

## STARTERS

**DEEP FRIED WONTONS (6pcs)** *D/F* **12**  
Crispy money bags filled with shrimp, minced pork, onions and spices. Served with sweet chilli sauce.

**DEEP FRIED PRAWNS (6pcs)** *D/F* **12**  
Panko crumbed prawn cutlets served sweet chilli sauce.

**CHICKEN NIBBLES (6pcs)** *D/F-G/F* **12**  
Marinated in a homemade fish sauce, honey and red wine

**FRESH SPRING ROLLS (3PCS)** *D/F* **12**  
Your choice of grilled chicken or pork with vermicelli, lettuce, pickled carrot & mung bean sprouts. Wrapped in rice paper Served with peanut sauce.

**FRIED SPRING ROLLS (3PCS)** *D/F* **12**  
Pork mince, carrot, taro, vermicelli, onion, spring onion. Served with our famous house fish dipping sauce.

**TANGY BEEF LIME SALAD** *D/F* **16**  
Grilled beef, red onions, celery, coriander, Vietnamese mint, roast peanuts in lime juice and pepper.

**SAIGON SALAD "GOI"** *D/F-G/F* **17**  
Fresh cabbage, cucumber, pickled carrot, onion, celery, Vietnamese mint, coriander, fried shallots, roast peanut with home made dressing. Your choice of:  
**Grilled Chicken / Grilled Pork / Beef lemongrass/ Prawns**

**SAIGON PANCAKE** *D/F* **17**  
Combination rice flour, cocconut cream, tumeric, spring onions filled with slice pork, shrimp, mung bean sprouts. Served with salad and homemade fish sauce.

**SAIGON PLATTER FOR 2** *D/F* **18**  
Fried spring rolls, wontons, chicken nibbles & salad

## VEGETARIAN OPTIONS

**Vegetable fried spring rolls** *D/F* **12**

**BAGUETTE WITH EGGS** *D/F* **14**  
Served with peanut sauce or sweet chilli

**Vermicelli salad with fried spring rolls** *D/F* **18**

**Stir fried vegetables with tofu** *D/F* **19**  
Served with **Steamed Rice**

**Stir fried noodles with vegetables & tofu** *D/F* **19**  
Your choice of **Egg noodles or Rice noodles**

## KID MEALS / SIDES

**Chicken nuggets with fries/Mini hot dogs with fries** **10**

**Wedges** **10**

**Fries with aioli** **8**

**Ice Cream Sundae** **10**

## MAINS

**BÁNH MÌ - BAGUETTE** *D/F* **14**  
Famous Vietnamese street food served in a hot crispy baguette with pate, mayo, cucumber, pickled carrot & coriander :

**Grilled Pork, Chicken or Beef Lemongrass**

**SAIGON WRAP** *D/F* **15**  
Lettuce, red onion, pickled carrot, cucumber, coriander & meat wrapped in a tortilla served with peanut sauce or hot chilli.

**Grilled Pork / Grilled Chicken / Beef Lemongrass**

**BUN "VERMICELLI SALAD"** *D/F-G/F* **19**  
Vermicelli, cabbage, pickled carrot, mung bean sprouts, spring onion, fried shallots, roast peanuts. Served with dipping fish sauce.

**Grilled Pork / Grilled Chicken / Beef Lemongrass/Prawns**

**PHO - NOODLE SOUP** *D/F G/F* **19**  
A healthy serving of broth, rice noodles and your choice of:  
**Beef / Chicken/ Prawns**

**PHO SPECIAL - Ox tail, beef and prawns** **28**

**SAIGON GRILLED** *D/F - G/F* **19**  
**Grilled Chicken /Grilled pork/ Grilled Beef lemongrass**  
**Served with steamed rice**

**VIETNAMESE CHICKEN CURRY** *G/F* **22**  
Mild & aromatic yellow curry paste based dishes containing tumeric, other aromatics. Served with **Steamed Rice**.

**BEEFY G** *D/F G/F* **23**  
Grilled diced scotch fillet serverd with salad, Vietnamese mint, with tangy chilli lime dressing and **Steamed Rice or Fries**.

**SHAKING BEEF** *D/F G/F* **24**  
Stir fried diced scotch fillet with capsicum and roast vegetables in savory sauce. Served with **Rice or Fries**

**WOK TOSSED BEEF** *D/F G/F* **24**  
Wok tossed sliced beef with red onion, coriander, garlic, black pepper in soy sause. Served with **steamed rice**.

**STEAK** *D/F G/F* **26**  
250g Scotch fillet, fries, salad & Vietnamese lime pepper sauce.

**STIR FRIED DISHES** *D/F G/F* **21**  
Stir fried vegetable with choice of **Beef, Chicken or Prawns**. Served with **Steamed rice / Egg noodles/ Rice noodles**

## DESSERTS

**Cheese cakes - ask our staff for the flavors of the day** **10**

**Icecream sundae** **10**

**Affagato - Icecream, espresso & liquer of your choice.** **12**

# DRINKS MENU

## TAP BEERS

Saigon Lager 4%	\$8
Tiger 4.8%	\$9
Trailblazer Lager 4.5%	\$9
Wellingtonian IPA 6%	\$10

## BOTTLE BEERS

Heineken Zero / Heineken Light	\$8
Export 33	\$8
Saigon /Asahi/ Tiger Crystal	\$9
Stoke Dark /Corona/ Heineken 5%	\$9
Steinlager Classic /Pure	\$9
Shella Artois	\$9
Hemp Beer 888ml APA 6.3%	\$16

## CIDERS

Sunchaser Cider	\$9
Somersby Blackberry/Apple	\$9
Crookes Apple 500ml	\$12
Crookes Blackcurrent 500ml	\$12
Crookes Ginger 500ml	\$12

## RTD'S

Canadian Club & Dry	\$9
Jim Beam & Cola Bottles	\$9
Jack Daniel Bottle	\$12

## BOURBONS

House - Jim Beam	\$9
Makers Mark	\$10
Wild Turkey	\$10
Jim Beam Black/Double Oak	\$10

## GINS

Larois Mediterranea House	\$9
Larois Citrus/Rose	\$10
Roku Japanese Gin	\$12
Sipsmith Dry Gin	\$10
Sipsmith V.J.O.P Signature Edition	\$12
Sipsmith London Cup	\$11
Sipsmith Sloe Gin 2018	\$12

## WHISKEYS

Canadian Club - House	\$9
Techers Peated Malt House	\$9
Jack Daniels	\$9
Auchentoshan Single Malt	\$11
The Ardmore Single Malt	\$11
Bowmore Single Malt 12y	\$12
Suntory Whisky	\$12

## TEQUILAS

Hijosde Villa - Tequila	\$12
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## RUMS

Stolen Black /White- House	\$9
Coruba Dark	\$10
Appleton Estate Signature	\$12

## VODKAS

Russian Stanard - House	\$9
Russian Gold	\$10

## WINES

### SPARKLINGS

<b>Lindauer 200ml Bottle</b>	-	\$11
<i>Burt, Sav, Rose, Pinot Gris, Fraise</i>		
<b>Sartori di Verona Prosecco</b>	\$11	\$45
<i>Veneto- Italy-Fresh, Acacia, Pear</i>		

### ROSES

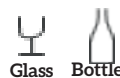
<b>Unison Vineyard Rose</b>	\$10	\$42
<i>Hawkes Bay, NZ</i>		
<i>Strawberry, Cream, Supple</i>		
<b>Chateau Gassier Esprit Rose</b>	\$13	\$52
<i>Provence, France</i>		
<i>Almond, Clementine, Floral</i>		

### WHITE

<b>Whyte Estate Sauv Blanc</b>	\$10	\$42
<i>Marlborough NZ</i>		
<b>Johner Estate Sauv Blanc</b>	\$11	\$45
<i>Wairarapa NZ</i>		
<i>Apple, Tropical, Silky</i>		
<b>Unison Vineyard Pinot Gris</b>	\$11	\$45
<i>Hawkes Bay NZ</i>		
<b>Hawkshead Pinot Gris</b>	\$13	\$52
<i>Central Otago, NZ</i>		
<i>Lime, Pineapple, Mineral</i>		
<b>De La Terre Chardonnay</b>	\$12	\$48
<i>Hawke's Bay NZ</i>		
<i>Lime, Pineapple, Mineral</i>		
<b>Bogle Chardonnay</b>	\$14	\$58
<i>California, USA</i>		
<i>Bold, Butterschotch, Apple</i>		
<b>Johner Estate Riesling</b>	\$11	\$45
<i>Wairarapa NZ</i>		
<i>Citus, Floral, off-dry</i>		
<b>Bohemian Gewurztraminer</b>	\$14	\$58
<i>Alsace France - Rose, Lychee, Spiced</i>		

### RED

<b>Unison Merlot/Cabernet</b>	\$10	\$45
<i>Hawke's Bay, NZ</i>		
<i>Blackcurrent, Cassis, Cocoa</i>		
<b>Johner Estate Pinot Noir</b>	\$13	\$55
<i>Gladstone Wairarapa</i>		
<b>Foxes Island Pinot Noir</b>	\$15	\$62
<i>Marlborough NZ</i>		
<i>Complex, Elegant, Dark</i>		
<b>De La Terre Syrah</b>	\$14	\$58
<i>Hawkes's Bay, NZ</i>		
<i>Pepper, Blackberry, Oak</i>		
<b>San Felice Chianti Classico</b>	\$15	\$62
<i>Tuscany, Italy-Cherry Vanilla, Leather</i>		
<b>Mollydooker The Boxer Shiraz</b>	-	\$74
<i>McLaren Vale, Australia</i>		
<i>Bold, mocha cherry</i>		
<b>Clos de l'Oratoire Chateaneuf</b>	-	\$158
<i>Rhone, France - Rose, Pepper, Licorice</i>		
<b>Domaine Lignier Gevrey Cham</b>	-	\$220
<i>Burgundy, France- Vioet, Red Fruit</i>		
<b>PORT WINES</b>	\$14	-
<b>Niepoort Tawny Porto</b>		
<i>Douro, Portugal - Nutty, Dried fruit</i>		
<b>Ruahine Ports</b>		
<i>Dannevirke, NZ- Plump Pheasant</i>		



## COCKTAILS

<b>C.C. 12YO ESPRESSO MARTINI</b>	\$18
<i>Canadian club 12yo, GallianoRistretto, espresso and maple syrup</i>	
<b>THE SAIGON SHAKE</b>	\$15
<i>Bailey liqueur, espresso and condensed milk</i>	
<b>COSMOPOLITAN</b>	\$18
<i>Russian Vodka, triple sec, lime j &amp; cranberry</i>	
<b>DARK &amp; STORMY</b>	\$15
<i>Stolen dark rum, ginger beer, lime j</i>	
<b>MALIBU PINA COLADA</b>	\$18
<i>Malibu orinial, Pineapple j, coconut cream</i>	
<b>GRASSHOPPER</b>	\$19
<i>Crem de menthe, Crem de cacao, cream</i>	
<b>THE DRY MARTINI</b>	\$18
<i>The classic expression of timeless class, look no further than the Sipsmith, V.J.O.P</i>	
<b>THE APPLE MARTINI</b>	\$18
<i>Apple souz, tequilla, lime j &amp; sprite</i>	
<b>MOSCOW MULE</b>	\$16
<i>Sipsmith London cup gin, lime j, sugar syrup, bitters &amp; ginger beer</i>	
<b>TEQUILA SUNRISE</b>	\$16
<i>Tequila, oj, grenadine</i>	
<b>THE ZOMBIE</b>	\$18
<i>White rum, Dark rum, pineapple j, lime j, grenadine</i>	
<b>MOCKTAILS</b>	\$9
<b>Virgin Mojito / Virgin Pina Colada</b>	
<b>Raspberry Ice tea /Stay Sober</b>	

## NON ALCOHOLIC

<b>Schweppes Range</b>	\$6
<i>Cucumber Tonic, Lemon Lime &amp; Bitters</i>	
<i>Classic Ginger Beer/Spicy Ginger Beer</i>	
<i>Golden Ginger Ale</i>	
<b>Fizzys</b>	\$5
<i>Dry Ginger Ale, Tonic, Soda Water,</i>	
<i>Coke, Coke No Sugar, Fanta,</i>	
<i>L&amp;P, Lemonade, Sprite no Sugar</i>	
<b>Juices</b>	\$5
<i>Orange, Apple, Pineapple, Cranberry</i>	
<b>REAL FRUIT SMOOTHIES</b>	\$8
<i>Mango, Strawberry, Blueberry</i>	
<b>ICE BLENDED</b>	\$8
<i>Chocolate, Coffee, Mocha, Coconut Chocolate</i>	
<b>Milkshakes</b>	\$6
<i>Chocolate, Strawberry, Caramel,</i>	
<b>Coffees</b>	
<i>Vietnamese Coffee</i>	H \$5 C \$6
<i>Redline Coffee Range</i>	M \$5 L \$6
<i>Hot Chocolate</i>	M \$5 L \$6
<b>Teas</b>	\$4
<i>English Breakfast, Green Tea, Earl Grey, Honey and Ginger</i>	

All Spirits Are Double Shots 30ml