



Starters

Vege Spring Rolls

(6PC) (VG) - 10.5

Served with lettuce and fresh Asian herbs

Fried Tofu (8PC) (VG) - 9.9

Coated in hoisin glaze, fried shallots and spring onions

Prawn & Ginger Dumplings

(5PC) - 11.5

Chilli oil, spring onions and dipping sauce

Crispy Fried Chicken

Wings (6PC) - 11.5

Tossed with sweet soy, fried shallots and spring onions

Bao Bun - 6 each or 3 for 17

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 20.90

[Available from 11:30am - 4pm]

Set A : Main + 2 Lunch sides

Set B : Main + 1 Lunch side +
Soft Drink/Tea
[+ \$1 for drinks marked ●]
[+ \$2 for drinks marked △]

Lunch Sides

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

Mains

Phở - 17

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:

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

Extras:

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

Bún - 17

Vermicelli noodle salad bowl with fresh salad and Asian herbs. Garnished with crushed peanuts and fried shallots.

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 - 17

Steamed broken rice with fresh salad and choice of protein

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)

1.2% surcharge applies to all card transactions

10% surcharge applies on weekends

(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

Soft

- Coke / Coke No Sugar - 3
- Lemonade/Solo - 3
 - Coconut Water - 4
 - Sparkling Mineral Water - 4
 - Ginger Beer - 4
 - Kombucha (250ml) - 4
 - Lemon Lime Bitters - 4
- △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



Scan to view picture menu and specials

WE DO CATERING

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

346 Smith Street, Collingwood
Phone - 03 9042 9668
Web - www.tonkin-smith-st.com.au
Email - info@tonkin-smith-st.com.au

  tonkin-smith-st

Beer

Tap

Orion Draft, Okinawa Japan - Pot 7 | Pint 12

Bottle/Tinnies

- Saigon Special Lager, VN (4.9%) - 9.5
- Hop Nation Mango Sour, VIC (4.0%) - 9.5
- White Rabbit Dark Ale, VIC (5.0%) - 9
- The Hills Apple Cider, VIC (5.0%) - 9
- Stone & Wood Pacific Ale, NSW (4.4%) - 9
- Heaps Normal Quiet XPA, NSW (0.5%) - 8

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

Yarrowood 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

Spirits - 9

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