



**TIA CON
IS A VIETNAMESE
EATERY INSPIRED BY
FAMILY RECIPES
TWEAKED
AND REFINED**

WE TAKE REASONABLE EFFORTS TO ACCOMODATE GUESTS DIETARY NEEDS. WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE. ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND AVAILABILITY.

ALL CREDIT AND DEBIT CHARGES WILL INCUR A SURCHARGE OF LOWEST COST FEE APPLICABLE.

**A SERVICE CHARGE OF 15% WILL APPLY ON PUBLIC HOLIDAYS
CAKEAGE FEE OF \$10 PER TABLE APPLIES.**



DIETARY KEYS

GF- GLUTENFREE | GF - GLUTEN FREE
DF - DAIRY FEE | DF - DAIRY FREE
V - VEGETARIAN | VG - VEGAN

BANQUET

FEED ME | \$60 PP

BARRAMUNDI SPRING ROLLS

PORK BELLY STEAMED BAO BUNS

CHICKEN DUMPLINGS

GLAZED WINGS

RED DUCK & LYCHEE CURRY

VIETNAMESE CHICKEN SALAD

STEAMED RICE

VEGAN FEED | \$60 PP

VEGAN SPRING ROLLS

CAULIFLOWER STEAMED BAO BUNS

VEGAN DUMPLINGS

STIR FRY BOK CHOY

VEGAN YELLOW CURRY

STEAMED RICE

FAMILY FEAST | \$75 PP

SPRING ROLL PLATTER

PORK BELLY STEAMED BAO BUNS

CHICKEN SATAY SKEWERS

SESAME PRAWN TOAST

STEAMED BARRAMUNDI WITH XO SAUCE GINGER & SHALLOTS

VIETNAMESE YELLOW CURRY WITH CHAR GRILLED CHICKEN

STICKY CARAMELISED PORK BELLY WITH APPLE SALAD

STEAMED RICE



A MINIMUM OF TWO PEOPLE IS REQUIRED FOR ALL BANQUETS

SHARING PLATTERS

DIY ROLL | \$70 PER PLATTER

FEEDS TWO

ALLOW 25MIN COOKING TIME

A SELECTION OF GRILLED PORK BELLY, LEMONGRASS CHICKEN, TURMERIC & DILL FISH FILLET, MIXED SPRING ROLLS. TOPPED W/ SPRING ONION OIL AND ROASTED PEANUTS ON VERMICELLI NOODLES.

SERVED WITH FRESH HERBS, LETTUCE, CUCUMBERS, HOUSE PICKLES & NUOC CHAM.

BUILD YOUR OWN BAO | \$70 PER PLATTER

FEEDS TWO

ALLOW 25MIN COOKING TIME

A SELECTION OF GRILLED PORK BELLY, CHICKEN SKEWERS, ORANGE DUCK, CUCUMBER, CARROT PICKLE, HOISIN SAUCE & ROASTED PEANUTS

ADD ONS

ADD AN EXTRA PERSON ON FOR | \$33
EXTRA VEGES & HERBS | \$7
ADD CHICKEN SKEWERS | \$7 EACH
ADD SATAY SAUCE | \$8



DIY ROLL PLATTER

STARTERS



HOUSE MADE SPRING ROLLS \$15
W/ LETTUCE, MINT & NUOC CHAM

*BARRAMUNDI, DAIKON, CARROT & CABBAGE [3]
*TARO, CABBAGE, CARROT & MUSHROOM [5] [VG]

DUMPLING SOUP \$15
[4] / PHO BROTH, CRISPY SHALLOTS & BABY BOK CHOY

*CHICKEN & PRAWN
*VEGAN [VG]



DUMPLINGS [8] \$16
VINEGAR SOY, SESAME & CORIANDER

*CHICKEN & PRAWN
*VEGAN [VG]

SATAY SKEWERS [3] \$16
LINDA'S HOUSE MADE SATAY SAUCE

*CHAR GRILLED CHICKEN
*TOFU, CARROT & ONIONS [VG]

SESAME PRAWN TOAST [3] \$15

FLUFFY QUEENSLAND BANANA PRAWNS SPREAD ON
VIETNAMESE BAGUETTE SLICES & SWEET CHILLI

STEAMED BAO BUNS [2] \$16
CUCUMBER, CARROT PICKLE & ROASTED PEANUTS

*BEEF BRISKET, PICKLED GREEN MUSTARD
*BAKED CAULIFLOWER & VEGAN SAUCE | VG
*PORK BELLY, HOISIN & CORIANDER
*ORANGE DUCK, HOISIN & SPRING ONIONS



GLAZED WINGS [8] \$15

*CRISPY WINGS, TOSSED IN HOUSE SWEET & SOUR
GLAZE, FRIED GARLIC, CORIANDER & CHILLI | GF

LARGE

RED DUCK CURRY \$25

RED CURRY WITH DUCK, LYCHEES, CHERRY TOMATOES, CHILLI, LIME LEAVES, LEMONGRASS & FRESH BASIL
GF | DF

YELLOW VEGAN CURRY \$25

YELLOW CURRY WITH TOFU, CHERRY TOMATOES, CHILLI, LIME LEAVES, CAULIFLOWER, BOK CHOY, LEMONGRASS & CORIANDER GF | VG.
ADD OR SUB CHICKEN

BARRAMUNDI \$25

STEAMED BARRAMUNDI FILLET WITH GINGER, SHALLOTS, XO-SAUCE, BOKCHOY, CORIANDER & CHILLI
DF | GFO

STICKY PORK BELLY \$25

CARAMELISED PORK BELLY, APPLE SALAD. CHERRY TOMATOES, ROASTED PEANUTS & CORIANDER DF

VIETNAMESE CHICKEN SALAD \$19

SHREDDED CHICKEN, PICKLED CARROT, MINT, LIME JUICE, PEANUT DRESSING & RICE WAFERS
GF | DF

DUCK EGG NOODLES \$22

EGG NOODLES, HOUSE-MADE XO SAUCE, ROASTED ORANGE DUCK, BOK CHOY, CHILLI OIL & CORIANDER

PORK BELLY EGG NOODLES \$22

EGG NOODLES, HOUSE-MADE XO SAUCE, ROASTED PORK BELLY, BOK CHOY, CHILLI OIL & SESAME SEEDS

BRISKET FRIED NOODLES \$22

WOK TOSSED RICE PHO NOODLES, BEEF BRISKET, XO SAUCE, BEAN SHOOTS, BOK CHOY, FRIED SHALLOTS & FRESH BASIL

ADD ONS BOK CHOY | NOODLES | \$3.5



SIDES

PHO BROTH SHORT SOUP \$6

SWEET POTATO FRIES W/ MAYO \$9

BANH MI SLICES W/ SATAY SAUCE \$10

STIR FRY BOK CHOY \$10

STEAMED RICE

LARGE | \$7
SMALL | \$4

KIDS

12 & UNDER ONLY

KIDS PHO | \$10
BEEF | CHICKEN | VEGAN

GRILLED CHICKEN & RICE \$15

SWEET POTATO FRIES \$9

TOFU | BEEF | CHICKEN | \$4.0

VERMERCILLI NOODLE SALAD

VERMERCILLI BUN NOODLES, SLAW, PICKLED CARROTS, CUCUMBER, MINT, ROASTED PEANUTS & NUOC CHAM. ADD | 2 X SPRING ROLLS \$2



CHICKEN VERMERCILLI \$19

CHAR GRILLED LEMONGRASS CHICKEN | GF

PORK BELLY VERMERCILLI \$19

CHAR GRILLED FIVE SPICE PORK BELLY | GF

FISH VERMERCILLI \$22

TURMERIC AND DILL MARINATED BARRAMUNDI FILLET & APPLE SLAW | GF

VEGAN VERMERCILLI \$19

SALT & PEPPER TOFU, SHIITAKE MUSHROOMS & GRILLED EGGPLANT | GF

PHO SOUPS

TIA CON SIGNATURE PHO- 12 HOURS SIMMERED BROTH. SERVED WITH FRESH BASIL, BEANSHOOTS, LEMON & CHILLI

BEEF PHO \$20

12 HR ANGUS BEEF BRISKET, RICE NOODLES & SPRING ONION IN A RICH BROTH GF | DF

CHICKEN PHO \$20

SHREDDED CHICKEN, RICE NOODLES & SPRING ONION IN A CHICKEN BROTH GF | DF

VEGAN PHO \$20

SHIITAKE MUSHROOMS, TOFU, BOK CHOY, RICE NOODLES & SPRING ONION IN AN AROMATIC VEGGIE BROTH | GF | DF | VG |



FISH PHO \$21



STEAMED BARRAMUNDI CUTLET, RICE NOODLES, SPRING ONION, CORIANDER IN A RICH BROTH

ADD ONS

BOK CHOY | NOODLES | \$3.5

TOFU | BEEF | CHICKEN | \$4.0

RICE DISHES

GRILLED CHICKEN & RICE \$18

CHAR GRILLED LEMONGRASS CHICKEN, CARROT,
CUCUMBER & FISH SAUCE DRESSING | GFO

STICKY PORK BELLY & RICE \$20

CARAMELISED PORK BELLY, CUCUMBER, APPLE
SLAW & PEANUT DRESSING | GFO

BARRAMUNDI & RICE \$25

XO STEAMED BARRAMUNDI FILLET WITH GINGER &
SHALLOTS, CORIANDER & CHILLI | GF

BUDDAH STIR FRY & RICE | VEGAN \$18

TOFU, SHIITAKE MUSHROOMS, GRILLED EGGPLANT,
BOK CHOY, BEAN SHOOT, CRISPY SHALLOTS &
VEGAN DRESSING

Special

SATAY & RICE \$20

OUR SIGNATURE SATAY SAUCE STIR-FRIED
WITH BOK CHOY, CARROTS & FRIED SHALLOTS

CHOICE OF:
CHICKEN
PORK BELLY
TOFU & EGGPLANT

ADD ONS

BOK CHOY | NOODLES | \$3.5

TOFU | BEEF | CHICKEN | \$4.0



DRINKS

COCKTAILS

LYCHEE MOJITO **\$15**
WHITE RUM | LYCHEES | MINT
| FRESH LIME JUICE | SODA

VIET EXPRESSO MARTINI
\$16
VODKA | TRUNG NGUYEN COFFEE |
CONDENSED MILK

PHO GIN **\$15**
GIN | BASIL | MINT | APEROL |
LEMON FRESH CHILLI | SODA

SAIGON SUNSET **\$15**
TEQUILA | ORANGE JUICE | APEROL |
CINNAMON

YUZU SPRITZER **\$14**
PROSECCO | YUZU LIQUER | ORANGE

PHO MARGARITA **\$18**
TEQUILA | COINTREAU | LIME JUICE
| BASIL | CHILLI

CLASSIC SPIRITS **\$11**
VODKA | GIN | TEQUILA | BACARDI
COKE | LEMONADE | SODA | OJ
| TONIC

MOCKTAILS

LYCHEE MOCHITO **\$10**
LYCHEES | MINT | PASSIONFRUIT | SODA

LONG ISLAND **\$10**
LEMON TEA | MINT | LEMON JUICE |
GINGER BEER

NON ALCOHOLIC

VIETNAMESE ICED COFFEE **\$6**

HOUSE MADE LEMON SODA **\$6**

LEMON ICED TEA **\$6**

COCONUT WATER **\$5**

LEMON LIME BITTERS **\$6**

SPARKLING WATER
LARGE \$8
SMALL \$4

SOFT DRINKS **\$3.5**

T2 TEA **\$6**
GREEN TEA | JASMINE TEA |
LEMONGRASS & GINGER

WINES

PINOT GRIGIO **\$11 | \$48**

GRANT BURGE | BAROSSA | SA

REISLING **\$12 | \$55**

YALUMA | SA

PROSECCO **\$10 | \$40**

ZILZIE | ADELAIDE HILLS | SA

ROSE **\$10 | \$40**

ZILZIE | ADELAIDE HILLS | SA

PINOT NIOR **\$13 | \$55**

RED HILL | VIC

SHIRAZ **\$13 | \$55**

GRANT BURGE | SA

BEERS

SINGHA
POT \$6 | PINT | \$10 JUG | \$18

EASY DRINKING THAI LAGER TAP BEER

MOONDOG LAGER \$10

EXTREMELY DRINKABLE LAGER LIGHT & REFRESHING

ASAHI **\$10**

JAPANESE CRISP DRY LAGER

MOONDOG OLD MATE **\$10**

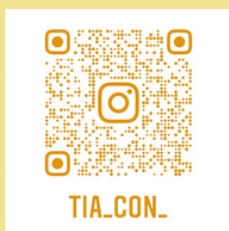
TASTY AND CLEAN PALE ALE WITH A HOPPY TWANG

CORONA **\$10**

MEXICAN LIGHT & CRISP LAGER

INNER NORTH RICE ALE **\$13**

SUPER DRY & REFRESHING RICE ALE WITH A TOUCH OF LEMONGRASS & GINGER



**SCAN HERE TO
FOLLOW AND TAG US
ON INSTAGRAM**