

# PEPPERCORN RESTAURANT MENU

*Welcome to our open kitchen,  
home-style cooking restaurant.*

*Our menu is intended not to be extensive  
because we want to focus on fresh, seasonal and  
quality local produce - including fresh fruit,  
vegetables, herbs and seafood. Seasonally,  
we grow our own herbs, veggies and fruit.*

*We make our own yoghurt with just milk  
& live culture, jams, condiments & pickles and  
just about everything else that is on your plate.*

*We welcome any feedback or suggestions you  
may have as to make us serve you even better.  
If something is not to your liking,  
please come and speak to us.*

 Vegetarian  Vegan  Gluten Free






## SEAFOOD

- Seafood Fried Rice | Cơm Chiên Hải Sản**  180  
Seasonal seafood, eggs, diced carrots, corns, shallots,  
cracked peppercorn
- Fish Taco w Tangy Yoghurt Mayo | Bánh Taco** 230  
Crispy sea-bream fillets, home-made soft tortilla flat bread,  
turnips, shredded carrots, red shallots, with plate of fresh  
herb salad and home-made fish sauce
- Vietnamese Crispy Crêpe | Bánh Xèo Tôm**  230  
Rice flour, ground turmeric, prawns, crunchy jicama  
turnips, shredded carrots, red shallots, with plate of fresh  
herb salad and home-made fish sauce
- Crispy Calamari with Garlic & Chilli | Mực Tỏi Ôt** 240  
Fresh locally caught calamari, mixed spices, garlic, chilli, with  
toasted garlic butter brioche
- Caramelised Fish Clay-Pot | Cá Kho Tộ**  250  
Locally caught cobia fish, red shallots, fresh green pepper-  
corns, fresh chillies
- Vietnamese Fish Soup | Canh Chua Cá Bớp**  250  
Tamarind sweet and sour broth, locally caught cobia fish,  
water spinach, tomatoes, pineapple, okra, herbs, fresh  
chillies

## BURGERS & SANDWICHES

- Tuna Sandwich | Bánh Mì Sandwich Cá Ngừ** 160  
Sliced bread, tuna, white onions, fresh tomato, lettuce,  
mayonnaise
- Việt Bánh Mì | Bánh Mì Gà** 170  
Grilled chicken breast fillets marinated in lemongrass, home-  
made pickles, mayonnaise, cucumber, lettuce
- Katsu Chickpeas Burger | Hamburger Đậu Gà** 210  
Crispy home-made chickpea patty, coleslaw, home-made  
cashew mayonnaise, with French fries
- Grilled Chicken Burger | Hamburger Gà** 220  
Grilled chicken breast fillets marinated in spices, caramelised  
onions, cheese, fresh tomato, home-made tangy yoghurt  
onnaise, with French fries
- Peppercorn Club Sandwich | Bánh Sandwich Gà** 240  
Grilled Chicken breast fillets, crispy bacon, cheese, fresh tomato,  
lettuce, mayonnaise









## STARTERS & SMALL BITES

- Spring Rolls | Chả Giò**   140  
Mung bean wrappers, glass noodles, carrots, taro, home-  
made fish sauce or tamarind dipping sauce (v)
- Fresh Mushroom Rolls | Gỏi Cuốn Nấm**   160  
Rice paper, fresh rice noodles, cucumber, mixed mush-  
rooms, mints, home-made peanut dipping sauce
- Fresh Summer Rolls | Gỏi Cuốn Tôm**  170  
rice paper, fresh rice noodles, cucumber, prawns, mints,  
home-made peanut dipping sauce
- Crispy Savoury Rice Cakes | Bánh Khọt**  160  
Rice flour with turmeric, mung beans, capsicum, home-  
made fish sauce or tamarind sauce (v)
- Stuffed Chicken Wings | Cánh Gà Nhồi Cơm** 140  
Chicken wings de-boned, stuffed with pineapple fried-rice,  
julienne cucumber, home-made tamarind dipping sauce
- Grilled Chicken Skewers | Gà Xiên nướng** 170  
Soy glaze, spring onion, julienne cucumber, lime wedge

















## CHICKEN, BEEF & PORK

- Stir-Fry Chicken w Basil | Gà xào với lá Quế**  190  
Chicken breast fillets, capsicums, French green beans, fresh  
basils, with steamed white rice
- Pork Chop in Coconut Water | Sườn Heo Rìm**  190  
Pork chop simmered in caramelised fish sauce with home-  
grown young coconut water, served steamed white rice
- Chilli Chicken | Gà Satế**  190  
Chicken breast fillets, home-made chilli paste, capsicums,  
white onions, shallots, served with steamed white rice
- Chilli Beef | Bò Satế**  220  
Beef fillets, home-made chilli paste, capsicums, white  
onions, shallots, served with steamed white rice
- Beef Lemongrass Vermicelli Salad | Bún Bò**  230  
Beef fillets, fresh rice noodles, pickles, herbs, roasted crushed  
peanuts, with home-made fish sauce
- Chicken Schnitzel | Gà Chiên Giòn** 250  
Chicken breast fillet crumbed in herb bread crumbs, with  
French fries and salad





## SIDES & SALADS

- Garden Salad | Salad**   90  
Lettuce, fresh tomato, cucumber, home-made honey mustard  
dressing
- French Fries | Khoai Tây Chiên**  100  
French fries, with tomato ketchup
- Egg Garlic Fried Rice | Cơm Chiên Tỏi**   110  
Rice, fresh eggs, garlic, onions, shallots
- Water Spinach Stir-Fry | Rau Muống xào Tỏi**  130  
Fresh local water spinach, mushroom sauce, garlic
- Lemongrass Chilli Okra | Đậu Bắp xào Sả Ôt**   140  
Fresh local okra, garlic, lemongrass, home-made chilli paste





## VEGETARIAN & VEGAN

- Turmeric Fried Rice | Cơm Chiên Nghệ**   160  
Rice, ground turmeric, garlic, white onions, corn, carrots,  
shallots.
- Lotus Stem Salad | Gỏi Ngót Sen Chay**   160  
Pickled lotus stems & carrots, tofu, herbs, roastedpeanuts,  
home-made soy sesame dressing, with toasted rice sesame crackers
- Pomelo Salad | Gỏi Bưởi Chay**   170  
Fresh pomelo, tofu, herbs, roasted cashew nuts, home-made  
tamarind dressing, with toasted rice sesame crackers
- Lemongrass Tofu Salad | Bún Đậu Hũ Sả**   170  
Tofu, fresh rice noodles, lemongrass, chillies, onions, pickles,  
herbs, roasted peanuts, ome-tamarind dressing
- Chickpea Salad | Salad Đậu Gà**   180  
Home-cooked chickpeas, fresh tomato, French green beans,  
red shallots, fresh basil, home-made honey mustard,  
vinaigrette, with crusty baguette
- Claypot Tofu Mushroom | Đậu Hũ Xốt Nấm**   190  
Tofu caramelised with red shallots, fresh seasonal mush-  
rooms, fresh chillies, fresh peppercorns, shallots
- Roasted Vegetable Frittata | Trứng Frittata**   190  
Fresh eggs, oven roasted pumpkins, sweet potatoes, Dalat  
potatoes, capsicums, onions, Mozzarella cheese, with salad
- Peppercorn Vegan Bowl | Tô Rau Quả Chay**   190  
Organic red rice, roasted Japanese sweet potatoes, roasted  
chickpeas, avocado, grated carrots, cucumbers, shallots, with  
home-made cashew nut dressing

## PIZZA & PASTA

- Penne Pasta w Tomato Sauce | Mì Ý sốt Cà**  170  
Penne pasta, home-made tomato sauce, white onions, garlic,  
olive oil, fresh basil, parmesan cheese
- Spaghetti Mushroom Carbonara | Mì Ý Nấm**  180  
Spaghetti, eggs, mixed mushrooms, parmesan cheese, olive  
oil
- Spaghetti Carbonara | Mì Ý Bacon** 190  
Spaghetti, eggs, crispy bacon, parmesan cheese, olive oil
- Spaghetti Bolognese | Mì Ý Thịt Bò** 220  
Spaghetti pasta, ground beef, celery, white onions, home-  
made tomato sauce, fresh basil, parmesan heese, olive
- Margherita Pizza | Pizza Chay**  250  
Mozzarella cheese, fresh tomato, home-made tomato sauce, fresh basil,  
olive oil
- Mushrooms Pizza | Salad Đậu Piazza Nấm**  250  
Mozzarella cheese, mixed mushrooms, home-made tomato  
sauce, fresh basil, olive oil

## DESSERTS

- Ice-cream | Chén Kem** 110  
Choice of vanilla, chocolate or other flavours where available
- Seasonal Fruit Plate | Đĩa Trái Cây**   120  
Cut plate of fresh seasonal fruit
- Banana Spring Rolls | Chả giò Chuối Kem**  150  
Banana wrapped in crispy spring rolls pastry, with chocolate  
sauce and ice-cream of your choice
- Peppercorn Mango Parfait | Kem Peppercorn**  150  
Home-made frozen mango parfait, roasted cashew nuts,  
toasted coconut, fresh mango