

SMALL BEGINNINGS

- Gỏi Cuốn** - Freshly Rolled Rice Paper Roll (6pcs)
Fresh herbs, salads, rice noodles with house peanut sauce. 13 Choose: - Prawn **DF GF N**
- Tofu **GF V N**
- Xíu Mại** - Pork & Prawn Shumai Dumplings (4pcs)
With fragrant herbs, sweet & tangy soy sauce. 13 **DF**
- Mực Chiên Giòn** - Crispy Calamari (7pcs)
With chilli jam ginger sauce. 12 **DF**
- Thịt Heo Roti** - Braised Pork Belly Roti Rolls (2pcs)
With crunchy salads & kimchi mayo. 12 **DF**
- Gà Lăn Cốm** - Crispy Green Chicken Popcorn
Coated in young green sticky rice, served with house chilli mayo. 13 **DF**
- Bánh Bao Vịt** - Roast Duck in house-made Green Bao Bun & kimchi mayo sauce. 12 (3pcs) **DF**
- Gà Rút Xương** - Crispy Stuffed Chicken Wings (2pcs)
Crystal noodles, pork, wild mushrooms. Served w chilli jam plum sauce & Asian crunchy slaw. 12 **DF GF Optional**
- Chả Giò** - Ha Noi Style Fried Spring Rolls (6pcs). 13
Choose: - Pork & Mushroom **DF**
- Vegetables **GF V**
- Bánh Bột Lọc** - Crystal Tapioca Dumplings (5pcs)
Pork, black fungus mushroom, fried shallot & spring onion oil. 12 **DF GF**
- Há Cảo Chay** - Mushroom & Bamboo Dumplings (4pcs)
With fresh coriander & soy chilli dipping saue. 12 **V**
- Cua Lột Giòn** - Crispy Soft Shell Crab (2pcs)
Served with Asian Mango slaw & tamarind tartar sauce. 15 **DF GF Optional**
- Bánh Gỏi Chay** - Crispy Pillows Dumplings (4pcs)
Stuffed with roasted buttercup squash with Vietnamese five spices & pumpkin seeds. 12 **V**

TASTING PLATE

13 per person (Minimum 2 people). Choose:

Traditional Platter: Prawn rice paper roll, crispy calamari, pork spring roll, crystal tapioca pork & mushroom dumpling.

Vegan Platter: Tofu rice paper roll, pillow dumpling, veggie spring roll, mushroom & young bamboo dumplings.



BIG FLAVOURS

- Bánh Xèo** - Crispy Vietnamese Pancake
Lacy thin, crispy crepe-like pancake made from rice flour, coconut milk & turmeric. Served with fresh herbs, salads and dipping sauce. 26
- Choose: - Vegetable: tofu, mushroom, cabbage, carrot, cauliflower & broccoli. **GF V**
- Pork, prawn & stir-fried seasonal vegetables. **DF GF**
- Thịt Kho Tộ** - Claypot Braised Pork Belly
With hard-boiled quail eggs, crunchy Asian slaws. 23 **DF GF**
- Tôm Rim** - Kaffir Lime Coconut Prawn
With stir-fried wong bok cabbage, seasonal vegetables. 30 **DF GF**
- Tôm Rang Muối** - Salt & Pepper King Prawn
Stir-fried with capsicum, carrot, onions, seasonal vegetables. 29 **DF GF Optional**
- Cá Kho Tộ** - Braised Caramelised Salmon Fillet
In traditional Vietnamese sauce, served in claypot with crunchy Asian slaw. 29 **DF GF**
- Cá Hôi Áp Chảo** - Yin & Yang Pan-fried Salmon
Marinated with ginger, turmeric & lemongrass. Served with coriander pesto (yin), golden kumara puree (yang), & stir-fried Asian greens. 32 **DF GF**
- Đùi Gà Rôti** - Saigon Roast Maryland Chicken
Roasted with five-spices, star anise, ginger & garlic. Served with crunchy salad. 23 **DF GF**
- Gà Xả Ót** - Grilled Chilli Lemongrass Chicken
With stir-fried seasonal Asian greens, & classic dipping sauce. 24 **DF GF**
- Bò Lúc Lắc** - Sizzling Shaking Beef
Wok-fried medium-rare Beef Sirloin with red onion, pineapple, capsicums, tomato & black pepper garlic sauce. 26 **DF GF**

CAN'T DECIDE?

Ask our server about the Banquet menu

ALLERGEN KEY

Dairy Free **DF** Gluten Free **GF** Vegan **V**
Contains Nuts **N** Hot Chilli **🔥**

Our meals are prepared in a kitchen that handles gluten, egg, meat, dairy and nuts, please let your server know if you have any serious food allergies or any special dietary requirements.

CURRIES

- Cà Ri Gà** - Chicken Curry
Yellow lemongrass coconut curry with kumara, potato, onion, & carrot. 24 **DF GF N**
- Cà Ri Vịt** - Roast Duck Curry
Green kaffir lime curry with bamboo shoot, kumara, potato, carrot, & cherry tomato. 26 **DF GF N**
- Cà Ri Chay** - Tofu & Mushroom Curry
Aromatic yellow curry with broccoli, cauliflower, cherry tomato, kumara, potato, & carrot. 23 **GF V N**

NOODLES

- Phở Bò** - Saigon Beef Noodle Soup
Sliced medium-rare beef sirloin, beef balls, with flat rice noodles, onion, spring onions, coriander, fresh herbs, in traditional slow-cooked aromatic spiced Beef broth. 23 **DF GF**
- Phở Xào Me** - Stir-fried Tamarind Noodles
With sweet & tangy tamarind sauce, seasonal vegetables, coriander, crushed peanuts. 24
- Choose: - Grilled chicken & egg **DF GF N**
- Tofu & mushroom **GF V N**

CONDIMENTS

- Peanut sauce. 2 **GF V**
- Vietnamese Dipping Sauce. 1.5 **DF GF**
- Chopped Fresh Chilli. 2 **GF V**

TWO FOR ONE MAIN

Every Tuesday, Lunch & Dinner

Two for the price of one (the meal of lesser value is free).

Main include: Big Flavours, Curries, Noodles, and Salads. Excludes salmon dishes.

Available: Dine in & pick up.

T&C: Table more than 5 guests - one payment.

SALADS

Flavoursome Salad served with Rice Crackers

- Gỏi Gà** - Grilled Lemongrass Chicken Salad
Cabbage, mango, orange, carrot, fresh herbs, coriander, fried shallot & Vietnamese classic chilli dressing. 23 **DF GF N**
- Gỏi Vịt Quay** - Roast Duck Salad
Fennel, orange, cabbage, carrot, fresh herbs, coriander, & Vietnamese classic dressing. 25 **DF GF N**
- Gỏi Chay** - Soy Glazed Tofu Salad **GF V N**
Mango, orange, cabbage, fresh herbs, carrot, cherry tomato, & Vietnamese chilli soy dressing. 22

Bún Thịt Nuong - Pork Two Ways

Grilled pork slices, fried pork spring roll with thin rice noodle, fresh salad, herbs & Vietnamese traditional dressing. 24 **N DF GF Optional**

Bún Bò Huế - Hue Spicy Beef Noodle Soup

Sliced medium-rare beef sirloin, sauteed pork mince & Vietnamese pork ham in fragrant lemongrass chilli Beef broth with round rice noodle, fresh herbs, & coriander. 24 **🔥 DF GF**

Bún Đậu - Braised Tofu Vermicelli Noodle

With crispy vegetable spring roll, lettuce, fresh herbs, pickled carrot, crushed peanuts & Vietnamese soy dressing. 23 **GF V N**

SIDES

- Steamed Jasmine Rice. 2 **GF V**
- Coconut Rice. 4 **GF V**
- Stir-fried Garlic Bok-choy. 6 **GF V**
- Roti Bread. 6 **V**

TWO FOR ONE COCKTAIL

Wednesday & Saturday, Lunch & Dinner

Chill in with our fantastic cocktail selection, paying one for two, of the same cocktails.

ONLINE ORDER

For takeout & delivery

Go to our website: rockyard.co.nz



Follow us on    @rockyard.co.nz

XIN CHÀO!

Rock Yard is a Vietnamese Restaurant & Bar based on 18 Allen street, Te Aro. Our menu presents modern takes on traditional Southern Vietnamese dishes, the region where Brian Tran – Head Chef & Owner - comes from. Part of our history is tied to French and Chinese culture so you can taste each country's influence in many of our dishes.

We encourage you to share the dishes, enjoying the cuisine just as it is presented in Vietnam.

Don't forget to pair your dish with our fantastic wine list, local craft beers and cocktails.

Một, Hai, Ba, Dôôô!... One, two, three, cheers!