

# welcome to dandelion

Our menu features a very personal showcase of Vietnamese Cuisine. A rich and diverse cuisine that exhibits a wonderfully intoxicating combination of the raw and the cooked, the hot and the cold, the sweet and sour. Light, fresh and healthy, dishes to be savoured and dishes to be shared. We hope you enjoy the experience.

Geoff and Jane Lindsay

One of the features of Vietnamese Cuisine is that it is mostly free of wheat products and gluten. Dishes marked # however do contain wheat products.

Our kitchen is a very small and dynamic environment. Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, we are unable to guarantee the complete absence of the above ingredients in the dishes.

With advance notice will however, endeavor to exercise all care with your food in regards to these and other intolerances.

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## wrap and roll bar

Lettuce wraps, rice paper rolls in several varieties, and betel leaf wraps. Most fresh 'summer rolls', but also hot dishes, like Bo La Lot grilled over coconut and Banh Cuon the dreamy, soft rice noodle rolls. Perfect to share and sample a few. Wrap it, roll it, dip it and eat it.

Raw salmon and flying fish caviar with shredded granny smith apple and ponzu	16
Soft shell crab and avocado with Mrs T's magical sauce	21
Coconut roast rock lobster with rambutan and Thai basil	25
Omelet, Chinese sausage and yam bean with chive flower	14
Buddha rolls, with tofu, shitake and jimica, peanut sauce,	12
Peking duck spring onion and cucumber, and hoi sin#	18
Cambodian pork and peanut sausage with cucumber and roasted nut relish, hand rolled	15
Steamed rice noodles with spanner crab meat and wood ear mushrooms, coriander sprouts	18

## salads

Clean crisp salads, tossed with fragrant herbs. Spicy dressings with lime juice and Nuoc Mam or Fish Sauce, which was invented by the Vietnamese. We use only the best ranked 'Nhi' bottlings of Nuoc Mam, which is like the 'Extra Virgin' of fish sauces, from the picturesque island Phu Quoc, acknowledged as producing the best in the world.

Steamed shredded chicken with Vietnamese slaw, nuoc cham	23
Zucchini flower salad with prawns, kohlrabi and coriander	22
Crab meat with avocado, spearmint, chilli and lime juice	28
Lotus root, mustard sprout and banana blossom salad, sesame and hot mint	19
Honey glazed pork, soft bun noodles, crisp lettuce, cucumber, rice paddy herbs and peanut	24

## pho and friends

Too good to share!

Pho is a true fusion dish, influenced by the French and Chinese, quintessentially Vietnamese. The name, pronounced 'FIR' comes from the French feu (fire), as in the dish pot-au-feu. Our versions strive for authenticity in taste, with the use of superior ingredients, but that's where tradition ends! We have also added is a collection of soups from all over Vietnam, all with added Dandelion flair!

Wagyu beef, with raw sirloin and braised brisket	23
Glenloth Corn Fed Free Range Chicken with exotic mushroom	19
Tofu and assorted gathered and dried mushrooms, lily bud	19
Crispy skin salmon with green onion and a dash of sticky soy#	22
Roast duck, star anise and ginger with foie gras and lemongrass	21
Kangaroo tail broth with wontons, morning glory and cumquat	20
Mud crab, bamboo shoot and sweet potato noodle	38

## curries and wet dishes

Viet curries are spicy but lighter and cleaner than say Thai or Indian curries, often involving the deft use of tart fruit like pineapple or green papaya. Generally served with a crispy light baguette to mop up the delicious fragrant sauce. Others served with Vietnamese red rice or coconut rice.

Snapper and elephant ear stem cooked in a pineapple-scented broth with okra and baby corn	34
Yellowtail Kingfish, green papaya in a turmeric curry with snake beans and dill	36
Wok fried sand crab with Kampot black pepper and spring onion	32
Duck braised in mandarin juice and star anise with chilli, ginger and holy basil	35
Coconut braised goat with red date and goji berries, quail egg and daikon	30
Pork belly, simmered with caramel and black pepper, in a clay pot	31

## family dishes

These special occasion family style, shared dishes require 48 hours notice of arrangement and are for a minimum of 4 persons. Ideal for celebrations around our 'family table'. Prices on application.

Steamboat of Sour Fish Soup with tamarind, pineapple, okra and Elephant Ear stem cooked with your choice of Barramundi, Murray Cod, Southern Rock Lobster or Coral Trout

Whole Mud Crab, served with your choice of Chilli Broth, Black Bean or wok fried with Black Pepper. Or simply steamed and served with chilli, coriander butter bath

Babi Guling the Balinese spice stuffed and turmeric glazed suckling pig, served with pork and peanut sausage, young jackfruit and steamed rice (Minimum 8 persons)

## coconut grill

All meats and fish marinated in coconut water and papaya seeds to tenderise, grilled with our own herb and spice rub over coconut, some wrapped in banana leaf others secured in between split bamboo. All dishes served with noodles, dipping sauces and a table salad with leaves and fragrant herbs for wrapping.

Grilled fillet of Yellowtail Kingfish with lemon leaves	39
Whole king Prawns with and whole chillis and lime leaves	38
Whole baby spatchcock marinated in honey, ginger, five spice	32
BBQ Spare ribs with a refreshing lychee and mint salad	38
450g T-BONE steak with Vietnamese sweet potato fries	39

## side dishes

Grilled sweet corn with chilli, coriander butter	10
Lotus leaf wrapped sticky rice with coconut and vegetables	12
Wok fried lettuce and chives with oyster sauce	12
Roast pumpkin with basil and peanuts	10
Sweet potato fries with Vietnamese five spice salt	10

## dessert

The inspiration for our desserts comes from the street snacks abundant everywhere in Vietnam and the amazing array of fruit, with tropical Asian flavours and spices and a touch of French dessert technique.

Vietnamese coffee granita with buffalo milk yoghurt and sweetened condensed milk icecream	15
Banana spring rolls with passionfruit sorbet#	16
Fresh summer berries with basil seed, grass jelly and ginger, lime syrup, berry sorbet	18
Cassava cake 'Men Le' with avocado icecream and dandelion syrup	14
Little coconut pancakes with mung bean puree, coconut icecream	15
Ripe Mango-Melon with black sesame ice cream	16

## sweet treats

Cashew nut fudge and candied pomelo rind	6
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