BAGUETTE ROLLS (Bánh Mì)

MY LOTUS CAFÉ

A Vietnamese baguette with a soft inside and crispy crust filled with (your choice), buttery butter , chicken liver pate, pickled carrot, onion, cucumber, spring onion, fresh coriander, soy sauce & chilli on request.





LUNCH CLASSICS (Bữa Trưa)



Chicken Schnitzel Sub

Toasted baguette with chicken schnitzel, lettuce, special sauce & aioli served with fries.

\$24



Steak Sub

Toasted baguette, grilled scotch fillet, cheese, tomato, lettuce & aioli served with fries.





Chicken Schnitzel

Chicken breast, crumbed & deep fried served with fries, salad & creamy mushroom sauce.





Lotus Steak Breakkie (Bò Né)

Sizzling Scotch Fillet, Eggs, Chorizo, Chicken Pate, Gravy & Caramelised onion, Shallots served with bread roll.



- Egg \$1.50
- Hashbrown \$2.00
- Chorizo \$6.00
- Fries (Reg) \$5.00
- Fries (Lrg) \$10.00





BEEF NOODLE SOUP



Large - \$20.00

(Phở)

A popular Vietnamese soup consisting of 72 hours of slow-cooked beef broth with (your choice), rice noodles, bean sprouts, shallots onions, coriander, basil, lemon, and chilli on request.
Regular - \$18.00



Rare Beef (Phở Tái)

A delicate blend of savory beef broth, rare beef and rice noodles, topped with fresh ingredients, shallots, onion, coriander.





Beef Brisket (Phở Nạm)

A delicate blend of savory beef broth, beef brisket and rice noodles, topped with fresh ingredients, shallots, onion, coriander.





Chicken (Phở Ga)

A delicate blend of savory chicken broth and rice noodles, topped with fresh ingredients, shallots, onion, coriander.

\$18

Beef Balls (Phở Bò Viên)

A delicate blend of savory beef broth, beef ball and rice noodles, topped with fresh ingredients, shallots, onion, coriander.





Rare Beef & Briskel (Phở Tái, Nạm)

A delicate blend of savory beef broth, rare beef, beef brisket and rice noodles, topped with fresh ingredients, shallots, onion, coriander.



- MEAT \$ 3.00
- VEGGIE \$ 3.00
- NOODLE \$ 3.00
- SOUP \$ 2.00

BEEF NOODLE SOUP

(Phở)

Regular - \$19.00 Large - \$23.00



Combination Beef (Phở Đặc Biệt)

A delicate blend of savory beef broth, rare beef, beef brisket, beef balls and rice noodles, topped with fresh ingredients, shallots, onion, coriander.



Beef Balls & Brisket (Phở Nạm, Bò Viên)

A delicate blend of savory beef broth, beef brisket, beef ball and rice noodles, topped with fresh ingredients, shallots, onion, coriander.

\$19



Spicy Beef (Bún Bò Huế)

A Spicy Vietnamese beef noodle soup with lemongrass base, beef brisket, sausages, pork leg served Bún Bò Huế noodles, spring onion, shallots. lemon, coriander.



Rare Beef & Meatballs (Phở Tái, Bò Viên)

A delicate blend of savory beef broth, rare beef, beef ball and rice noodles, topped with fresh ingredients, shallots, onion, coriander.

\$19

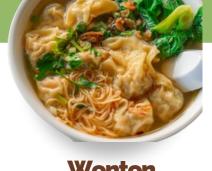
- MEAT \$ 3.00
- VEGGIE \$ 3.00
- NOODLE \$ 3.00
- SOUP \$ 2.00



With your (choice of noodles & filling) and vegetables in our slow-cooked 24-hour Chicken broth.

NOODLE CHOICES

- EGG NOODLE
- RICE NOODLE



Wonton (Hoành Thánh)

A delicate blend of savory chicken broth, chicken wonton, Bok Choy & Scallion. Topped with dried onion, coriander, served with noodles of choice.



A delicate blend of savory chicken broth, beef & chive dumpling, Bok Choy & Scallion. Topped with dried onion, coriander, served with noodles of choice.





Crispy Chicken (Gà Giòn)

A delicate blend of savory chicken broth, crispy chicken, Bok Choy & Scallion. Topped with dried onion, coriander, served with noodles of choice.





BBQ Chicken (Gà Nướng)

A delicate blend of savory chicken broth, BBQ chicken, Bok Choy & Scallion. Topped with dried onion, coriander, served with noodles of choice.





A delicate blend of savory chicken broth, prawn, squid and mixed seafood, Bok Choy & Scallion. Topped with dried onion, coriander, served with noodles of choice.





Sugar Cane Prawn (Chao Tôm)

A delicate blend of savory chicken broth, sugar cane prawn, Bok Choy & Scallion. Topped with dried onion, coriander, served with noodles of choice.





Vietnamese Crab & Tomato Soup (Bún Riêu)

A flavorful homemade tomato chicken broth and topped with crab meatballs, Pork leg, pork sausages, fried tofu, and a handful of herbs.





Combination (Thập Cẩm)

A delicate blend of savory chicken broth, chicken, beef, mixed seafood, Bok Choy & Scallion. Topped with dried onion, coriander, served with noodles of choice.





BBQ Pork Chop (Sườn)

A delicate blend of savory chicken broth, BBQ Pork Chop. Topped with dried onion, coriander, served with noodles of choice.

- Crispy Chicken (Gà Giòn)- \$10.00
- BBQ Chicken (Gà Nướng) \$10.00
- Grilled Pork Chop (Sườn)- \$7.00
- Sugar Cane Prawn (Chao Tôm) -\$9.00



RICE DISHES

(Com)

Vietnamese rice - Cơm tấm (with your choice of side) and rice served w/ house made fish sauce. **Dishes does not contain egg.**



EXTRA Tomato Rice - \$2.00 Garlic Rice - \$3.00 Add Egg - \$ 1.50





RICE DISHES WITH



Stir-Fry with your choice of filling, vegetables and tossed in sauce of choice

served w/rice. **Dishes does not contain egg.**

CHOOSE YOUR SAUCE:

- Lemon Grass And Chilli
- Oyster
- Sweet And Sour
- Sate
- Mongolian
- Garlic
- Black Bean

- Tomato Rice \$2.00
- Garlic Rice \$3.00
 - Add Egg \$ 1.50





VERMICELLI SALAD/SHEET

Vermicelli Salad



\$18

2(

Vermicelli Sheet +\$1.00





Chicken Spring Rolls (Chả Giò Gà)



Lemongrass Beef (Bò Xả Ớt)





Vegetarian Spring Rolls (Chả Giò Chay) (V)



Lemongrass Chicken (Gà Xào Sả Ớt) \$19



\$19

<u>VERMICELLI SALAD/SHEET</u> (Bún/Bánh Hỏi)

MY LOTUS CAFÉ

ADD ON

- Spring Roll \$3.00
- Meat \$3.00
- Noodles \$2.00
 - Sugar Cane \$9.00



Crackling Pork (Heo Quay)



\$18



BBQ Pork Sausages (Nem Nướng) \$18



Grilled Pork & Spring Roll (Bún Thịt Nướng Chả Giò)

32







Grilled Pork (Thịt nướng)



Sugar Cane Prawn (Chao Tôm)



STIR FRY EGG NOODLE (Soft/Crunchy) (Mi Xào - Nước / Khô)



Chicken (Gà)

Stir-fry egg noodles with chicken, carrots, mushrooms, broccoli, bok choy, and wombok tossed in house-made soy and oyster sauce.



(Bò)

Stir-fry egg noodles with beef, carrots, mushrooms, broccoli, bok choy, and wombok tossed in housemade soy and oyster sauce.





Vegetables & Tofu (Chay)

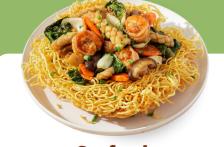
Stir-fry egg noodles with tofu, carrots, mushrooms, broccoli, bok choy, and wombok tossed in housemade soy sauce.





Prawn (Tôm)

Stir-fry egg noodles with prawns, carrots, mushrooms, broccoli, bok choy, and wombok tossed in house-made soy and oyster sauce.



Seafood (Hải Sản)

Stir-fry egg noodles with mixed seafood, prawn, squid, carrots, mushrooms, broccoli, bok choy, and wombok tossed in house-made soy and oyster sauce.



Combination -(Thập Cẩm)

Stir-fry egg noodles with chicken, beef, seafood, carrots, mushrooms, broccoli, bok choy, and wombok tossed in house-made soy and oyster sauce.



- MEAT \$ 3.00
- VEGGIE \$ 3.00
- NOODLE \$ 3.00







STIR FRY FLAT RICE NOODLE (Wet/Dry) (Hủ Tiếu Xào - Nước/ Khô)



Chicken - GF (Gà)

Stir-fry flat rice noodles with chicken, carrots, mushrooms, broccoli, bok choy, and wombok tossed in housemade soy and oyster sauce.







Stir-fry flat rice noodles with beef, carrots, mushrooms, broccoli, bok choy, and wombok tossed in housemade soy and oyster sauce.





Vegetables & Tofu - GF (Chay)

Stir-fry flat rice noodles with tofu, carrots, mushrooms, broccoli, bok choy, and wombok tossed in housemade soy sauce.





Prawn - GF (Tôm)

Stir-fry flat rice noodles with prawns, carrots, mushrooms, broccoli, bok choy, and wombok tossed in housemade soy and oyster sauce.



Seafood - GF (Hải Sản)

Stir-fry flat rice noodles with mixed seafood, prawn, squid, carrots, mushrooms, broccoli, bok choy, and wombok tossed in house-made soy and oyster sauce.





Combination - GF (Thập Cẩm)

Stir-fry flat rice noodles with chicken, beef, seafood, carrots, mushrooms, broccoli, bok choy, and wombok tossed in house-made soy and oyster sauce.



- MEAT \$ 3.00
- VEGGIE \$ 3.00
- NOODLE \$ 3.00



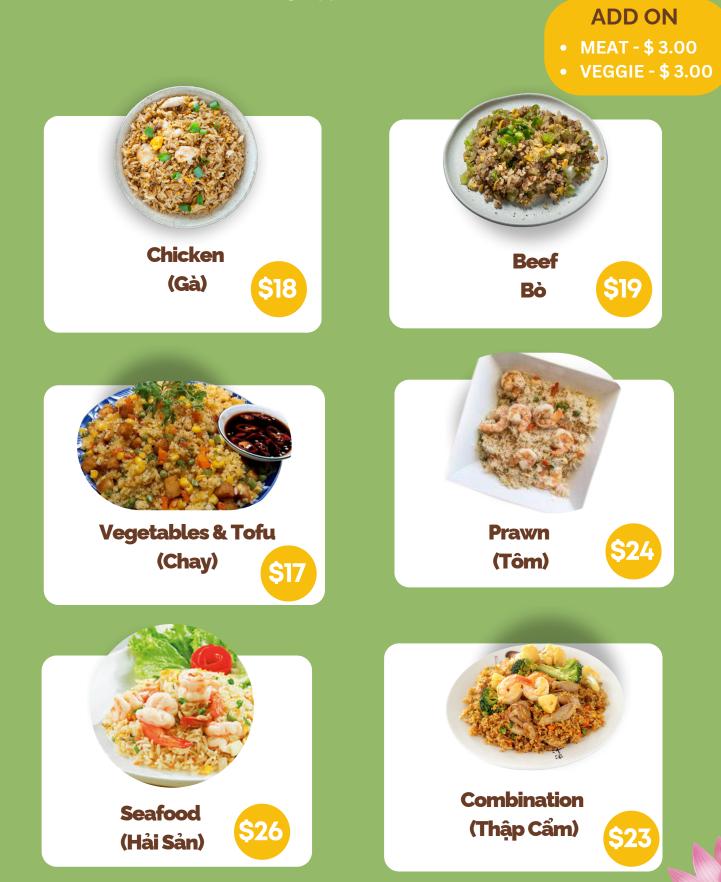




(Com Chiên)



Vietnamese fried rice (with your choice), carrots, corn, peas, onions tossed in housemade seasoning topped with corriander.





STIR FRY DISHES (Món Xào)



Stir fry (with your choice of filling) with onion, capsicum, carrots & Vegetables tossed in (sauce of choice).

CHOOSE YOUR SAUCE

- LEMON GRASS & CHILLI
- OYSTER
- SWEET & SOUR
- MONGOLIAN
- SATE 🕔
- GARLIC
- BLACK BEAN





<u>CHEF SPECIALS</u> (Món Ăn Đặc Biệt)





Vegetarian Sweet N Sour Soup (Canh Chua Chay)

Tofu, Pineapple, bean sprouts, tomato and okra served in Tamarind Sweet N Sour Soup



Prawn Sweet N Sour Soup (Canh Chua Tôm)

Prawn Pineapple, bean sprouts, tomato and okra served in Tamarind Sweet N Sour Soup.





Vegetable Tofu Clay Pot (Đậu Hũ Tay Cầm)

Tofu & Vegetable tossed in Soy Sauce served in Clay Piot





Seafood & Tofu Clay Pot (Đậu Hũ Hải Sản Tay Cầm)

Mix Seafood, Tofu & Vegetables tossed in oyster and soy sauce served in Clay Pot.



Braised Pork Belly (Thịt Kho Tộ)

Pork Belly braised in homemade sauce served in claypot. Topped with pepper, shallots & chilli.





Stir Fry Chicken Wings w/ Fish Sauce (Cánh Gà Chiên Nước Mắm)

Stir-fried chicken wings tossed in house made fish sauce.





Salt n Pepper Chicken Wings (Cánh Gà Chiên Muối Tiêu)

Stir-fried chicken wings tossed in Salt N Pepper



Sweet N Sour Pork (Heo xào chua ngọt)

Pork, onion, capsicum, pineapple tossed in sweet n sour sauce.



Honey Soy Chicken (Gà Sốt Mật Ong

Fried Chicken tossed in Honey & Soy Sauce, topped with Sesame seed.





CHEF SPECIALS (Món Ăn Đặc Biệt)





(Tôm Sốt Mật Ong)

Fried prawns tossed in Honey & Soy Sauce, topped with Sesame seed.





Salt N Pepper Calamari (Mực Rang Muối)

Deep -fried salt and pepper calamari, onions, capsicum, tossed in house made seasoning, served with crispy noodles.





Salt N Pepper Prawns (Tôm Rang Muối)

Deep - fried salt and pepper prawns, onions, capsicum, tossed in house made seasoning served with crispy noodles and sweet chilli sauce.





A Turmeric flour based, Pork, Prawn, Bean sprouts, Onions, served with Fish Sauce & Side salad

MONDAY ONLY







Yang Chau Fried Rice (Com Chiên Dương Chau)

Eggs, prawns, chinese pork sausages, chicken, peas, carrots & corn tossed in housemade seasoning.









Vietnamese salad (with your choice), lettuce, carrots, radish, Vietnamese mint, cucumber, and peanuts drizzled in house-made special sauce, served with prawn crackers.



