

PARKLANE MOTEL

MURRAY BRIDGE

VIETNAMESE RESTAURANT

BREAKFAST & LUNCH

07:00-17:00 MON-FRI

09:00-17:00 SAT-SUN

P: 08 8531 1218

Grab n Go

Vietnamese BBQ pork baguette Bánh mì nem nướng - 越式猪肉烧面包	6.50
Vietnamese grilled chicken baguette Bánh mì gà nướng - 越式烤鸡面包	6.50
Vietnamese crispy roasted pork baguette Bánh mì heo quay - 越式脆皮烤猪肉面包	6.50
Vietnamese pork bologna baguette Bánh mì chả lụa - 越式猪肉腊肠面包	6.50

E1. Traditional Vietnamese style chicken spring rolls (3) 7.00

Chả giò - 越式鸡肉春卷

E2. Vietnamese prawn cold rolls (3)

Gỏi cuốn tôm - 越南虾冷卷 7.00

E3. Vietnamese pork cold rolls (3)

Gỏi cuốn thịt heo - 越南猪冷卷 7.00

LUNCH

Vermicelli noodle salads

All vermicelli salad dishes to be served on bed of mixed Asian cos-lettuce, bean sprout, cucumber, pickled carrot, fresh herb and special house made dressing with crushed roasted peanut.

粉条沙拉与生菜, 豆芽, 黄瓜, 腌萝卜, 香草和特殊蘸酱, 花生制成

L1. BBQ pork vermicelli noodle salad 12.50

Bún thịt nướng - 烤肉粉条沙拉

L2. Chicken spring rolls vermicelli noodle

salad Bún chả giò - 炒春卷粉条沙拉 12.50

L3. Grilled prawn sugar-cane vermicelli noodle salad Bún chả tôm - 虾酱粉条沙拉 12.50

L4. Grilled pork-minced skewers vermicelli noodle salad 12.50

Bún nem nướng - 烤猪肉串粉条沙拉

L5. Special combination of vermicelli noodle salad 14.00

BBQ & grilled pork, chicken spring rolls & grilled prawn sugar-cane

Bún nạc bìet - 搭配合粉条沙拉

Noodle soup

All noodle soup to be served on bed of mixed Asian cos-lettuce, bean sprout, with additional of fresh herb on side for each individual dish

河粉, 汤与生菜, 豆芽, 香草对每道菜送达

L6. Vietnamese famous beef noodle soup

Phở bò - 牛河粉 12.50

L7. Special pork & seafood rice noodle

soup Hủ tiếu - 特别猪肉和海鲜米粉汤 12.50

Rice dishes

All rice dishes to be served with sliced cucumber, tomato, pickled carrot & cabbage, special house made dressing and clear soup.

饭与黄瓜, 西红柿, 腌萝卜, 白菜, 特做酱和清汤送达

L8. Broken rice with crispy skin roasted pork

Cơm heo quay - 越式脆皮烧肉碎米饭 12.50

L9. Broken rice with grilled marinated pork

chops Cơm sườn nướng - 越式烤猪排碎米饭 12.50

L10. Pork combination broken rice 14.00

Crispy skin roasted pork, grilled marinated pork chops & sunny side up egg

Cơm tấm nạc bìet - 越式特殊碎米饭

24 Sixth Street, Murray Bridge SA 5253

P: 08 8531 1218 F: Fax: 08 8532 6513

Email: reservation@parklanemotelmb.com.au

Web: www.parklanemotelmb.com.au

17.02

DINNER

17:00 – 21:00 MON-SUN

Make your own roll

Gỏi Tỏi Cuốn - 自己卷 serve 2

- R1.** Grilled sugar-cane prawn
Chả tôm - 虾酱 16.00
- R2.** Grilled pork-minced skewers
Nem nướng - 烤猪肉串 16.00
- R3.** Combination of all above
Thập cẩm - 组合 25.00

Entrée

Món khai vị - 前菜

- E1.** Traditional Vietnamese style chicken spring rolls (3) Chả giò - 越式鸡肉春 7.00
- E2.** Vietnamese prawn cold rolls (3)
Gỏi cuốn tôm - 越南虾冷卷 7.00
- E3.** Vietnamese pork cold rolls (3)
Gỏi cuốn thịt heo - 越南猪冷卷 7.00
- E4.** Chicken satay skewers (3)
Sả nướng - 沙爹鸡肉串 7.00
- E5.** BBQ quail (2)
Chim cút quay - 烤鹌鹑 15.00
- E6.** Chicken, crab meat with sweet-corn soup Súp cua - 鸡蟹玉米汤 6.50

Main course

Món Chính - 主菜

- M1.** Braised pork belly 五花肉
Slow braised pork belly service with dark soy sauce in hot bowl 20.00
- M2.** Honey BBQ pork 蜜汁叉烧
Slow-cooked special marinated pork sautéed with honey sauce 22.00
- M3.** Sizzling steak 铁板牛排
Hot-plated stir-fried marinated steak with BBQ plum sauce 20.00
- M4.** Crispy lemon chicken 脆皮柠檬鸡
Deep fried battered chicken served with homemade lemon sauce 20.00
- M5.** Crispy skin BBQ roasted duck 脆皮烧鸭
Slow cooked BBQ overnight marinated duck serve with sweet plum sauce 24.00
- M6.** Deep-fried duck with lemon, sweet & sour sauce 柠檬, 甜酸酱炸鸭
Deep-fried debone, light batter, slow cooked duck in special herb-stock served with lemon or sweet & sour sauce 26.00
- M7.** Sizzling lamb 铁板羊肉
Stir-fried overnight marinated lamb serve on sizzling hot plate 20.00
- M8.** Ginger shallot Barramundi 姜葱尖吻鲈
Steamed barramundi with julienne ginger shallot and soy sauce 32.00

M9. Honey King Prawn 蜜汁大虾

Deep-fried light-batter marinated King Prawn with house made special honey sauce 21.00

M10. Sizzling garlic King Prawn 铁板蒜蓉大虾
Stir-fried garlic marinated King Prawn served in sizzling hot-plate 21.00

M11. Salt & pepper squid 椒盐鱿鱼
Crispy deep-fried light batter squid tossed with salt & pepper seasoning 21.00

M12. Sizzling scallop 铁板扇贝
Stir-fried scallops with julienne ginger & shallot sauce 22.00

Side Dishes

Càc món rau – 配菜

- S1.** Sautéed Asian water spinach with garlic – 蒜香空心 12.00
- S2.** Sautéed Chinese broccoli with ginger sauce – 姜汁西兰花 10.00
- S3.** Sautéed green bean with garlic – 绿豆炒大蒜 10.00
- S4.** Stir-fried mix seasonal vegetable ginger sauce 清时炒蔬 10.00
- S5.** Stir-fried bok choy with ginger sauce 姜汁青菜 12.00
- S6.** House special fried rice 特别炒饭 15.00
- S7.** Vegetarian fried rice 素食炒饭 12.00
- S8.** Steam Rice 白饭 2.00/person