

BY THE BEACH MENU

SOUPS & SALADS

MISO SOUP Tofu, wakame, spring onion & vegetable broth. DF GF V SF NF	250
SUPER FOOD SALAD Black rice, goji berries, hemp, roasted vegetables & black sesame dressing. GF DF VG SF NF	350
GREEN GAZPACHO Cucumber, green chili, spinach, mint & avocado salsa GF VG SF NF	250
TOM YUM SOUP Thai hot spicy and sour soup with shrimp and mushrooms. GF DF NF	340
QUINOA SALAD Roasted vegetables, avocado, nuts, seeds, garden herbs, avocado oil GF DF VG SF NF	350
RAINBOW SALAD Red cabbage, cucumber, apple, nashi, nori, avocado, nuts, seeds, avocado oil. GF DF VG SF	350
GREEN & CRISPY SALAD Crisp lettuce, watercress, cucumber, grapes, asparagus, herbs, crumbled feta, green goddess dressing GF V SF NF	380
ADD POACHED CHICKEN BREAST	420
ROCKET SALAD Garden rocket, nashi pear, pickled walnut, parmesan, seeded mustard dressing GF V SF NF	350
TUNA SALAD Local seared tuna, cherry tomatoes, black olives, cucumber, quail eggs, baby potato & lemon GF SF NF	400
BUFFALO MOZZARELLA – CAPRESE With island garden tomatoes, basil and pine nuts, pesto GF SF	420

THINGS IN BREAD

CON DAO FISH TACO With soft tortillas, guacamole, sour cream & tomato salsa SF NF	350
All the burgers, baguettes and wraps are served with triple cooked chips or garden sala	nd
AUSTRALIAN CHEESE BURGER Lettuce, tomato, pickle, onion jam, cheddar cheese	450
QUINOA BURGER Rocket, tomato, avocado & raita	350
CON DAO FISH BURGER Sesame fish fillet, lettuce, tomato, lime aioli SF NF	400
SAIGON BAGUETTE Chicken liver pate, pork siu mai, pickles, chili, herbs	360
CHOOK IN BLANKET Flat bread wrap with grilled tikka chicken breast, raita SF NF	380
VEGAN IN BLANKET Flat bread wrap with hummus, roast eggplant & zucchini, rocket, cashew nut cheese VG SF	350

MEDITERRANEAN INSPIRED

PIZZA

*Gluten free option are available on request

MARGHERITA Tomato sauce, buffalo mozzarella & torn basil. V SF NF	400
$\begin{array}{c} VEGAN \\ Eggplant, zucchini, peppers, rocket \& cashew nut cheese. \\ v_{G\mid SF} \end{array}$	350
PARMA HAM Parma ham, buffalo mozzarella & torn basil. SF NF	450
$\begin{array}{c} MUSHROOM\ HUT\\ Our\ own\ mushrooms,\ thyme,\ rocket\ \&\ parmesan.\\ v_{ SF NF} \end{array}$	400
SAIGON Pork meatballs, spring onion, coriander, chili. SF NF	400
PASTA	
Spaghetti – Linguine – Penne	
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FROM THE CHAR GRILL

TENDERLOIN 200 grams MARGARET RIVER GRASS FED BEEF Halal SF NF	1000
RIB – EYE 300 grams STANBROKE BLACK ANGUS, GRAIN FED- 300 gram SF NF	950
CHICKEN BREAST 200 grams FREE-RANGE - Halal SF NF Choice of sauce: black peppercorn, béarnaise, red-wine , wild mushroc All our grills served with one side dish and one sauce of your choice.	700 om
SIDES	
GARDEN SALAD Mixed leaves, garden vegetables, lemon vinaigrette. GF V NF	150
STIR-FRIED ASIAN GREENS From our island garden with oyster sauce, mishima. DF SF NF	150
STEAMED VEGETABLES Seasonal with olive oil and parsley. GF VG SF NF	120
TRIPLE COOKED CHIPS With house-made ketchup and mayonnaise. GF SF NF	150
SALT-BAKED POTATO With sour cream and spring onions. GF SF NF	120
CREAMY MASHED POTATO	150

CON DAO CATCH OF THE DAY

(All subject to market availability)

GF | SF | NF



CON DAO CALAMARI 420 Pine nuts, raisins, capers, watercress and pesto. DF | GF | SF 400 BBO CON DAO CALAMARI Vietnamese coleslaw and coriander sauce. DF | GF | SF **BBO SCALLOPS** 400 Spring onions, peanuts and chili. DF | GF | SF BBQ KING PRAWNS (6pieces) 600 Vietnamese coleslaw, rice paper & dipping sauces GF | NF STIR-FRIED CON DAO SQUID 650 Chili, peanuts, dark soy sauce, Vietnamese herbs, Asian greens, steamed rice. FISH FILLET 650 Simply grilled or BBQ in banana leaf, turmeric & lemongrass Steamed in soy, ginger & lemongrass served with Asian greens, steamed rice. WHOLE FISH 120 per 100 grams Barbecued in banana leaf, turmeric and lemongrass. Or steamed with soy, ginger & lemongrass, served with Asian greens, steamed rice. GF | SF | NF SLIPPER LOBSTER (2 pieces - 12 hours' notice) 1200 Simply barbecued with garlic and parsley butter, served with garden salad. LIVE CRABS (12 hours' notice) 250 per 200 grams Stir fried with chili sauce or tamarind sauce, Asian greens, steamed rice. GF | SF | NF TROPICAL LOBSTER (12 hours' notice) 2,600 per 500 grams Barbecued, steamed or sashimi. Choice of sides. GF | SF | NF LOCAL CLAMS (12 hours' notice) 350 per kilogram GF | SF | NF RED CORAL TROUT (12 hours' notice) 200 per 100 grams Simply grilled or BBQ in banana leaf, turmeric & lemongrass Steamed in soy, ginger & lemongrass served with Asian greens, steamed rice. GF | SF | NF LOCAL SNAILS & SHELLS (12 hours' notice) 1 kilogram – Market price

VUNG TAU OYSTERS (12 hours' notice) 350 per kilogram

