

SMALL BEGINNINGS

Gỏi Cuốn - Freshly Rolled Rice Paper Roll (6pcs)
 Wrapped with fresh herbs, lettuces, rice noodles.
 Served 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 Asian slaw & kimchi mayo. 12 **DF**

Gà Lăn Cốm - Crispy Green Chicken Popcorn
 Coated in young green sticky rice, served with house
 chilli mayo. 13 **DF**

Chả Giò - Ha Noi Style Fried Spring Rolls (6pcs). 13
 Choose: - Pork & Mushroom **DF**
 - Vegetables **GF V**

Há Cảo Chay - Steamed Wild Mushroom & Bamboo
 Dumplings (4pcs)

Served with soy dipping sauce. 12 **V**

Cua Lột Giòn - Crispy Soft Shell Crab (3pcs)
 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 & Mushroom fried
 Spring roll, Steamed Pork & Prawn Shumai
 Dumplings.

Vegan Platter: Tofu Rice Paper roll, Crispy
 Pillow Dumpling, Vegetables fried Spring roll,
 Mushroom & Bamboo Dumplings.



BIG FLAVOURS

Bánh Xèo - Crispy Vietnamese Pancake
 Lacy thin, crispy crepe-like pancake made
 from rice flour, coconut milk & turmeric. Stuffed
 with tofu, sautee mushroom and stir-fried
 seasonal vegetables. Served with fresh herbs,
 lettuces and dipping sauce. 26 **GF V**

Thịt Kho Tộ - Braised Five-spices Pork Belly
 Served with fresh Granny Smith apple
 crunchy salads. 24 **DF GF**

Tôm Rim - Kaffir Lime Coconut Prawn
 Served with stir-fried wong bok cabbage,
 seasonal vegetables. 31 **DF GF**

Tôm Rang Muôi - Salt & Pepper King Prawn
 Stir-fried with capsicum, carrot, onions,
 seasonal vegetables. 30 **DF GF Optional**

Cá Kho Tộ - Braised Caramelised Salmon Fillet
 in a claypot

In traditional Vietnamese sauce, served
 with crunchy Asian slaw. 31 **DF GF**

Cá Hồi Ấp Chảo - Yin & Yang Pan-fried Salmon
 Marinated with ginger, turmeric &
 lemongrass. Served with coriander pesto (yin),
 golden kumara puree (yang), & stir-fried Asian
 greens. 33 **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.

Our chicken meats and eggs are free-range.

CURRIES

All curries contains traces of nut.

Cà Ri Gà - Chicken Curry
 In yellow lemongrass coconut curry with kumara,
 potato, onion, carrot & seasonal veggies. 24 **DF GF N**

Cà Ri Vịt - Roast Duck Curry
 In green kaffir lime curry with young bamboo
 shoot, kumara, potato, carrot. 26 **DF GF N**

Cà Ri Chay - Tofu & Mushroom Curry
 In yellow lemongrass curry with white button
 mushroom, broccoli, cauliflower, kumara, potato, &
 carrot & seasonal veggies. 24 **GF V N**

NOODLES

Bún Bò Huế - Hue Spicy Beef Noodle Soup
 Sliced medium-rare beef sirloin & Viet-
 namese pork ham in fragrant lemongrass chilli
 Beef broth with rice noodle, fresh herbs, & cori-
 ander. 24 (Mild to Hot Spicy) **DF GF**

Bún Đậu - Soy-Glazed Tofu Vermicelli Noodle
 With crispy vegetable spring roll, lettuce,
 fresh herbs, pickled carrot, crushed peanuts &
 Vietnamese soy dressing. 24 **GF V N**

SALADS

Gỏi Gà - Grilled Lemongrass Chicken Salad
 Asian slaws, mango, fresh herbs, orange
 and coriander, fried shallot, crushed peanut
 & Vietnamese classic dressing. Served with
 prawn crackers. 24 **DF GF N**

Gỏi Chay - Soy Glazed Tofu Salad
 Mango, orange, cabbage, fresh herbs,
 carrot, coriander, crushed peanut &
 Vietnamese soy dressing. Served with cassava
 crackers. 23 **GF V N**

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**

Phở Xào Me - Stir-fried Tamarind Noodles
 Stir-fried with sweet & tangy tamarind sauce, sea-
 sonal vegetables, fresh 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. 1.5 **GF V**

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 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: One bill is applied for table more than 4
 guests.

WEEKLY SPECIAL

A Chef's special dish or a Bartender's
 creation served every week means there's
 always something new for you to try at Rock
 Yard. Let us know if you loved any dish par-
 ticularly and it may even make its way into
 the menu.

Please note there will be a surcharge of 2%
 on all credit card.



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!