

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 23.9 / B 26.9

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 28.9
 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 26.9
 Wok fried calamari, tossed in a rich caramelised sauce infused with aromatic spices, sweet garlic shoots. Steamed rice (GF)

Silky Eggplant 19
 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 19
 Stir fried with our Chef's special sauce & silky tofu (V, VG, GF)

Vietnamese Fried Rice 17
 *Vegetarian option available upon request (V, VGO, GFO)

Steamed Rice (V, VG, GF) 5

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

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 5.5
 Bottled Water 4
 Sparkling Water (450ml) 4.5

Bubble Tea 7.5/9

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

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

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Banh Mi (Lunch only)	10.9	Calamari Rings	16	MAINS	
*add extra meat	2	Golden Calamari rings with sweet chilli, spring onion and a sesame tamarind sauce (GF)		Pho	17
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>		Sweet Potato Fries	7.9	Aromatic Vietnamese broth, rice noodles, bean shoots, basil, lemon, chilli & your choice of: <i>Beef (GFO) Chicken (GFO) Vegetarian (V, VG, GFO)</i>	
Rice Paper Rolls	2 pieces 8.5	Seasoned with herbs & spices (V, VG, GF)		Sizzling BBQ	25.9
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)		Beer Battered Chips	7.9	Sautéed capsicum & onion, in a peppery sauce topped with spring onion & fried shallots & steamed rice Choice of: <i>Chicken, Beef or Pork</i>	
*Hoisin contains peanuts	extra sauce 50c	With lime pepper seasoning		Twice Cooked Pork Belly	26.9
Bites Combo	32	SALADS/BOWLS		Twiced cooked tender pork belly , Asian aromatic herbs, vegetables in a coconut sauce, topped with cashew nuts & steamed rice (GF)	
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>		Chicken & Prawn Salad <i>served with a crispy sesame rice cracker</i>	20.5	Prawns & Tempura Cauliflower	27.9
Bao Buns – Steamed or Fried	13	Slow poached chicken breast, sweet prawns, cucumber, pickled carrot & radish, lotus stem, red onion, Vietnamese herbs, topped with peanuts, crispy shallots, lime dressing (GF)		Asian vegetables, kaffir lime, ginger & lemongrass in a coconut butter sauce & steamed rice	
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>		Tofu Salad <i>served with a crispy sesame rice cracker</i>	18.5	Wok Fried Noodles	23
Chicken Wings	13	Silky tofu, mixed slaw, red onion, Vietnamese herbs, fried shallots, sweet & sour soy dressing (V, VG, GF)		Flat rice noodles, kailan & Vietnamese herbs, brought together with our house made sauce. Choice of <i>Chicken or Beef</i>	
Succulent wings in Vietnamese mild spices, cooked until crispy, served with our house made sauce (GF)		Noodle Bowl	18.9	Roast Duck Noodles	26.9
Spring Rolls (4)	9.5	* add extra meat	2	Egg noodles stir fried with shitake mushrooms, carrots & Asian greens in a spiced fragrant oil topped with coriander & chilli	
Wrap in lettuce & herbs provided. Choose from: <i>Prawn with Nuoc Mam sauce or Vegetable with soy sauce (V, VG, GFO)</i>		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, VG, GF)</i>		Spicy stir fry with Asian vegetables served on a bed of crispy egg noodles & a side of spicy soy	B/25.9 P/27.9
Pop'n Chicken	14	Rice Bowl	18.9	Fragrant Xiao Lan	
Bite size pieces of fried chicken served with our own chilli mayo (GF)		* add extra meat	2	Chicken or black angus beef marinated & stir(GF) C/23.9 fried in aromatic sauce, vegetables, glass (GF) B/26.9 vermicelli, topped with rice paddy herb, coriander & peanuts & steamed rice	
Potato Spun Prawns	16	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, VG, GF)</i>		Traditional Vietnamese Clay Pot	23.9
6 juicy prawns wrapped in string potato, side of house made chilli mayo (GF)				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>	