

# MENU

## Small plates

### Rice Paper Rolls (2)

Prawn, pork, cucumber, mints & vermicelli noodles wrapped in rice paper

9 (GF)

### Chicken Wings (5)

Chicken wings in a light batter & served with traditional ginger sauce

8

### Traditional Grilled Pork Sausages

Pork infused with garlic, seasoned & served with pickled vegetables

9 (GF)

### Grilled Stuffed Squid

Whole squid stuffed with pork mince, glass noodles, capsicum & shallots garnished with Vietnamese herbs & dipping sauce

15 (GF)

### Pork & Prawn Spring Rolls (4)

Pork, prawn mixed with carrots, shallots, glass noodles, served with traditional dipping sauce

9

### Vegetarian Spring Rolls (4)

Taro, cabbage, carrots, shallots & glass noodles, served with a soy dipping sauce

8

### Grilled NZ Mussel (6) – Peanuts

Mussel grilled with shallots butter sauce, topped with peanuts

12 (GF)

### Grilled Large Sea Scallops with Roe (2) – Peanuts

Sea scallops grilled with shallots butter sauce, topped with peanuts

13 (GF)

### Marinated Crispy Quails

Quail cooked in a special stock then grilled and served with a mint salad

12 (GF)

### Stuffed Peppers

Peppers filled with ground fish served with Sriracha mayo

12

### Vietnamese Dumpling

Pork, water chestnuts & shallots balls in tomato broth served with crunchy bread & garnished with coriander

12 (GF)

## Medium Plates

### Crispy Prawn & Pork Crepes

Crepe made from rice flour with prawns, pork, beansprout, onion served with Vietnamese mints & lettuce to wrap

16 (GF)

### Marinated Pork Skewers

Grilled pork skewers served with mints and lettuce to wrap

16

### Fried Rice

Chinese sausage, vegetables, egg & seasoned

10 (GF)

### Rare Beef Salad – Peanuts

Thinly sliced beef tossed with celery, capsicum & Vietnamese herbs, traditional dressing & served with prawn crackers

18

### Shredded Chicken Salad

Chicken mixed with red & white cabbage, herbs, traditional dressing & served with prawn crackers

17

### Tamarind Soft Shell Crab

Lightly battered soft shell crab wok tossed in tamarind sauce & served on a bed of green apple & daikon salad

18

### North Vietnamese Sweet & Sour Baby Pork Ribs

Braised baby ribs tossed in a caramelized sweet & sour sauce

15 (GF)

## Large Plates

### Marinated Beef Noodle & Spring Roll Noodle Bowl/ Vegetarian option available – Peanuts

Beef stir fried with lemongrass, served with herbs, cucumber & beansprouts

17 (GF)

### Beef Noodle Soup – Pho

The famous Vietnamese pho served with beef brisket, beef balls, slices of rare beef & garnished with beansprouts, red onion & basil

16 (GF)

### Clay Pot Prawns

Whole King prawns cooked in a caramelized fish sauce, garnished with shallot & chili

27 (GF)

### Sea Barramundi Fillets in Pepper Sauce

Fish fillets simmered in a pepper caramelized fish sauce, garnished with shallot & chili

26 (GF)

### Whole Free – Range Chicken with Chili & Lemon grass

Chicken cooked in a special stock then grilled, served with a chili & lemongrass sauce

27 (GF)

### Sizzling Chili Beef/ Chicken with Lemon Grass & Vegetables (Mild or Hot)

Choice of Beef or Chicken lightly stir fried with chili, lemon grass & seasonal vegetables served on a sizzling plate

19 (GF)

### Sizzling Chicken & Ginger

Whole pieces of chicken stir fried with ginger & seasonal vegetables then served on sizzling plate

17 (GF)

### Pork Belly & Eggs

Slow cooked pork belly & egg in coconut juice & fish sauce

24 (GF)

### Beef Stew

Beef shin slow cooked in a special spice broth with carrots & potatoes

22 (GF)

<b>Chicken Curry &amp; Taro</b>	18	(GF)
Chicken pieces cooked in curry spices, lemon grass, coconut cream, taro & carrots		
<b>Ginger Prawns</b>	28	(GF)
Large Prawns in a light batter, well seasoned then tossed with ginger, garlic, onion & shallot		
<b>Rice Noodles with Tofu – Vegetarian</b>	16	(GF)
Rice noodles served with tofu, cucumber, bean sprouts, mints & soy sauce dressing		
<b>Vegetable Stir Fry &amp; Tofu – Vegetarian</b>	16	(GF)
Seasonal vegetables stir fried with tofu served on a sizzling plate		

## Desserts

Please ask our friendly staff.

## Sides

<b>Steamed Vegetables</b>	10	(GF)
<b>Mixed Salad</b>	9	(GF)
<b>Pickled Daikon &amp; Carrots</b>	5	(GF)
<b>Prawn Cracker</b>	5	
<b>Bowl of Rice</b>	3	
<b>Vermicelli Noodles</b>	3	

Contemporary vietnamese inspired by family recipes. We keep traditional flavours alive by blending them with modern & progressive tastes. **quán 55** serves the same food host and owner, Wynn serves in her family home. In fact the stock pot used to cook noodle soup (phở) is the same stock pot that Wynn's mother-in-law used over 20 years ago in her restaurant. **The flavour has passed on.**

**Did you know...** quán is vietnamese for “bar”. That’s what **quán 55** is, a relaxed bar where you meet with friends and family to enjoy great food and maybe a cocktail. One of **quán 55’s** specialities is sugar cane juice where the cane is locally sourced from Jacobs Well and freshly pressed every day. Lime juice and kumquat is added and shaken with ice, absolutely refreshing. You can also enjoy this with rum or Bacardi. **Check out our drinks menu for a complete list of beverages available.**

Do you have a special occasion or event coming up? Are looking for the perfect venue? **quán 55’s** can accommodate up to 50 pax. Any parties of 15 or more, we recommend tappas style setting for a more social atmosphere. **quán 55’s** is the perfect location for functions as the area is opened and comfortable, with dim lighting to create a relaxed fun and friendly atmosphere. For more information on what we can offer just ask us or give us a call **(07) 5646 7381** or if you prefer email **wynn@quan55.com.au**