TRAN'S

RESTAURANT

ENTRÉE

GF = Gluten Free | Tran's Duck Pancakes are NOT gluten free

TRAN'S HOUSE SPECIALTY

VIETNAMESE RAVIOLI *19* GF

Daily-made rice flour parcel filled with pork, prawn, carrot & daikon, served with mint, cucumber & coconut milk.

Wine Recommendation - Vickery Riesling $13 / $59

CRISPY PANCAKE *19* GF

Tran's unique Vietnamese pancake with pork, prawn, fresh sprouts & mushroom, served with crisp lettuce, fresh mint & herbs.

Wine Recommendation - Riverby Estate Chardonnay $13 / $64

GINGER SCALLOPS *29* GF

Four fresh grilled Tasmanian sea scallops with vivid green soy beans, fresh ginger, shallots & Tran's vegetable compote.

Wine Recommendation - Little Vino Pinot Grigio, King Valley $13 / $45

FRESH SPRING ROLLS *16* GF

Two delicate rice paper rolls with a choice of pork, prawn or tofu, Vietnamese mints, salad & rice noodles. Served with Tran's dressing or hoisin sauce.

Wine Recommendation - Riverby Estate Chardonnay $13 / $64

TRAN'S DUCK PANCAKES *29* NOT GF

Four Tran's-style pancakes filled with duck, cucumber, coriander, shallots, ginger & hoisin sauce.

Wine Recommendation - Curious Creatures Pinot Noir $13 / $59

TWICE-COOKED QUAIL *19* GF

Twice-cooked quail with fresh ginger, kaffir lime & cinnamon, served with a fresh lime dipping sauce.

Wine Recommendation - Riverby Estate Chardonnay $13 / $64 OR Curious Creatures Pinot Noir $13 / $59

"Good food brings us to the table. Good company makes us stay."

TRAN'S

RESTAURANT

MAIN

SEAFOOD

GF = Gluten Free

HANOI FISH *36* GF

Fresh trevally marinated in turmeric, pan-fried with dill & chives, served over rice noodles with fresh Vietnamese herbs & salad.

Wine Recommendation - Vickery Riesling $13 / $59

FISH OR PRAWN CURRY *36* GF

A choice of fish or prawn curry made with traditional spices in a mild coconut curry sauce with kaffir lime leaves & coriander.

Wine Recommendation - Gran de Gris Rosé $13 / $49

PAN-FRIED BARRAMUNDI *35* GF

Wild-caught pan-fried barramundi fillet served with steamed baby bok choy, coriander & shallots, finished with fish sauce & lime juice.

Wine Recommendation - Little Vino Pinot Grigio $13 / $45

EGGPLANT & PRAWN *35* GF

Chargrilled eggplant and stir-fried prawn with coriander and a soy sauce & chilli dressing.

Wine Recommendation - Riverby Estate Chardonnay $13 / $64

SOFT SHELL CRAB *35* GF

Soft shell crab served with radicchio salad and tamarind sauce on the side.

Wine Recommendation - Gran de Gris Rosé $13 / $49

"Food brings people together, but the memory is the time spent together."

TRAN'S

RESTAURANT

MAIN

MEAT & POULTRY

GF = Gluten Free

VIETNAMESE PHO *Small 21* *Large 25* **GF**

Traditional Vietnamese noodle soup, full of comforting flavour. Choice of vegetable or chicken.

Wine Recommendation - Little Vino Pinot Grigio $13 / $45

DRUNKEN COW *36* **GF**

Tender slow-cooked beef in a clay pot with red wine, ginger, coriander & mushrooms.

Wine Recommendation - Wild Thoughts Shiraz $13 / $59

TRAN'S HOUSE SPECIALTY

CRISPY BONELESS DUCK *39* **GF**

Tender sliced duck served on wok-tossed gai choy greens with a choice of plum & ginger or sesame & soy sauce.

Wine Recommendation - Curious Creatures Pinot Noir $13 / $59

LEMONGRASS & GINGER CHICKEN *35* **GF**

Lemongrass, kaffir lime leaves, chilli, tamarind & bok choy greens combine in a fresh, light dish with corn-fed chicken.

Wine Recommendation - Vickery Riesling $13 / $59

ORGANIC GOAT CURRY *35* **GF**

Mild dry minced goat curry made with spices & garlic chive pickles, served with a plate-sized handmade black sesame rice cracker.

Wine Recommendation - Curious Creatures Pinot Noir $13 / $59

BUN THIT NUONG *35* **GF**

Chargrilled thinly sliced pork belly flavoured with lemongrass, served on rice noodles with fresh mints, Vietnamese pickles & Tran's dressing.

Wine Recommendation - Riverby Estate Chardonnay $13 / $64

"Come for dinner. Stay for the conversation."

TRAN'S

RESTAURANT

ENTRÉE

PLANT BASED

GF = Gluten Free | Veggie Roll is NOT gluten free

TRAN'S HOUSE SPECIALTY

VIETNAMESE RAVIOLI 19 GF

Daily-made rice flour parcel filled with vegetable compote & fresh Vietnamese herbs, served with mint, cucumber & coconut milk.

Wine Recommendation - Vickery Riesling $13 / $59

CRISPY PANCAKE 19 GF

Tran's unique pancake with tofu, wild mushrooms & fresh sprouts, served with crisp lettuce, fresh mint & herbs.

Wine Recommendation - Riverby Estate Chardonnay $13 / $64

FRESH SPRING ROLLS 16 GF

Two delicate rice paper rolls with tofu, Vietnamese mints, salad & rice noodles, served with Tran's dressing or hoisin sauce.

Wine Recommendation - Riverby Estate Chardonnay $13 / $64

MINH MANG PANCAKE 19 GF

Corn & turmeric fusion pancake served with freshly grated beetroot & toasted coconut.

Wine Recommendation - Little Vino Pinot Grigio $13 / $45

VEGGIE ROLL 16 NOT GF

Two warm light pastry wraps with tofu, carrot, cucumber, pickles, coriander & hoisin sauce.

Wine Recommendation - Riverby Estate Chardonnay $13 / $64

"Fresh, light and made for sharing."

TRAN'S

RESTAURANT

MAIN

PLANT BASED

GF = Gluten Free | Veggie Roll is NOT gluten free

HOI AN VEGETABLE CURRY 27 GF

A mild full-flavoured traditional curry with seasonal vegetables, tofu, creamy coconut milk, fresh curry leaves, kaffir lime, chilli & coriander.

GREEN BUDDHA 27 GF

Wok-tossed Brussels sprouts, French green beans & king oyster mushrooms with coriander and Tran's house-made lemon pepper sauce.

QUANG MINH TOFU 27 GF

Lemongrass tofu cooked in sesame oil, served with bok choy, seasonal greens, herbs, chilli & coriander.

TAPIOCA & RICE NOODLES 27 GF

Thick glassy noodles with crisp wok-tossed bok choy, seasonal greens, tofu & shallots with a fragrant combination of herbs.

BROWN BUDDHA RICE 25 GF

Brown rice with a medley of traditional vegetables & herbs, tossed in a soy & ginger sauce.

LEMONGRASS TOFU 27 GF

Stir-fried lemongrass tofu with chargrilled eggplant, fresh coriander, chilli & ginger with soy sauce dressing.

Wine Recommendation - Gran de Gris Rosé $13 / $49

VIETNAMESE PHO Small 21 Large 25 GF

Traditional Vietnamese vegetable noodle soup, fragrant, comforting and full of flavour.

Wine Recommendation - Little Vino Pinot Grigio $13 / $45

"A meal without greens is like a fight without an argument."

TRAN'S

RESTAURANT

SIDES

SWEET SUGAR SNAP PEAS

Seasonal only.

STEAMED VEGETABLES

A simple selection of seasonal vegetables.

OVEN-ROASTED BRUSSELS SPROUTS

With onion, garlic & toasted coconut flakes.

STEAMED GREEN BEANS *15*

Fresh green beans, simply steamed.

STEAMED JASMINE RICE *4 p/p*

Steamed jasmine rice.

BROWN RICE *12 bowl*

Cooked in vegetable stock with black sesame seeds, roasted coconut & peanuts, served with soy dressing.

"A little extra for the table."