

Pho is Vietnamese national dish. It can be eaten at any time on any day. The history of Pho was born in Northern Vietnam during late 1800s. The popularity of Pho has reached a world-wide audience and proudly symbolized Vietnamese food.

## I Love Pho Story

I Love Pho was born with a mission to share the Vietnamese authentic food to the Lower North Shore Local. Our promise is to give you a WOW experience of customer service and quality of food with the reasonable price.

Our vision is to help young unfortunate kids in Vietnam to achieve their dream by build more schools in Vietnam's regional areas through a "Live with passion" charity.

So every meal you purchased here, 50 cent will be donated to build schools.



### **OUR OPENING HOURS: 11 AM - 10 PM** FULLY LICENCE (B.Y.O WINE ONLY)

T: (02) 8065 1129

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ALL PRICES INCLUDE GST

A SURCHARGE OF 10% APPLIES ON NSW PUBLIC HOLIDAYS

MINIMUM EFTPOS IS \$25. SURCHARGE IS APPLIED TO ALL CARDS TRANSACTIONS

All our raw food is Gluten Free. There are some dishes that may contain sauces with traces of gluten in the ingredient. Please advise our serving staff if you are gluten intolerant.

## Sphertiser

## 1. WARM RICE PAPER ROLL Pho Cuon Nong 7.60 (G) (V)

Marinated tender meat wrapped in freshly steam rice paper sheet with herbs.

(2 rolls per serving)

Choice of (a) Chicken (b) Mince Pork (c) Diced Prawns (d) Vegetarian/Tofu.

(e) Beef (f) BBQ Duck 9.60 (G) (V)

## 2. FRESH RICE PAPER ROLLS Goi Cuon 7ôm 7hit 7.60 (G) (V)

Marinated grilled meat/BBQ duck/cooked prawn wrapped with vermicelli, lettuce, pickled carrot and mixed mints.

(2 rolls per serving)

Choice of (a) Chicken (b) Pork (c) Vegetarian/Tofu (d) Prawn & Pork.

(e) Beef (f) BBQ Duck 9.60 (G) (V)

## 3. HANOI CRISPY SPRING ROLL Cha Giò 9.60 (G) (V)

(4 rolls per serving)

Crispy rice paper spring rolls.

Choice of (a) Meat (b) Vegetarian (c) Diced Prawns.

### 4. PRAWN PASTE WRAPPED AROUND SUGARCANE Chao 70m 12.00 (G)

Prawn paste wrapped around a sugarcane stick. (2 pieces per serving)

## 5. VIETNAMESE FISH CAKE Cha Cá 9.60 (G)

Home-made special fish cake. (3 pieces per serving)

### 6. FAMOUS GRILL PORK SKEWERS New Nuong 9.60 (G)

Traditional Nem Nuong red sausage in Vietnamese pork roll. (3 pieces per serving)



## Appertiser

### (V) Denotes Vegetarian dishes. (G) Denotes Gluten Free dishes.





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## Entrée

- 7. SALT & PEPPER SQUID *Muc Rang Muôi* Entrée 13.00/ Main 21.00 (G) Lightly battered salted & pepper squid. Served with fresh lemon and pepper dipping sauce.
- **8. SALT & PEPPER TOFU** Dan Hu Musi Tien Entrée 13.00/ Main 21.00 (G) (V) Lightly battered salted & pepper fresh tofu. Served with fresh lemon and pepper dipping sauce.
- **9. SALT & PEPPER PRAWN** *7om White Tiem* Entrée 14.00/ Main 22.00 (G) (V) Lightly battered salted & pepper prawn. Served with fresh lemon and pepper dipping sauce.
- **10. SOFT SHELL CRAB** *Cua Lot Chiên Giòn* Entrée 16.50/ Main 25.50 (G) Soft shell crab lightly battered and deep fried. (4 pieces per serving)

#### **11. SAN CHOY BAU (CHICKEN)** 11.60 (G)

Diced chicken stir fried with baby corn, watercress nut, pork sausage and mushroom. Served on the iceberg lettuces. (2 pieces per serving)

### 12. VIETNAMESE CRISPY PANCAKE Bánh Xeo 15.50 (G) (V)

Choices of (a) Prawn, Lean Pork & Bean Sprouts (b) Tofu & Vegetable and Bean Sprouts. Traditional Vietnamese crispy pancake.

## 13. CRISPY CHICKEN WINGS Canh Ga Nuoc Mam 9.60 (G)

Marinated chicken wings lightly fried. (6 pieces per serving)

## 14. QUAILS Chim Cut Chien Gion 16.60 (G)

Five spice quail prepared in traditional Vietnamese style. (2 whole quails per serving)

### **15. I LOVE PHO'S MIXED ENTRÉE** 15.50 (G)

Two meat spring rolls, two pork balls, one sugarcane wrapped in grill prawn paste, one fresh rice paper with prawn and pork.

## **16. WRAP N ROLL (ROLL YOUR OWN RICE PAPER ROLL) - TASTE OF SAIGON** 17.50 (G)

A platter for your to enjoy! Marinated grilled pork, prawn paste wrapped with sugarcane stick & pork balls serve with vermicelli, fresh herbs, lettuce and rice papers to roll-your-self.



## Exotic Salad

## 17. GREEN PAPAYA SALAD WITH CRISPY PORK 18.50 (G) - Recommended!

Shredded green papaya tossed with roasted crispy pork belly, Vietnamese mints and cherry tomato.

#### 18. WAGYU WITH GREEN MANGO\* SALAD

Goi Wagyu Xoai Xanh\* 18.50 (G) (V)

Grilled wagyu meat tossed with green mango, Vietnamese mints and topped with roasted peanuts. (\*) Seasonal

#### 19. BBQ DUCK SALAD WITH MIXED CABBAGE 18.50 (G)

BBQ Duck tossed with shredded cabbage and Vietnamese mints.

## 20. GREEN PAPAYA SALAD Goi Du Du 16.90 (G) (V)

Choice of (a) Prawn & Lean Pork Slice (b) Tofu.

Green papaya tossed with Vietnamese mints & picked carrot, topped with crushed roasted peanuts and prawn crackers.

## 21. RARE BEEF LIME SALAD Goi Bo Tái Chanh 16.90 (G)

Rare beef slice in fresh lime juice tossed with green papaya or green mango\*, cucumber, pickled carrot, Vietnamese mints and dressed with Vietnamese sauce & roasted peanuts & prawn crackers. (\*) Seasonal

## 22. CHICKEN & LIME LEAVES SALAD Goi Gà Lá Chanh 16.90 (G)

Free range shredded chicken with salad, Vietnamese mints & topped with fresh lime leaf, mint and Vietnamese sauce & roasted peanuts.

*Add:	Bowl of Hearty Soup	7.00 (G)
	Bowl of Jasmine Rice	2.50 (G)
	Extra meat	3.50 (G)

#### (V) Denotes Vegetarian dishes. (G) Denotes Gluten Free dishes.



# Main - Signature Dishes

#### **CHOICE OF:**

CHICKEN/PORK/VEGETABLE/TOFU 19.60 BEEF/DUCK/PRAWN/FISH/SEAFOOD 22.60

#### 23. VIETNAMESE STYLE CURRY (G)

Cooked with thin vermicelli and coconut milk. Topped with crushed peanuts.

#### 24. SIZZLING ON HOT PLATE (G)

Marinated meat/seafood with mixed vegetable, onion and capsicum.

#### 25. STIR FRY(A) LEMONGRASS (B) BASIL WITH YOUR CHOICE OF (G)

Marinated meat/seafood stir fried with lemongrass, capsicum and chilli.

#### **26. MIXED VEGETABLE STIR FRY WITH OYSTER SAUCE** (G)

Stir fried marinated meat/seafood with mixed vegetable.

#### **27. SWEET & SOUR** (G)

Meat or Seafood sautéed with sweet & sour sauce, pineapple and tomato.



# Main - Signature Dishes

#### 28. CRISPY PORK BELLY WITH STEAM KAILAN VEGETABLE 26.50 (G)

Chef's invention. Roasted five spice crispy pork belly slices on the bed of steamed kailan. Served with I Love Pho special sauce.

#### **29. "I LOVE PHO" SHAKING BEEF** 28.00 (G)

Eye fillet beef cubes stir-fried with onion, garlic and sesame oil. Serve with garden salad and cherry tomato. (250g)

## 30. CRISPY SKIN CHICKEN Gà Chiên Don 18.60 (G)

Traditional Vietnamese crispy skin chicken maryland.

#### 31. HUE'S STYLE LEMONGRASS CHICKEN HOTPOT 21.60 (G)

Boneless chicken thigh slow cooked with lemongrass, ginger and a touch of turmeric.



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# Beef, Chicken & Fork

#### **32. WAGYU HOTPLATE** 28.00 (G)

Chef's invention. Wagyu steak served with garden salad and tomato.

## 33. BEEF WITH SNOW PEAS Bo Xão Dau Hoa Lan 19.80 (G)

Stir fried marinated beef with snow peas and garlic.

## 34. BEEF WITH BROCCOLI Bo Xão Dau Sup Lo 19.80 (G)

Stir fried marinated beef with broccoli and garlic.

## 35. "SHAKING CHICKEN" Gà Luc Lac 18.60 (G)

Chicken fillet tossed with garlic, butter, onion, black pepper and capsicum.

## 36. SALT & PEPPER MARINATED CHICKEN Gà Chiên Muoi 18.60 (G)

Crispy fried marinated chicken with salt, pepper and chilli.

## 37. GRILLED MARINATED PORK CHOPS Suon Nuong 18.60 (G)

Grilled marinated pork chops.

*Add:	Bowl of Hearty Soup	7.00 (G)
	Bowl of Jasmine Rice	2.50 (G)
	Extra meat	3.50 (G)







## Seafood & Vegetable

## 38. CARAMELISED FISH HOT POT Cá Zho 70 25.50 (G)

Vietnamese traditional braised fish hot pot.

### 39. GARLIC PRAWNS 70m Xao 70i 24.00 (G)

Stir fried tiger prawns (peeled) with garlic and mixed vegetable.

## 40. SEAFOOD HOT POT Do Bien Hot Pot 25.50 (G)

Hot pot of tiger prawns (peeled), ling fish fillet, squid and mixed vegetable.

#### **41. SNOW PEA AND BROCCOLI WITH XO SAUCE** 17.90 (G) (V)

Steam snow pea and broccoli tossed in XO sauce.

#### **42. VEGETABLE HOT POT WITH FRESH TOFU** 17.60 (G) (V)

Seasonal vegetable and fresh tofu cooks in a traditional hot pot.

## 43. STIR FRIED MORNING GLORY Rau Muong Xão 16.90 (G) (V)

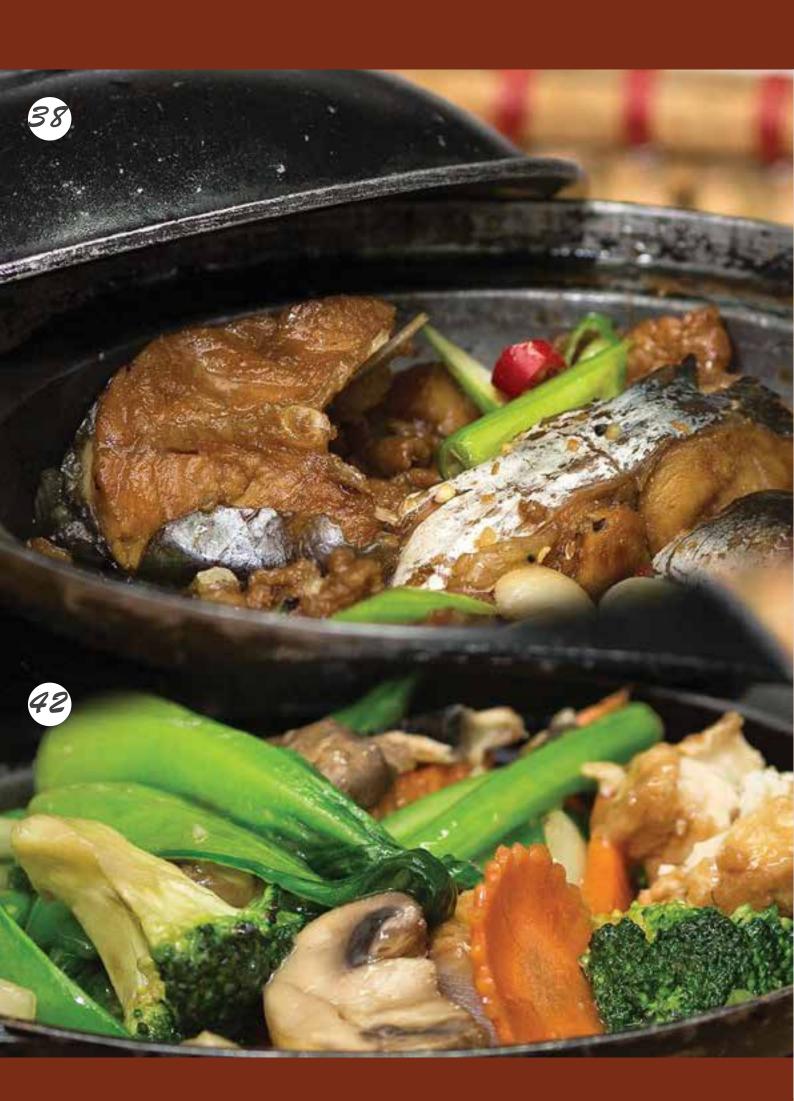
Stir fried morning glory with garlic.

#### **44. STEAMED BOKCHOY AND BROCCOLI WITH OYSTER SAUCE** 17.60 (G) (V)





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# Vermicelli Salad Bowl

## 45. I LOVE PHO'S "ALL IN ONE" Bûn Dac Biet 19.60 (G) (V)

A combination of grilled pork meat, spring rolls, sugar cane prawns and pork skewers. Served with vermicelli, fresh Vietnamese herbs, cucumber, bean sprouts, peanut and crispy shallot.

#### 46. GRILLED MARINATED PORK & SPRING ROLL WITH VERMICELLI SALAD

Bûn Thit Nuong Cha Giò 17.50 (G) (V)

Grilled marinated pork & spring rolls. Served with vermicelli, fresh Vietnamese herbs, cucumber, bean sprouts, peanut and crispy shallot.

#### 47. LEMONGRASS MARINATED BEEF WITH VERMICELLI SALAD

Bún Bò Xao 17.50 (G)

Lemongrass beef with rice vermicelli. Served with fresh herbs, cucumber, bean sprouts, peanut and crispy shallot.

#### 48. LEMONGRASS MARINATED CHICKEN WITH VERMICELLI SALAD

**Bún Gà Xào** 17.50 (G)

Lemongrass chicken with rice vermicelli. Served with fresh herbs, cucumber, bean sprouts, peanut and crispy shallot.

### 49. SUGARCANE PRAWN PASTE VERMICELLI SALAD Chao 70m 19.50 (G)

Prawn paste wrapped around sugarcane. Served with vermicelli, served with fresh herbs, cucumber, bean sprouts and mint.

#### 50. CRISPY CHICKEN MARYLAND WITH VERMICELLI SALAD

Bûn Gà Giòn 18.50 (G) (V)

Vietnamese crispy chicken served with vermicelli. Served with fresh herbs, cucumber, bean sprouts and mint.

#### 51. GRILLED PORK CHOP WITH VERMICELLI SALAD

Bûn Suon Nuong 18.50 (G) (V)

Vietnamese famous marinated pork chop. Served with vermicelli, fresh herbs, cucumber, bean sprouts and mint.

## 52. SPRING ROLLS VERMICELLI SALAD Bûn Cha Giò 17.50 (G) (V)

Our famous Vietnamese crispy spring rolls. Served with vermicelli, fresh herbs, cucumber, bean sprouts and mint.

#### 53. VEGETARIAN SPRING ROLLS & TOFU VERMICELLI SALAD

Bûn Cha Giò Chay 17.50 (G) (V) Vegetarian crispy spring rolls. Served with vermicelli, fresh herbs, cucumber, bean sprouts & mint.

### 54. GRILLED PORK SKEWERS & SPRING ROLL WITH VERMICELLI & SALAD

Bûn Nem Nuong Cha Giò 17.50 (G)

Grilled pork skewers & spring roll. Served with vermicelli, fresh Vietnamese herbs, cucumber, bean sprouts and peanut and crispy shallot.



**(V) Denotes Vegetarian dishes. (G) Denotes Gluten Free dishes.**Please inform the serving staff if you are allergic to any food. We will try our best to meet your dietary requirements.

## Moodle Tho

## 55. WAGYU BEEF NOODLE SOUP Pho Wagyu 16.90 (G)

### 56. COMBINATION BEEF & CHICKEN NOODLE SOUP Pho Bo Gà 16.90 (G)

## 57. CRISPY CHICKEN NOODLE SOUP Pho Gà Gion 16.90 (G)

Rice noodle/egg noodle with vegetable. Served with crispy chicken maryland.

## 58. PORK CHOP NOODLE SOUP Pho Suon 16.90 (G)

Rice noodle/egg noodle with vegetable. Served with pork chop.

### 59. SEAFOOD NOODLE SOUP Pho Do Bien 16.90 (G)

Combination of seafood. Served with rice noodle and mixed vegetable.

## 60. SPECIAL BEEF NOODLE SOUP Pho Dac Biet 16.90 (G)

Combination of rare beef slices, beef flank, beef balls, tribe and beef tendons.

- 61. RARE BEEF NOODLE SOUP Pho 7ai 13.90 (G)
- 62. BEEF FLANK NOODLE SOUP Pho Nam 13.90 (G)
- 63. SPICY BEEF NOODLE SOUP Bun Bo Hue 13.90 (G)
- 64. BEEF BALLS NOODLE SOUP Pho Bo Vien 14.90 (G)
- 65. CHICKEN NOODLE SOUP (FLAT RICE NOODLE) Pho Gà 13.90 (G)
- 66. CHICKEN NOODLE SOUP (THIN BEAN NOODLE) Mien Gà 13.90 (G)

### 67. VEGETABLE & TOFU NOODLE SOUP Pho Chay 13.90 (G) (V)

Vegetable stock is made from 100% mixed fresh vegetables.

*Add:	Vegetable/7ofu/Noodle/Egg Noodle 2.50 (G)
	Meat/Meat Balls/Seafood 3.50 (G)
	Single Wagyu Serve 5.00 (G)
	Crispy Skin Chicken/Pork Chop 6.50 (G)

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# Banquet

#### I LOVE PHO'S BEST SELECTION BANQUET

Vietnamese Crispy Pancake
Fresh Rice Paper Roll or Crispy Spring Roll
Grilled Prawn Paste wrapped around a Sugar Cane stick
Green Papaya or Salad with Prawn & Pork or Chicken Salad
with mixed Cabbages & Mint
I Love Pho's Special Shaking Beef
Salt and Pepper Squid
Crispy Pork Belly with Steam Kailan Vegetables
Rice

40.00 per person

45.00 per person

#### **BEST VEGETABLE DISHES BANQUET**

Warm Rice Noodle Roll with Tofu
Crispy Vegetarian Spring Roll, made of Taro, Mung Bean & Carrot
Green Papaya Salad with Tofu
Salt and Pepper Tofu
Stir Fried Mushroom and Vegetable
Rice

## Options for a better meal

Fried Noodle with Beef and Mixed Vegetable	18.50
Special Fried Rice	16.50
Seafood Fried Rice	17.50

