


ENTREE

Spring Roll

Hanoi Crab and Prawn Spring Roll (2pc) 	14
Traditional Pork Spring Roll (5pc)	14
Vegan Net Spring Roll (5pc)	14

Beef Wrap in Betel Leaf (5pc)

Perfectly wrapped beef parcels in betel leaves and charcoal grilled	16
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Rice Paper Roll (2pc)

Char Grilled Chicken	9
Hanoi Grilled Pork 	9
Crispy Soft Shell Crab	9

Chicken Skewer with Satay Sauce (2pcs)

Chicken skewer dipping in classic satay sauce	14
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Calamari "Shaking" Salt & Pepper

Crispy calamari, wok-tossed with capsicum and onion. Seasoned with a savory salt and pepper blend.	24
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Salt & Pepper Soft Shell Crab

Crispy soft shell crab, wok-tossed with capsicum and onion. Seasoned with a savory salt and pepper blend.	26
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Crispy Young Tofu in Panko Crumb

Deep fried young tofu served with chilli mayo sauce	12
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Pork and Prawn Wonton (5pc)

Choice of <u>Fried</u> or <u>Steamed</u>	14
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Spicy Roast Pork Salad


Crispy roast pork salad with lemongrass and kumquat dressing	24
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Southside Chicken Wings (6pc)

Choice of <u>Garlic Chilli Fish Sauce</u> or <u>Sweet & Savoury Tamarind Glazed</u>	14
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STEAMED

Burger Bao Bun (1pc)

Crispy Roast Pork	8
Char Grilled Chicken	8
Soft Shell Crab	9
Crispy Tofu 	8

Scallop and Prawn Dumpling (3pc)

Served in soy vinegar sauce	14
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Vegetarian Dumpling (4pc)

Served in soy vinegar sauce	14
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SALAD

Vietnamese Coleslaw with Prawn Crackers

Choice of <u>Poached Chicken</u> or <u>Crispy Pork</u> or <u>Grilled Chicken</u>	20
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Green Papaya Salad with Prawns

Thai style papaya salad with house made citrus fish sauce dressing	22
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Green Mango Salad with Prawns

Authentic Vietnamese style green mango salad with palm sugar fish sauce dressing.	22
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CLAYPOT & CURRY

"Bò Kho" (Beef Stew)

Pot-roasted beef stew, fragrant with lemongrass, star anise and cinnamon	21
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Duck Curry Infused in Coconut Cream

Whole duck leg, beans cooked in Vietnamese style curry infused in coconut cream	23
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"Cá Kho" In Green Pepper

Caramelized Barramundi simmered in a rich and savory clay pot sauce with a blend of green pepper	34
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Braised Pork Belly with Egg

Braised pork belly and eggs, slow-cooked in a savory and sweet caramelized sauce.	28
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Pork Meat Ball in Quail Egg "Xíu Mại"

Vietnamese-style meatballs made from ground pork simmered in a tangy tomato sauce	27
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An Di's Special Seafood Fried Rice

With special XO sauce	23
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Vegan Ragu

Carrot, potatoes, eggplants, white beans in house made tomato sauce infused with butter.	20
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Braised Eggplant with Tofu & Mushroom

Eggplant, tofu and mushroom braised in house made tomato sauce	24
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-Favourite Dish

"gf" - Gluten Free

"veg" - Vegetarian

We cannot guarantee completely allergy free meals, due to the potential of trace allergens in the working environment and supplied ingredient.

CATERING or hosting you next FUNCTION?
Chat to our friendly staff for more information
or send us an email
info@andi.melbourne







1.5% Card Surcharge
10% Weekend Surcharge
15% Surcharge on Public Holiday
5% **Discount** Cash Payment





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GRILLED & WOK

RiceShare

Whole Char Grilled Squid GF 		34
Served with creamy green chilli sauce		
Crispy Quail in Buttery Garlic Sauce 		32
Crispy, butter-fried quail, seasoned with aromatic herbs and spices,		
Crispy Salted King Prawns 		36
With chilli, onion and five spice salt		
Beef Ribs in Tamarind Sauce GF  		35
Oven baked beef ribs served with papaya salad		
Chicken Mince Stir Fried with Basil	19	25
Minced chicken stir fried with fresh garlic and chilli with fragrant of Thai basil		
“Bò Lúc Lắc” (Shaking Beef) GF 	20	28
Diced beef on the wok with garlic, capsicum, onion.		
Seafood with Broccoli XO Sauce 		32
Seafood on the wok with XO sauce		
Char Grilled Chicken On Rice	19	
Served with pickle and scalion oil		
Roast Pork On The Wok	19	27
Stir fried with Chinese Broccoli		
Stir Fried Lemongrass Chicken	19	27
Chicken strips sautéed with fragrant lemongrass, onions, and capsicum.		
Tofu and Bok Choy On The Wok VEG		23
On the wok with garlic sauce		
Mushroom and Broccoli with XO GF		23
Stir fried style with home made XO sauce		
Char Grilled Pork Chop on Rice GF	18	
An Di’s Chicken Fried Rice		18
Vegetarian Fried Rice VEG		18

NOODLE SOUP



Special 24 Hours “PHỞ” with Beef Ribs GF   24

Northern style Vietnamese Pho with 24 hours broth bursting with flavour




SIGNATURE PHO COMBO FOR TWO \$46

Can’t get enough?

An Di’s signature Pho combo comes with 2 bowls of Pho and our Special Beef Ribs to share !!


Traditional 24 Hours “PHỞ” GF 		19
Choice Of:		
Sliced Rare Beef		
Beef Balls		
Beef Brisket		
Special Beef		
Poached Chicken		
Vegan “PHỞ” GF VEG		19
Northern style Vietnamese Pho with a rich 12 hour broth bursting with flavour		
“HUE” Spicy Beef Noodle Soup GF 		20
Thick vermicelli noodle with rare beef, brisket, pork belly and pork loaf		
Wonton Noodle Soup		20
Egg noodle with fried and steamed wonton, char siu pork and bok choy		
SIDE		
Steamed Jasmine Rice		4
Garlic Rice		5
Red Rice		5
Vermicelli Noodle		5
Bowl of Soup		3.5

VERMICELLI NOODLE

Bún Chả Hà Nội GF   		20
Ha Noi style grilled pork in fish sauce dressing, pickle and herbs served with vermicelli noodle		
Turmeric Fish on Vermicelli Noodle GF		23
Turmeric fish with dill, scallion oil served with fish sauce dressing		
Bun Bowl - Vermicelli Noodle Salad		18
Choice Of:		
Crispy Roasted Pork GF		
Char Grilled Chicken		
Traditional Pork Spring Roll		
Vegan Spring Roll VEG		
Crispy Tofu GF VEG		

THERE’S ALWAYS ROOM FOR DESSERT!

Sticky Date Pudding		15
With butterscotch sauce and coconut ice cream		
Banana Fritter		15
Deep fried banana served with coconut ice cream		
Chocolate Harumaki		15
Japanese style chocolate spring roll served with iced cream and chocolate drizzle.		

-Favourite Dish

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