

FOOD MENU



STARTERS

VEGE SPRING ROLLS

(6PC) (VG) - 9.5

Served with lettuce and fresh Asian herbs

FRIED TOFU (8PC) (VG) - 8.5

Coated in hoisin glaze, fried shallots and spring onions

PRAWN & GINGER DUMPLINGS

(5PC) - 10.5

Chilli oil, spring onions and dipping sauce

CRISPY FRIED CHICKEN WINGS

(6PC) - 10.5

Tossed with sweet soy, fried shallots and spring onions

BAO BUN - 5.5 each or 3 for 15

Soft steamed buns with pickled carrot, cucumber, spring onion, crushed peanuts and Sriracha chilli sauce

Choice of:

- Grilled Pork
- Fried Chicken
- Vegan Duck (VG)

LUNCH SPECIAL 18.40

(Available from 11:30am - 4pm)

Set A: Main + 2 Lunch sides

Set B: Main + 1 Lunch side +
Soft Drink/tea/coffee
(+ \$1 for drinks marked*)
(+ \$2 for drinks marked**)

LUNCH SIDES

- 4 pc Fried Tofu (VG)
- 2 Spring Rolls (VG)
- 2 Chicken Wings

MAINS

PHỞ - 14.5

Our vegan broth is made using fresh vegetables with no added MSG. Served with fresh pho noodles, Thai basil, beansprouts, spring onion, red onion and coriander.

Fresh chilli, lemon and lemongrass chilli oil available upon request.

Choice of:

- Grilled Beef (GFO)
- Grilled Chicken (GFO)
- Grilled Vegan Duck (VG)
- Tofu and Asian Mushrooms (VG)(GFO)

Extras:

- Chicken / beef / vegan duck - 3
- Tofu / shiitake/ enoki/ bok choy - 2
- Noodles - 2

BÚN - 14.5

Vermicelli noodle salad bowl with fresh salad and Asian herbs. Served with fish or vegan sauce (Low carb option available)

Choice of:

- Chargrilled Beef (GFO) / Pork (GFO) / Chicken (GFO)
- Chargrilled Vegan Duck (VG)
- Vegetable Spring Rolls (VG)
- Lemongrass Tofu (VG)(GFO)

Extras:

- Meat / vegan duck / spring rolls - 3

CƠM | RICE - 14.5

Steamed broken rice with grilled chicken and fresh salad.

Served with fish sauce, vegan fish sauce or soy.

Choice of:

- Chargrilled Beef (GFO) / Pork (GFO) / Chicken (GFO)
- Chargrilled Vegan Duck (VG)
- Lemongrass Tofu (VG)(GFO)



Scan to view
picture menu
and specials

A 1.2% surcharge applies to all card transactions
(VG) Vegan - (GFO) Gluten free option available - please
advise staff upon ordering

Please advise staff of any allergies.

We are unable to guarantee that trace elements will not be present.

Food may contain traces of nuts, shellfish and gluten.

DRINKS MENU



SOFT

- Coke / Coke No Sugar - 3
- Lemonade - 3
- Coconut Water - 3.5
- *Sparkling Mineral Water - 4
- *Ginger Beer* - 4
- *Kombucha (250ml) - 4
- *Lemon Lime Bitters - 4.5
- **Coconut Juice - 5

Hot Tea

- Jasmine / Oolong / Green - 3

Vietnamese Iced Coffee

- Black - 4
- w/ condensed milk - 4
- w/ coconut condensed milk (VG) - 4.5

SPIRITS - 9

- Tanqueray Gin
- Jameson Whiskey
- Wyborowa Vodka
- Havana Club Rum
- Maker's Mark Bourbon



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BEER

TAP

Orion Draft, Okinawa Japan - Pot 7 | Pint 12

BOTTLE / TINNIES

- Saigon Special Lager, VN (4.9%) - 9
- Hop Nation Mango Gose, VIC (4.0%) - 10
- Moon Dog Mack Daddy Dark Ale, VIC (5.0%) - 9
- The Hills Apple Cider, VIC (5.0%) - 9
- Stone & Wood Pacific Ale, NSW (4.4%) - 9
- Venom Pale Ale, VIC (4.8%) - 9

WINE

WHITE

Glass 10 | Bottle 45

- Miritu Bay Sauvignon Blanc (VG)
- Malborough NZ
- Seabrook "Lineage" Pinot Grigio (VG)
- Adelaide Hills SA
- Clare's Secret Riesling (VG)
- Clare Valley SA

RED

Glass 10 | Bottle 45

- Yarrawood Pinot Noir (VG)
- Yarra Valley VIC
- Lindsay Wine Tempranillo (VG)
- Barossa Valley SA

ROSE

Glass 10 | Bottle 45

- Indented Head Rose (VG)
- Bellarine Peninsula VIC

SPARKLING


Bottle 10

- Coppabella Prosecco (200ml)
- Tumbarumba NSW

WE DO CATERING

We offer catering for both corporate and private events. Please email us for catering menu and packages.

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