



# NEW WIND

## VIETNAMESE CATERY & BAR

Happy Hour 4:30 - 7:30 Daily |  

### Wine

#### Sparkling

- Pizzini Prosecco** 10 45  
King Valley VIC  
*Dry bubbly with zingy citrus and floral notes*
- Paul Louis Blanc de Blanc** 10 45  
Loire Valley France  
*Classic Brut with citrus, white fruits and blossom*
- Laurent Perrier La Cuvee Champagne** 105  
Tours-sur-Marne France  
*Elegant persistent beads featuring white fruits, peach and white flowers*

#### Whites

- Castle Rock Skywalk Riesling** 40  
Great Southern WA  
*Floral and musk notes with citrus and crisp minerality*
- Howard Vineyard Sauvignon Blanc** 10 45  
Adelaide Hills SA  
*Fresh tropical fruits, grapefruit and summer herbs*
- Pizzini Pinot Grigio** 10 45  
King Valley VIC  
*Crisp lemon, lime, sherbet and honeysuckle characteristics*
- Kellerei Kaltern Pinot Grigio** 53  
Alto Adige Italy  
*Juicy pineapple, banana and ripe pear*
- Paxton Pinot Gris** 40  
McLaren Vale SA  
*Bright tropical fruit fragrance with hints of frangipani, nashi pear, white peach and pine nuts*
- Mahi Twin Valleys Chardonnay** 57  
Marlborough NZ  
*An elegant and finely balanced wine. Ripe, concentrated flavours of citrus and nectarine.*
- Boat O' Craigo 'Single Vineyard' Chardonnay** 12 54  
Yarra Valley Vic  
*Citrus and stone fruit with creamy almond notes*

#### Rosé

- Domaine D'Estienne Rose** 10 45  
Provence France  
*Syrah Grenache blend with candied fruits, grapefruit and citrus*
- Medhurst Rose** 48  
Yarra Valley VIC  
*Lifted strawberry and raspberry with jasmine and citrus notes*

### Reds

- Yering 'Elevations' Pinot Noir** 11 48  
Yarra Valley VIC  
*A classic Pinot style, lovely cherry and red fruit overlaid with savoury spices*
- Paxton Tempranillo** 10 45  
McLaren Vale SA  
*Raspberry, Turkish delight, cinnamon and cloves*
- Bonacchi Gentilesco Chianti** 40  
Tuscany Italy  
*Tangy fresh sangiovese with tart cherry and dried herb flavours*
- Serengale Merlot Cabernet** 55  
Beechworth VIC  
*Intense fruit characters of plum, berries with a hint of pepper, liquorice with fine tannins*
- Castle Rock Cabernet Sauvignon** 45  
Great Southern WA  
*Blackberry and blackcurrant backed by mint, cedar with firm tannins*
- Three Dark Horses Shiraz** 48  
McLaren Vale SA  
*Rich, soft, blackberry, plum, chocolate and allspice*
- Howard Vineyard 'Clover' Shiraz** 11 47  
Adelaide Hills SA  
*Lifted dark berries, plum, spice and bright acidity*

### Beer

- Sapporo Lager (Draught) Japan 7/11/18 Jug
- Coopers Pale Ale (Draught) AUS 7/9/15 Jug
- Furphy Refreshing Ale VIC 8.00
- Stone & Wood Pacific Ale NSW 9.00
- Hanoi Bia Vietnam 8.00
- Saigon 333 Lager Vietnam 8.00
- Thatcher Apple Cider UK 8.00

### Other Drinks

- Soft Drinks 4.50
- Vietnamese Ice Coffee 6.50
- Fruit Juice Orange, Apple or Pineapple 4.50
- Fresh Juice of the Day 8.00
- Loose Leaf Tea per person 3.00
- Coconut Juice 4.50

- Viet Coffee Martini** 17  
Vodka, Baileys, Coffee Liqueur  
Vietnamese Ice Coffee & condensed milk
- Violette Gown** 16  
Creme de Violette, Rice Wine, Yuzu  
Lime Juice & Egg white
- Sunny Sawa** 18  
Suntory Kakubin, Orgeat syrup  
Lemon Juice & Egg white
- S.A.P.A Height** 18  
Dry Gin, Apricot Liqueur, Vermouth  
& dried apricot fruit
- French 67** 17  
Hendrick Gin, Prosecco, Cucumber  
& Sugar Syrup
- Old Fashion** 17  
Kakubin Whiskey, Yuzu Bitter  
Simple Syrup
- Mocay Mule** 16  
Ginger & Lemongrass infused Rum  
Ginger Beer & Vietnamese spice
- The Basil South side** 17  
Gin, Thai Basil, Lime Juice  
& Simple Syrup

## HAPPY HOUR

[4:30-7:30] | [9:30-10:30]

### Beer

\$5 Pot of Cooper Pale Ale / \$12 Jug  
\$6 Pot of Sapporo Lager / \$15 Jug  
\$35 Bucket (7 bottles)

### House Wine

\$6 Bubbles  
\$5 Red & White

### Spirit

\$6 House Spirit  
Gin | Vodka | Bourbon  
White Rum | Tequila

### Cocktail

\$10 Cocktail Special  
Espresso Martini  
Watermelon Cooler  
Aperol Spritz  
Lychee Martini  
Magarita  
Gin Sling  
New Island Ice-Tea

HAPPY HOUR



# NEW WIND

VIETNAMESE CATERY & BAR

120 CHAPEL STREET | WINDSOR | 3181  
 info@newwind.com.au  
 03 9529 1888  
 Open 7 days for lunch and dinner

V - vegetarian  
 NGF - contains gluten  
 GF - gluten free  
 \* - modifiable

Please inform our friendly staff for any dietary requirements before ordering your meal. We will try our best to accommodate you with our menu.

## LITTLE MOUTHFUL

- (NGF) Spring Rolls (5)** 10.5  
Prawn or combination or VEGETARIAN  
Lettuce + herbs w Vietnamese nuoc cham
- (NGF) Fried Pork & Prawn Wonton(5)** 9.9  
serve with sweet & sour sauce
- (GF) Rice Paper Rolls (2)** 9.5  
Pork & Prawn/ BBQ Chicken / Vego w peanut hoisin  
Roast duck w peking sauce 10.5
- (NGF) Malaysian Roti** 6.9  
Roti Bread w Peanut satay sauce

## DUMPLING (5)

- [served w yummy home-made soy & sambal]
- (NGF) Chicken mini Dim Sim** 9.8
  - (NGF) Prawn Siu Mai** 9.8
  - (NGF) Prawn Hargao** 9.8
  - (NGF) Vegetable Dumpling (V)** 9.8
  - (NGF) Dim Sum Platter** 23.9

## TELL ME 'BAO DAT

- San Choi Baos (Chicken OR Tofu)\*** 11.3  
w Diced vegetable in oyster & soy sauce  
w Lettuce cups, peanut and sesame seeds
- Steamed Bao:**
  - Roasted Pork or Roasted Duck 8.5
  - Soft Shell Crab 11.7  
lettuce + pickle & hoisin sauce

## FROM THE SEA

- (GF) Grilled Tiger Prawns** 16.5  
Serve w spicy tamarind fish sauce
- (GF) Seared Scallops (2)** 12.4  
Pork Crackling & Apple Salad w Nuoc cham Sauce
- (GF) Grilled Baby Octopus** 14  
Lemongrass & Thai Chilli Paste
- (GF) Grilled Calamari** 15.99  
Charcoal grill marinated calamari w chili salt

## SKEWERS & GRILLED

- (GF) Chicken Satay skewers (3)** 10.9
- (GF) Mince Beef in Batel leaf (7)** 12.5
- (GF) Roasted Quail** 14.5  
Marinated in oyster sauce, lemongrass, garlic & five spice

## WOK DISH YOUR WAY [add noodles +\$2]

- S.A.U.C.E**  
Mongolian (NGF)| Satay (GF)| Cashew Nut (GF)| Chilli Lemongrass (GF)| Chilli Basil (GF)| Garlic (GF)|
- P.R.O.T.E.I.N**  
Chicken 19.8 | Beef 19.9 | Prawn 26.5 | Seafood 26.5  
Vegetable 17.9
- MAY BE NOODLES ? \* (Optional) (NGF)**  
Flat Rice Noodles | Hokkien | Egg Noodles |  
Rice Noodles | Vermicelli Noodles (GF)

## CLASSIC WOK TOSSED NOODLES [add SF +\$4]

- (GF) Bún Hẹ (Chive Noodles)** 19.5  
Vermicelli Ndl's, Seasonal Veggies w Your choice of Protein
- (NGF) Char Kway Teow** 19.9  
Dark Soy, Flat Rice Ndl w your choice of protein
- (NGF) Wok tossed Soft Egg Noodles** 19.9  
Oyster Sauce, Veggies w Your choice of protein
- (GF) Singapore Noodles** 19.5  
Vermicelli, Curry powder, Egg w Your Choice of Protein
- (NGF) Seafood Mee Goreng** 19.9  
Hokkien Ndl, Egg, Veggies w Seafood
- (GF) Pad Thai** 19.5  
GF Rice Ndl's, Egg, Veggies w Your choice of Protein

## SOUPER BOWL

- PHỞ Rare beef** 15.5
- PHỞ Rare beef, Brisket & Beef balls** 18.5
- PHỞ Chicken & Poached egg** 17
- PHỞ Vegetables** 15.5
- Bun Bo Hue (Spicy beef soup w chilli lemongrass)** 15.5
- Crispy Skin Duck Noodles Soup** 18
- Curry Laksa \*(your choice of protein)** 16.5
- Tom Yum Noodle Soup \*(your choice of protein)** 15.5
- Small soup (chicken/wonton/vegie)** 10  
[Seafood option for \$5 |Extra Dumpling or Wonton \$4.0]

## SHARING IS CARING

- (GF) Roasted Pork Belly (350 grs)** 23.2
- (NGF) Roasted de-boned Half Duck** 29
- (GF) Vietnamese Claypot** 23.9  
Pork belly or Rockling Fish in Caramalised fish sauce, spring onion, shallot & black pepper
- (GF) Dice Beef Steak** 23.9  
French influence vietnamese dice steak in Dark oyster & onion sauce W potato wedges
- (GF) BBQ Lamb Ribs in Lemongrass Saté** 23.9
- (GF) Sizzling Duck Stuff Prawn** 32.8  
Sesame coated, garlic sauce & onions

## BANQUET

\$45 per person

Vietnamese home-style 4 course dinner

SELECTED BY THE CHEF

Starters, Main, Rice & Salad and Dessert

MINIMUM OF 2 PEOPLE

## SHARING IS CARING

- (NGF) Vietnamese Roasted Duck Curry** 30.5  
Carrot, Snow Peas, Bamboo shoots, Brown Onion
- (GF) Thai Fragrant Curry**  
| Chicken 22.9 | Beef 22.9 | Vegetable 18.9 |  
| Prawn 27.9 | Seafood 27.9 |
- Mild Red Curry or Green Curry**  
Bamboo shoots, Carrot, Snow peas  
\*add a piece of Roti for only \$5.5
- (GF) Coconut Prawn in Claypot** 28  
Coconut braised prawn w chilli & lemongrass
- (GF) Salt & Pepper Squid** 21.9  
lightly battered squid w chilli mayonnaise
- (GF) Crispy Skin Baramundy** 27.5  
w vegetables in tangy Thai ginger sauce

## GREEN

- (GF) Poached Chicken Coleslaw** 18.9  
sweet & sour fish sauce, garlic & herb
- (GF) Soft shell Crab w papaya salad** 22.5  
sweet & sour fish sauce
- (GF) Lemon Rare Beef Salad** 19.5  
Tangy mouth watering beef salad With Rare beef, herbs and garden greens
- (GF) Spicy Larb Gai** 17.5  
Chicken, cucumber, herb & roasted rice powder
- (GF) Thai Beef Salad** 18.9  
Thai Chilli Paste, fish sauce, lemon & herb
- (GF) Vermicelli Salad Bowl** 16.5  
Serve with Fresh Garden green and Nuoc Cham\*  
Lemongrass Beef | Grilled chicken | Tofu
- Crispy Pork Belly 18.00 | (NGF) Spring Rolls \*
- (GF) Chinese Broccoli** 15.7  
Wok in Oyster or garlic sauce
- (GF) Morning glory** 16.9  
Fermented beancurd or garlic sauce
- (NGF) Grill Eggplant w Tofu \* (V)** 18.8  
Eggplant in sweet soy, garlic & spring onion
- (GF) Banh Xeo (\*)** 26.9  
Vietnamese Tumeric Pancake serve w nuoc cham sauce,  
Roast pork & shrimp, Beanshoots, lettuce wrap & herbs
- (GF) String Beans** 13.5  
with garlic, soy sauce & cashews

## RICE

- (GF) Special Fried Rice** 15  
Wok fired rice with BBQ Pork
- (GF) Nasi Goreng** 16  
Malaysian Style fried rice with sunny upside  
Your choice of BBQ Pork, Chicken or Veggies
- Steam Rice** 3.5
- Coconut Rice** 4.9
- (GF) Sweet Me Up**
  - Creme Caramel (G.F)** 8.0  
Custard dessert with layer of soft caramel
  - Fried Ice-cream** 8.0  
Butterscotch Sauce & Seasonal Berries
  - Sticky Rice in Banana Leaf (G.F & Ve)** 8.0  
Filled with Taro or Banana & Coconut cream Dressing