh Xeo (*) 20.7
Vietnamese Tumeric Pancake serve w nuoc cham sauce,
Roast pork & shrimp, Beanshoots, lettuce wrap & herbs

SWEET ME UP

- Creme Caramel (G.F) 8.0
Custard dessert with layer of soft caramel
- Fried Ice-cream 8.0
Butterscotch Sauce & Seasonal Berries
- Sticky Rice in Banana Leaf (G.F & Ve) 7.0
Filled with Taro or Banana & Coconut cream Dressing

- THANK YOU FOR DINING WITH US -