

Green Curry
 Flavours of kaffir lime, galangal, lemongrass, wild ginger, fragrant basil oil & mixed vegetables in a mild, creamy coconut sauce, garnished with spring onion & mild chilli
Chicken (GF) or Black Angus Beef (GF) C 26.5 / B 29.5

Vietnamese Style Curry 23.9
 Yellow curry, slow cooked with cauliflower, baby potatoes, cherry tomatoes, snake beans & mild chilli. Served with steamed rice
 With your choice of:
Chicken (GF) Barramundi (GF) or Tofu (VG, GF)

Black Angus in Peanut Sauce 31.9
 Smooth & creamy peanut sauce, sweet capsicum, topped spring onion & fried shallots. Steamed rice

Crispy Chicken With Red Rice 23.9
 Saigonese style, twice cooked chicken Maryland with crispy skin, served with spice infused rice (GFO)

Chefs Calamari 29.9
 Wok fried calamari, tossed in a rich caramelised sauce infused with aromatic spices, sweet garlic shoots. Steamed rice (GF)

Silky Eggplant 20.9
 Roasted eggplant in a coconut sauce infused with a hint of curry, drizzled with spring onion oil, served with steamed rice (V, VG, GF)

Seasonal Vegetables with Tofu 21
 Stir fried with our Chef's special sauce & silky tofu (V, VG, GF)

Vietnamese Fried Rice 18.9
 *Vegetarian option available upon request (V, VGO, GFO)

Steamed Rice (V, VG, GF) 5.5

DRINKS

Coffee

Vietnamese Coffee - Ca Phe Sua Da 6
 Vietnamese style coffee sweetened with condensed milk. Served on ice

Soft Drinks

Coke, Coke no sugar, Sprite,
 Fanta Orange, Fanta Raspberry 600ml 6.5
 Bottled Water 4.5
 Sparkling Water (450ml) 5.5

Bubble Tea 7.9/9.5

Milk Tea

Honeydew Milk Tea *pearls, green apple jelly*
 Taro Milk Tea *pearls, coconut jelly*
 Thai Milk Tea *pearls*
 Viet Coffee Milk Tea *pearls*
 Brown Sugar Milk Tea *pearls*

Fruit Tea

Mango Black Tea *coconut jelly & passionfruit topping*
 Lychee Green Tea *lychee jelly & strawberry popping balls*
 Passionfruit Green Tea *fruit jelly & passionfruit popping balls*
 Strawberry Green Tea *lychee jelly & mango popping balls*

Speciality Tea

Pina Colada *Fruit jelly & mango popping balls*
 Matcha Panna Cotta *Fruit jelly & passionfruit p/balls*
 Coconut Coffee *Pearls*

Extra toppings 50c

Jelly — *coconut, lychee, fruity, green apple*
 Popping balls — *passionfruit, mango, strawberry*
 Pearls - *tapioca*

Lanterns

LANTERNS VIET KITCHEN

PICK UP/DELIVERY

14 Rainier Cres

Clyde North

Ph: 0408537281

Tues – Fri 11am – 3pm

Sat & Sun 11.30am – 4pm

Tues – Sun 5pm – 9pm

LITTLE LANTERNS

DINE IN EATERY

5/20 Jura Way

Clyde North

Tues – Sat 7am – 3pm

LVK CATERING

E : catering@lanternsfoodgroup.com.au

Order online : www.lanternsvk.com.au

E : lanternsvietkitchen@gmail.com

  @lanternsvk

V Vegetarian VG Vegan GF Gluten Free
 GFO Gluten Free Option & VGO Vegan Option
 Deep fried menu items may contain traces of gluten

The LVK Team THANK YOU so much for choosing to support our small business. Enjoy your meal

Banh Mi <i>(Lunch only)</i>	12
*add extra meat	2
Crunchy baguette, house made mayo & pate, pickled carrot & radish, cucumber, spring onion, coriander. Choice of: <i>Lanterns Grilled Pork, Lemongrass Chicken, Sesame Beef, Pork Belly, Tofu (V)</i>	
Rice Paper Rolls	2 pieces 9.5
Filled with fresh salad & rice vermicelli noodles: <i>Lanterns Grilled Pork, Lemongrass Chicken, Sesame Beef, Soft Shell Crab, Chicken & Avocado (GF), Tofu & Mushroom (V,VG,GF)</i> 1 house made sauce per RPR: Nuoc Mam (GF), Hoisin (V, VG) & Chilli Mayo (V, GF)	
*Hoisin contains peanuts	extra sauce 50c
Bites Combo	35.5
4 vegetable spring rolls, succulent chicken wings & 2 steamed bao both with choice of: <i>chicken, grilled pork, beef, pork belly, soft shell crab or tofu & mushroom</i>	
Bao Buns – Steamed or Fried	14.5
2 soft, fluffy buns, both filled with your choice of : <i>Lanterns Grilled Pork, Lemongrass Chicken, Sesame Beef, Pork Belly, Soft Shell Crab, Tofu & Mushroom (V,VG)</i>	
Chicken Wings	14.3
Succulent wings in Vietnamese mild spices, cooked until crispy, served with our house made sauce (GFO)	
Spring Rolls (4)	10.4
Wrap in lettuce & herbs provided. Choose from: <i>Prawn with Nuoc Mam sauce or Vegetable with soy sauce (V, VG, GFO)</i>	
Pop’n Chicken	15.5
Bite size pieces of fried chicken served with our own chilli mayo (GF)	
Potato Spun Prawns	17.9
6 juicy prawns wrapped in string potato, side of house made chilli mayo (GF)	

Calamari Rings	17.6
Golden Calamari rings with sweet chilli, spring onion and a sesame tamarind sauce (GF)	
Sweet Potato Fries	8.9
Seasoned with herbs & spices (V, VG, GF)	
Beer Battered Chips	8.9
With lime pepper seasoning	

SALADS/BOWLS

Chicken & Prawn Salad <i>served with a crispy sesame rice cracker</i>	22.5
Slow poached chicken breast, sweet prawns, cucumber, pickled carrot & radish, lotus stem, red onion, Vietnamese herbs, topped with peanuts, crispy shallots, lime dressing (GF)	
Tofu Salad <i>served with a crispy sesame rice cracker</i>	20.9
Silky tofu, mixed slaw, red onion, Vietnamese herbs, fried shallots, sweet & sour soy dressing (V, VG, GF)	
Noodle Bowl	20.9
* add extra meat	2
Vermicelli noodles, cucumber, pickled carrot & radish, bean shoots, lettuce topped with 2 vegetarian spring rolls, crunchy shallots, nuoc mam dressing. Choose from: <i>Lemongrass Chicken (GFO) Sesame Beef (GFO) Lanterns Grilled Pork, Soft Shell Crab, Pork Belly, Tofu & Mushroom (V,VGO,GF)</i>	
Rice Bowl	20.9
* add extra meat	2
Steamed rice, cucumber, pickled carrot & radish, bean shoots, Lettuce, topped with crunchy shallots, nuoc mam dressing. Choose from: <i>Lemongrass Chicken (GFO) Sesame Beef (GFO) Lanterns Grilled Pork, Soft Shell Crab, Pork Belly, Tofu & Mushroom(V,VGO,GF)</i>	

MAINS

Pho	18.9
Aromatic Vietnamese broth, rice noodles, bean shoots, basil, lemon, chilli & your choice of: <i>Beef (GFO) Chicken (GFO) Vegetarian (V, VG, GFO)</i>	
Sizzling BBQ	28.9
Saut��ed capsicum & onion, in a peppery sauce topped with spring onion & fried shallots & steamed rice Choice of: <i>Chicken, Beef or Pork</i>	
Twice Cooked Pork Belly	29.9
Twiced cooked tender pork belly , Asian aromatic herbs, vegetables in a coconut sauce, topped with cashew nuts & steamed rice (GF)	
Prawns & Tempura Cauliflower	30.9
Asian vegetables, kaffir lime, ginger & lemongrass in a coconut butter sauce & steamed rice	
Wok Fried Noodles	25.5
Flat rice noodles, kailan & Vietnamese herbs, brought together with our house made sauce. Choice of <i>Chicken or Beef</i>	
Roast Duck Noodles	29.9
Egg noodles stir fried with shitake mushrooms, carrots & Asian greens in a spiced fragrant oil topped with coriander & chilli	
Spicy Chilli Prawns or Beef <i>Hot</i>	B/28.9
Spicy stir fry with Asian vegetables served on a bed of crispy egg noodles & a side of spicy soy	P/30.9
Fragrant Xiao Lan	
Chicken or black angus beef marinated & stir(GF) C/26.5 fried in aromatic sauce, vegetables, glass (GF) B/29.5 vermicelli, topped with rice paddy herb, coriander & peanuts & steamed rice	
Traditional Vietnamese Clay Pot	26.5
Marinated meat, slow cooked in a sweet, mild, spiced sauce with caramelised onions. Served with steamed rice & your choice of: <i>Chicken, Barramundi or Pork Belly with hardboiled egg</i>	