

LUNCH

12 - 3 PM

FOR YOU! FOR FRIEND!

St. Cloud Tee \$20

St. Cloud Cap \$20

Ask our friendly staff
for more details!

DRINKS

Wine/Sparkling

Valformosa Brut Cava NV	\$10/\$58
St. Cloud House White	\$8/\$22/\$38
Pittnauer Rosé	\$12/\$58
St. Cloud House Red	\$8/\$22/\$38

Beer

St. Cloud Ale, SA	\$8
Stone & Wood Pacific Ale, NSW	\$10
Furphy Refreshing Ale, VIC	\$9

Cocktails

Lady Boi	\$18
vodka, lychee passion, watermelon, pomegranate, egg white	

St. Cloud Spritz	\$18
Aperol, Cava, rosewater, blood orange, elderflower liqueur, passionfruit lychee soda	

Not alcohol

Housemade lychee & passionfruit soda	\$5
Strawberry and sweet basil slushie	\$8
Add house booze	+\$10

v Vegan

vo Vegan Option

NGF Not Gluten Free

STREET EATS

BBQ scallops MP

5 spice pork belly net noodles,
lettuce, herbs, nuoc mam \$9

Beef & betel leaf skewer, net
noodles, lettuce, herbs, nuoc mam
\$10

Cured fish of the day \$18

Chicken wings, fish sauce caramel,
sticky rice, burnt onion,
house pickles, thai basil \$18

(4 per serve)

Fried sticky rice, corn & shiitake,
chilli, soy, herbs \$14

FRANKYS ROLLS

Spring rolls (4 per serve) \$10
served with lettuce,
herbs, nuoc cham NGF

Pork & Prawn

or

Lotus seed, wood ear mushroom,
water chestnut & tofu \$8 v

Rice paper rolls (2 per serve) \$8

Smoked Salmon, chilli papaya,
herbs with tamarind chilli
dipping sauce

Master stock braised chicken,
cucumber, lettuce, herbs with hoi
sin, peanut & chilli dipping sauce

Tofu, spicy bean shoots, pickled
carrots, herbs, cucumber with soy
chilli dipping sauce

Banh for you, Banh for Mi -
Vietnamese baguette
rotated daily \$9 NGF

FRANKYS BOWLS

PHO \$13

Ask our staff for our pho-nominal
special of the day.

Served with bean shoots,
chilli, lime, thai basil,
hoi sin, sriracha

5 spice pork belly, vermicelli,
pickles, herbs, lettuce, peanuts \$15

Wok tossed beef, thai basil,
vermicelli, pickles, cucumber,
herbs, lettuce, peanuts \$16 NGF

Turmeric fish vermicelli, pickles,
cucumber, herbs,
lettuce, peanuts \$16

Quang Nam chicken, rice noodle,
chilli, peanuts, lime, herbs \$15

Saigon sweet potato curry, potato,
taro, mushroom, puffed tofu, young
bamboo, coconut cream \$16 v

Wok tossed greens, garlic, lemon,
soy, ginger, fried tofu, rice \$15 v

Vietnamese slaw, red & white
cabbage, pickled onion, fried
shallots, herbs \$15 vo

ADD PROTEIN TO YOUR SALAD +\$8

PHAM'S FEED ME

\$35pp
2 courses
Min. 2 people

All members must take part
Let us make the hard decisions

FRANKYS LARGE

Share between 2-3

Caramel pork belly, pickled
chilli, spring onion, black pepper
crackling
\$24/\$40 NGF

Soy whole roast chicken, rice
chips, ginger and spring onion
relish, mustard sriracha \$26/\$44

Steamed Rice \$4

Add salted peanuts \$4.50 v

Tea & Coffee

Coffee with Campari \$8

Vietnamese Iced Coffee \$7

Coffee by St. Ali \$3.8



Tea by Larson & Thompson \$4

☞ English Breakfast ☞ Earl Grey

☞ Iron Goddess ☞ Yunnan Oolong

☞ Peppermint ☞ Rooibos

☞ White Peony

  @stcloudeatinghouse