

Soups

Soup is essential in a formal Vietnamese dinner and it is used to welcome you, warm you and to show off the skill of the chef. The soup has to be clear, tasty and fresh. Our soups are prepared daily with freshly made chicken stock, herbs and vegetables.

- 1 Sweet & Sour Prawn or Chicken Soup – Canh Chua**
A specialty of Southern Vietnam. Soured with tamarind, fresh tomato, and pineapple; lifted by a wetland herb (unique to Vietnamese food), and finished with okra for colour and texture. 6.9
- 2 Crab & Sweet Corn Soup - Bap Nau Cua** 7.9
- 3 Chicken & Sweet Corn Soup – Bap Nau Ga** 6.9
- 4 Crab & Asparagus Soup – Mang Tay Nau Cua** 7.9
- 5 Chicken & Mung Bean Vermicelli Soup – Mien Ga** 6.9
- 6 Rice Noodle Soup – Hu Tieu My Tho**
From My Tho Province, this special rice noodle soup is topped with prawns, calamari, chicken and pork. 6.9
- 7 Combination or Seafood Steamboat – Lau Thap Cam**
One of the most popular dishes in Vietnamese dining. Cooked in a delicious broth at your table with fresh meats, seafood and vegetables. It is shared by four people as an entrée. 27

Salads

- 1 Duck Salad – Goi Vit (2 pieces)**
Harry's signature duck salad. Twice cooked with aromatic spices; dressed with lime juice, kaffir lime and special Vietnamese ingredients, served with lightly pickle salad in lettuce leaves, accompanied by prawn crackers. 10
- 2 Chicken Salad – Goi Ga**
Shredded chicken. with lightly pickle salad, prawn crackers and fish sauce. 12.5
- 3 Prawn & Jelly Fish – Goi Sua Tom**
Prawns and jelly fish, with lightly pickle salad, prawn crackers and fish sauce. 12.5
- 4 Prawn & Pork Salad – Goi Tom Thit**
Sliced prawns and pork, with lightly pickle salad, prawn crackers and fish sauce. 12.5
- 5 Beef Salad – Goi Bo Tai**
Sliced beef, with lightly pickle salad, prawn crackers and fish sauce. 12.5

Entrees

- 1 Spring Rolls – Cha Gio (4 rolls) (Gluten)**
Acclaimed, unique Bay Tinh creation, containing quality meat freshly minced, a special mix of black fungus and ingredients, encased in light, crispy pastry 7.9
- 2 King Prawn Rolls – Tom Cuon Thit (2 rolls) (Gluten)**
Chef's Specialty. A large prawn embedded in abundant Spring Roll mixture, encased in crispy pastry. 9
- 3 Fresh Prawn Rolls – Goi Cuon (2 rolls)**
Freshly made to order with prawn, pork (or chicken on request), herbs, lettuce and pickles rolled in rice paper, served with Bay Tinh's special sauce. 6.9
- 4 Gallantine of Chicken – Canh Ga Don Thit**
De-boned wing, stuffed with quality minced pork, black fungus and vermicelli. Twice cooked to a golden brown, with plum sauce and sesame seeds.
Entrée 7.9 Main 15
- 5 Prawn Cake – Banh Cong (Gluten)**
Famous in South Vietnam, delicious and crunchy (2 cakes) 7.5
- 6 Julienne of Pork – Bi Cuon (cut into 4 pieces)**
Shredded pork with herbs, rolled in rice paper with salad 6.9
- 7 Crispy Pancake – Banh Xeo**
Authentic specialty pancake filled with prawns, pork, bean sprouts and served with salad, pickles and fish sauce. The light and crispy pancake makes this a repeat favourite. 12.9
- 8 Tender Beef Cubes – Bo Luc Lac**
Selected yearling grain fed-beef, marinated with the Chef's special recipe and flash seared in high flame to seal in the flavour and juices; served with classic pepper, salt and lemon juice. 12.9
- 9 Little Rice Cakes – Banh Khot (6 cakes)**
This traditional Southern dish is rarely served in Australia. It required a skilful technique to create the velvety texture and creamy taste. A delicate savoury. 10.5
- 10 Vietnamese Fish Cakes – Cha Ca (4 cakes) 6.5**
- 11 Scallop in Mussel Shells – Diep Nhoi So (4 pieces)**
A tasty scallop and shitake mushroom encased in quality minced pork, steamed and served in a mussel shell with ginger sauce. 12
- 12 Stuffed Mussels – So Vung Tau (4 pieces)**
Large mussels stuffed with prawns in oyster sauce, or sweet & sour sauce with chili. 12
- 13 Crispy Quail – Cut Quay (quartered)**
Marinated in herbs and spices, twice cooked to golden brown, served on shredded salad with classic salt, pepper and lemon juice. 10

- 14 Prawn Wrapped Sugar Cane – Chao Tom Banh Hoi**
Chef's specialty. Marinated prawn paste, wrapped around sugar cane, served in lettuce, with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 2 pieces 7.5; 4 pieces 12.8 Main 22
- 15 Grilled Beef Rolls – Bo Cuon Cha Tom Banh Hoi**
Chef's specialty. Marinated tender beef rolled around prawn paste, barbecued to a golden brown, wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 2 pieces 7.5; 4 pieces 12.8 Main 22
- 16 Grilled Pork Balls – Nem Nuong**
Chef's specialty. Marinated pork balls wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 2 pieces 7.5; 4 pieces 12.8 Main 22
- 17 Grilled Pork Skewer – Heo Nuong**
Succulent pork slices marinated with Harry's unique recipe, grilled on a skewer. This taste sensation is presented in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 2 pieces 7.5; 4 pieces 12.8 Main 22
- 18 Soft Shell Crab – Cua Lot (cut into 2 pieces) (Gluten)**
Delicately seasoned, in a very light crispy batter, served with classic lemon, salt and pepper dipping sauce. 11
- 19 Cha Dum – Cha Dum Banh Phong Tom (4 pieces)**
Delicious steamed mixture of minced beef, vermicelli, black fungus, peanuts and spices, served with prawn crackers. This is one of Vietnam's seven special beef dishes. 8.8
- 20 Crab Pate – Cha Cua (4 slices)**
Twice cooked to golden brown a combination of crab meat and pork on a bed of salad, served with fish sauce. 8
- 21 Stuffed Dried Mushrooms - Nam Dong Co Don Cha Tom (4 pieces)**
Steamed Shiitake mushrooms stuffed with prawn paste, served with Asian cabbage and oyster sauce. 12

MAIN COURSES

Bonfire

Bay Tinh Signature main dishes.

Premium meat or seafood cooked at your table in a pot with caramelized onion, infused with the flavours of coriander and peanut, served with rice paper, lettuce, herbs, pickles and Harry's special anchovy sauce.

- 1 **Bonfire Beef – Bo Quanh Lua Hong** 23
- 2 **Bonfire chicken – Ga Quanh Lua Hong** 23
- 3 **Bonfire prawns – Tôm Quanh Lua Hong** 26
- 4 **Bonfire Prawns and Beef – Tom Bo Quanh Lua Hong** 25
- 5 **Bonfire Prawns and Chicken – Tom Ga Quanh Lua Hong** 25
- 6 **Bonfire Fish – Ca Quanh Lua Hong** 25

Seafood

- 1 **Salt & Pepper Calamari – Muc Muoi** (Gluten free on request)
Arguably the best in Sydney! Deep-fried to a taste sensation, served with a classic salt, pepper and lemon dipping sauce. 18.5
- 2 **Sweet & Sour Calamari – Muc Chua Ngot**
Stir-fried with mixed vegetables, pineapple and tamarind sweet and sour sauce. 16.8
- 3 **Stuffed Calamari – Muc Don Thit**
Two whole steamed calamaris stuffed with special mixed pork paste, with your choice of sauce – oyster, tamarind sweet & sour or curry. 19.5
- 4 **Scallops with Shallots – Diep Xao Hanh**
Stir-fried with soy sauce and onion. 19.5
- 5 **Scallops with Broccoli – Diep Xao Bong Cai**
Stir-fried with oyster sauce. 19.5
- 6 **King Prawns With Salt – Tom Rang Muoi**
Fresh king prawns, deep fried in the shell, and served with classic salt, pepper and lemon sauce. 22
- 7 **King Prawns in Red Sauce – Tom Kho Tau**
Marinated and braised in red sauce with herbs and spices. 19.9
- 9 **Prawn Fritters – Tom Lan Bot**
Served with honey & plum sauce, sprinkled with sesame seeds. 19.9

- 10 Prawns with Mixed Vegetables – Tom Xao Rau**
Stir-fried with mixed vegetables and oyster sauce. 18.9
- 11 Prawn Curry – Tom Cari**
Braised in Harry's special curry sauce with coconut cream, black fungus and vermicelli. 19.9
- 12 Garlic Prawns – Tom Xao Toi**
Famous Bay Tinh's dish. Garlic, caramelized onion and fish sauce. 19.9
- 13 Sate Prawns – Tom Sate**
Braised in Harry's special sate sauce, with herbs and spices. 19.9
- 14 Combination Seafood – Do Bien Thap Cam**
King prawns, calamari and scallops, stir fried with green vegetables and oyster sauce. 22

15 Caramelized Fish – Ca Kho To (a secret recipe passed down through the generations of Harry's Family, originating in the North of Viet Nam).
Salmon cutlet slow-cooked in a clay pot filled with a rich caramelized sauce, escorted by thin slices of marinated pork – a must for those wanting to experience the traditional flavours of a Vietnamese dish. 20.5

- 16 Deep Fried fresh Snapper served with Ginger Fish Sauce – Ca Chien Nuoc Mam Gung**
Flash fried for crispy skin and moist flesh. This is a Bay Tinh tasty and popular dish. Med 29.5 Large 35
- 17 Deep Fried Fresh Snapper with tamarind sweet and sour sauce – Ca Chien Chua Ngot**
Served with tamarind, pineapple and tomato sauce. Med 29.5 Large 35

Duck & Chicken

- 1 Braised Duck With Peas – Bach Hac Hau Co**
Twice cooked with aromatic spices, braised with mix vegetables and peas. 20.50

2 Bay Tinh's Famous Ballotine of Chicken - Ga Rut Xuong
This dish is the house specialty. The recipe and method for creating Ga Rut Xuong remains a secret known only to Bay Tinh's owner who prepares the dish himself. The chicken is deboned in a very precise way, stuffed with a delicious mixture including minced pork and fragrant spices. The Chicken is then slow cook to develop the delicious flavour and tender texture before baking. Served with a rich plum sauce and sesame. Quarter 17.5 Half 27.5

- 3 Red Curry Chicken – Ga Cari**
Aromatic casserole of chicken in tasty Vietnamese style red curry and lemongrass. 17.9

- 4 **Crispy Roast Chicken - Ga Quay Don**
Half chicken, twice cooked with aromatic spices, served with classic salt, pepper and lemon dipping sauce. 17.9
- 5 **Chicken Curry – Ga Xiao Lan**
Tenderly braised in Harry’s aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili). 17.9
- 6 **Sate Chicken – Ga Sate**
Tenderly braised in Harry’s unique sate sauce (optional hot chili). 17.9
With Vegetables add 2
- 7 **Lemongrass Chicken – Ga Xiao Xa**
Chicken fillet braised with lemongrass (optional hot chili). 17.5
- 8 **Ginger Chicken – Ga Xiao Gung**
Chicken fillet stir-fried with shredded ginger and onion. 17.5
- 9 **Tamarind Sweet & Sour Chicken – Ga Xiao Chua Ngot**
Chicken fillet stir-fried with tamarind, pineapple and tomato. 17.5
- 10 **Chicken with Asian Cabbage – Ga Hap Cai**
Half chicken cooked with aromatic spices, served on Asian cabbage with house special oyster sauce. 17.9
- 11 **Chicken braised with house special oyster sauce**
With Cashew Nuts – Ga Xiao Hot Dieu 17.5
With Mixed Vegetables – Ga Xiao Cai 17.5
With Snow Peas – Ga Xiao Dau Hoa Lan 17.9

Beef Dishes

Harry only used selected premium grain fed yearling beef for excellent flavour and tenderness.

- 1 **Beef Curry – Bo Xiao Lan**
Tenderly braised in Harry’s aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili). 18.5
- 2 **Sate Beef – Bo Sate**
Tenderly braised in Harry’s unique sate sauce (optional hot chili). 18.5
With Vegetables add 2
- 3 **Ginger Beef – Bo Xiao Gung**
Tenderly braised with ginger and onion. 17.9
- 4 **Beef with Mixed Vegetables – Bo Xiao Cai**
Stir-fried beef with mixed vegetables. 17.9
- 5 **Beef with Snow Peas – Bo Xiao Dau Hoa Lan**
Stir-fried with snow peas and shallots. 18.5
- 6 **Tamarind Sweet & Sour Beef – Bo Chua Ngot**
Stir-fried with tamarind, pineapple and tomato. 17.9

Pork Dishes

- 1 Grilled Pork Chop – Suon Nuong**
Marinated pork slices with Harry's unique recipe, grilled and served on a salad bed. 18.9
- 2 Pork & Mixed Vegetables – Heo Xao Cai Thap Cam**
Braised with carrot, celery, snow peas, bamboo shoot, baby corn, mushrooms and broccoli. 17.5
- 3 Pork Curry – Heo Xao Lan**
Tenderly braised in Harry's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili). 17.9
- 4 Sate Pork – Heo Xao Sate**
Tenderly braised in Harry's unique sate sauce (optional hot chili). 17.9
With Vegetables add 2
- 5 Tamarind Sweet & Sour Pork – Heo Chua Ngot**
Stir-fried with tamarind, pineapple and tomato 17.5
- 6 Stuffed Beancurd – Dau Hu Don Thit**
House's specialty – Golden fried beancurd stuffed with premium minced pork, black fungus and vermicelli, served house made tomato sauce. 18.5

Vegetarian Dishes

The Tofu is pure soy bean, specially made for Bay Tinh.

- 1 Sweet & Sour Tofu Soup – Canh Chua Chay**
Tofu, celery, mushroom, pineapple and bean sprouts in a special sweet and sour soup. 6.6
- 2 Vegetarian Steamboat – Lau Chay**
Fresh vegetables and tofu cooked at your table in a delicious broth. 25
- 3 Vegetarian Spring Rolls – Cha Gio Chay (4 pieces)**
House Specialty. 7.9
- 4 Vegetarian Fresh Rolls – Goi Cuon Chay (2 pieces)**
Tofu, herbs, bean-sprout and rice noodles rolled in rice paper. 6.9
- 5 Vegetarian Crispy Pancake – Banh Xeo Chay**
Authentic specialty pancake, filled with tofu, broccoli, bean sprouts and snow peas served with salad, pickles and fish/soy sauce. The light and crispy pancake makes this a repeat favourite. 12.5
- 6 Vegetarian Salad – Goi Chay**
Delicious tofu with lightly pickled salad, herbs, and served with crushed peanuts and soy sauce. 12.
- 7 Bonfire Tofu – Tau Hu Quanh Lua Hong**
Tofu, shitake mushroom and onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special hoisin sauce. 21
- 8 Tofu in Tomato Sauce – Dau Hu Sot Ca**
Fried tofu sautéed in tomato sauce. 15.9
- 9 Lemongrass Tofu – Dau Hu Xao Xa**
Braised with lemongrass (optional hot chili). 15.9
- 10 Salt & Pepper Tofu – Tau Hu Muoi**
Deep-fried to a taste sensation and served with classic salt, pepper and lemon dipping sauce. 17
- 11 Tofu Curry – Dau Hu Cari**
Tenderly braised in Harry's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili). 16.5
- 12 Tofu Sate – Dau Hu Xa Te**
Tenderly braised in Harry's unique sate sauce (optional hot chili). 16.5
With Vegetables 18.5
- 13 Mixed Vegetables – Rau Xao Thap Cam**
Stir-fried mixed vegetables with tofu, with your choice of soy or oyster sauce. 15.9; With Curry or Sate Sauce 16.5
- 14 Chinese Broccoli – Cai Ro Dau Hao**
Stir-fried with oyster sauce. 12.6
- 15 Chinese Broccoli with Garlic – Cai Ro Xao Toi**
Stir-fried with garlic sauce. 13.5

Noodles

- 1 Crispy Noodles Combination or Seafood – Mi Xao Don Thap Cam hay Do Bien**
Crispy fried egg noodles smothered with seafood, pork and vegetables, or seafood only with vegetables. 20.9
- 2 Soft Egg Noodles Combination or Seafood – Mi Xao Mem Thap Cam hay Do Bien**
Boiled egg noodles braised with seafood, pork and vegetables, or seafood only with vegetables. 20.9
- 3 Rice Noodles Combination or Seafood – Hu Tieu Xao Thap Cam hay Do Bien**
Rice noodles braised with seafood, pork and vegetables, or seafood only with vegetables. 20.9
- 4 Crispy Noodles with Vegetables and oyster or soy sauce – Mi Xao Don Chay. 18.9**
- 5 Soft Egg Noodles with Vegetables and oyster or soy sauce – Mi Xao Mem Chay. 18.9**
- 6 Rice Noodles with Vegetables and oyster or soy sauce – Hu Tieu Xao Chay. 18.9**

Rice

- 1 Fried Rice – Com Chien Duong Chau**
With prawns, pork sausage, egg and peas. 13.5
- 2 Mimosa Rice – Com Ga**
Stir-fried rice with chicken, a touch of butter and pepper. 10
- 3 Garlic Rice – Com Toi. Small 6.5; Large 9**
- 4 Steamed Rice – Com - Per Person 2.0**