restaurant menu

Ordering
Vietnamese Food

Unlike European meals, in Asian culture food is intended to be shared. Thus instead of a round of a separate dish per person, served at the same time, entrees and mains will come as a spaced stream of dishes, one after the other to the centre of the table.

Vietnamese kitchens and cooking methods are not designed to provide multiple dishes at the same time. The food is best if cooked quickly and brought straight to your table.

Most Entree dishes are designed to be shared by two people or up to four. If there is a need for vegetarian dishes to come at the same time as meat based dishes, or any other preference, please discuss this with your waiter.

Chilli

Unlike some other Asian cuisines, chilli is not a regular ingredient in Vietnamese cuisine, which was influenced by the French subtlety of flavour.

Chilli is in dipping sauces or sliced fresh chilli is a side dish, but it is also added to any stir fry dish depending on personal taste.

If you want more chilli in, or with, your food, please ask your waiter.

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.

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. – 9

Chicken & Sweet Corn Soup – Bap Nau Ga
Popular traditional soup. – 9

Crab & Asparagus Soup – mang Tay Nau Cua
Succulent chunks of crab meat in a tasty asparagus soup. – 9
Rice Noodle Soup – Hu Tieu My Tho
From My Tho Province, this special rice noodle soup is topped with prawns, calamari, chicken and pork. – 9

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. – 36

ENTREES FOR 2
Tasting Platters for 2 – Spring Rolls + Duck Salad + Grilled Beef Rolls – 25

Spring Rolls – Cha Gio (Gluten)
Acclaimed, unique Bay Tinh creation, containing quality meat freshly minced, a special mix of black fungus and ingredients, encased in light, crispy pastry

Duck Salad – Goi Vit
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.

Grilled Beef Rolls – Bo Cuon Cha Tom Banh Hoi
Chef’s specialty. Marinated tender beef rolled around prawn paste (or Pork Skewer, or Prawn Wrapped Sugar Cane), barbecued to a golden brown, wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh’s special sauce.

Tasting Platters for 2 – King Prawn Rolls + Beef Salad + Duck with – 28

King Prawn Rolls – Tom Cuon Thit (Gluten)
Chef’s Specialty. A large king prawn embedded in abundant Spring Roll mixture, encased in crispy pastry.

Beef Salad – Bo Bop Thau
Harry’s new succulent sous vide cooked beef, with green apple and pickle salad, prawn crackers and fish sauce.

Duck with Cumquat & Ginger Sauce
Harry’s new luscious sous vide cooked duck with tangy Asian cumquat and ginger sauce, to complement and contrast the richness of the duck.

Tasting Platters for 2 – Crispy Pancake + Beef Salad + Grilled Pork Skewers – 30

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.

Beef Salad – Bo Bop Thau
Harry’s new succulent sous vide cooked beef, with green apple and pickle salad, prawn crackers and fish sauce.

Grilled Pork Skewer – Heo Nuong
Succulent pork slices marinated with Harry’s unique recipe, grilled on a skewer (or Grilled Beef Rolls or Prawn Wrapped Sugar Cane). This taste sensation is presented in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh’s special sauce
ENTREES

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. 14.5

Tender Beef Cubes – Bo Luc Lac
Selected yearling 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. 14.5

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. 13.5

Stuffed Mussels – So Vung Tau (4 pieces)
Large mussels stuffed with prawns in oyster sauce, or sweet & sour sauce with chilli. 14.5

Stuffed Shiitake Mushrooms - Nam Dong Co Don Cha Tom (4 pieces)
Steamed dried Shiitake mushrooms stuffed with prawn paste, served with Asian cabbage and oyster sauce. 14

Crispy Quail – Cut Quay
Marinated in herbs and spices, twice cooked to golden brown, served on shredded salad with classic salt, pepper and lemon juice. 11.5

Soft Shell Crab – Cua Lot (Gluten)
Delicately seasoned, in a very light crispy batter, served with classic lemon, salt and pepper dipping sauce. 11.5

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. 12

Beef Salad – Bo Bop Thau
Harry’s new succulent sous vide cooked beef, with green apple and pickle salad, prawn crackers and fish sauce. Serves up to 4 people. 15

Prawn & Pork Salad – Goi Tom Thit
Sliced prawns and pork, with lightly pickle salad, prawn crackers and fish sauce. Serves up to 4 people. 13.8

Duck with Cumquat & Ginger Sauce
Harry’s new luscious sous vide cooked duck with tangy Asian cumquat and ginger sauce to complement and contrast the richness of the duck. 18

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. 10

Julienne of Pork – Bi Cuon (cut into 4 pieces)
Shredded pork with herbs, rolled in rice paper with salad. 8.5

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. 14.5

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. 17.5

**MAIN COURSES**

**Bonfire**

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.

**You can select your meat from:**

- beef; chicken; prawns; beef & prawns; or chicken & prawns. 28

**Seafood**

**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, or tamarind dipping sauce. 20.9

**Stuffed Calamari – Muc Don Thit**

Two whole steamed calamari stuffed with special mixed pork paste, with your choice of sauce – oyster, tamarind sweet & sour or curry. 22.5

**Scallops with Shallots – Diep Xao Hạnh**

Stir-fried with soy sauce and onion. 22.5

**King Prawns With Salt – Tom Rang Muoi**

Fresh king prawns, deep fried in the shell, and served with classic salt, pepper and lemon sauce. 26.5

**King Prawns in Red Sauce – Tom Kho Tau**

Marinated and braised in red sauce with herbs and spices. 22.5

**Stir Fried Prawns with choice of sate, curry or mixed vegetables**

Tom Sate, Cari, Xao Rau 22.5

**Garlic Prawns – Tom Xao Toi**

Famous Bay Tinh’s dish. Garlic, caramelized onion and fish sauce. 22.5

**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. 26.5

**Combination Seafood – Do Bien Thap Cam**

King prawns, calamari and scallops, stir fried with green vegetables and oyster sauce. 25.5

**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. 24.5

**Deep Fried fresh Snapper served with Ginger or Tamarind Sauce – Ca Chien Nuoc Mam Gung**

Flash fried for crispy skin and moist flesh. This is a tasty and popular dish. 35
Duck & Chicken

Braised Duck With Peas – Bach Hac Hau Co
Twice cooked with aromatic spices, braised with mixed vegetables and peas. 23.8

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 cooked to develop the delicious flavour and tender texture before baking. Served with a rich plum sauce and sesame. Quarter 18.5 Half 28.5

Red Curry Chicken – Ga Cari
Aromatic casserole of chicken in tasty Vietnamese style red curry and lemongrass. 20.5

Crispy Roast Chicken - Ga Quay Don
Half chicken, twice cooked with aromatic spices, served with classic salt, pepper and lemon dipping sauce. 20.5

Roast Spatchcock with Sticky Rice “Chips”
Slow cooked in a rich sauce based on coconut juice, and accompanied by unique sticky rice and coconut “chips” 25

Chicken tenderly braised in a choice of tasty flavours, plus optional hot chilli 20.8
Curry Sauce – Ga Xao Lan
Sate Sauce - Ga Sate
Sweet & Sour Tamarind Sauce - Ga Xao Chua Ngot
Ginger Chicken - Ga Xao Gung
Lemongrass Chicken – Ga Xao Xa

Chicken braised with house special oyster sauce 20.5
With Cashew Nuts – Ga Xao Hot Dieu
With Mixed Vegetables – Ga Xao Cai
With Snow Peas – Ga Xao Dau Hoa Lan

Beef Dishes

Harry only uses selected premium yearling beef for excellent flavour and tenderness.
Tenderly braised with a choice of tasty flavours + optional hot chilli 21.7
Curry Sauce – Bo Xao Lan
Sate Sauce – Bo Sate
Ginger Sauce – Bo Xao Gung
Sweet & Sour Tamarind Sauce – Bo Chua Ngot
With Mixed Vegetables – Bo Xao Cai
With Snow Peas – Bo Xao Dau Hoa Lan

Pork Dishes
Grilled Pork Chop – Suon Nuong
Marinated pork slices with Harry’s unique recipe, grilled and served on a salad bed. 22.5

Pork tenderly braised with a choice of tasty flavours + optional chilli 20.5
Curry Sauce – Heo Xao Lan
Sate Sauce – Heo Xao Sate
Sweet & Sour Tamarind Sauce – Heo Chua Ngot
Mixed Vegetables – Heo Xao Cai Thap Cam

Stuffed Tofu – Dau Hu Don Thit
House’s specialty – Golden fried tofu stuffed with premium minced pork, black fungus and vermicelli, served house made tomato sauce. 20.5

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. 26.5

Noodles

Design your own delicious noodle dish with choice of noodle and choice of meat, seafood or vegetables, braised in Harry’s special oyster sauce with optional chilli. 22.5

Crispy Fried Egg Noodles smothered with your choice of vegetables, meat and seafood, or vegetables and seafood, or vegetables only. Chilli optional.

Soft Egg Noodles braised with your choice of vegetables, meat and seafood, or vegetables and seafood, or vegetables only. Chilli optional.

Rice Noodles braised with your choice of vegetables, meat and seafood, or vegetables and seafood, or vegetables only. Chilli optional.

Vegetarian Dishes

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

Sweet & Sour Tofu Soup – Canh Chua Chay
Tofu, celery, Shiitake mushroom, pineapple and bean sprouts in a special sweet and sour soup. 8.5

Vegetarian Steamboat – Lau Chay
Fresh vegetables and tofu cooked at your table in a delicious broth. 36

Vegetarian Spring Rolls – Cha Gio Chay (4 pieces)
House Specialty. 9

Vegetarian Fresh Rolls – Goi Cuon Chay (2 pieces)
Tofu, herbs, bean-sprout and rice noodles rolled in rice paper. 8

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. 14.5

**Vegetarian Salad – Goi Chay**
Delicious tofu with lightly pickled salad, herbs, and served with crushed peanuts and soy sauce. 13.5

**Vegetarian Duck Salad (2 pieces)**
Harry’s signature duck salad, with tofu based substitute. 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. 12

**Bonfire Tofu – Tau Hu Quanh Lua Hong**
Tofu, shiitake mushroom and onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and Harry’s hoisin sauce. 26

**Tofu sautéed in your choice of tasty sauce (optional hot chilli) 17.9**
- Tomato Sauce – Dau Hu Sot Ca
- Lemongrass Tofu – Dau Hu Xao Xa
- Curry Sauce – Dau Hu Cari
- Sate Sauce – Dau Hu Xa Te
- Mixed Vegetables – Rau Xao Thap Cam

**Salt & Pepper Tofu – Tau Hu Muoi**
Deep-fried to a taste sensation and served with classic salt, pepper and lemon dipping sauce or tamarind dipping sauce. 18.5

**Asian Broccoli – Cai Ro Dau Hao**
Stir-fried with Harry’s special sauce. 12.6

**Asian Broccoli with Garlic – Cai Ro Xiao Toi**
Stir-fried with garlic sauce. 13.5

**Rice**

**Fried Rice – Com Chien Duong Chau**
With prawns, pork sausage, egg and peas. 13.5

**Mimosa Rice – Com Ga**
Stir-fried rice with chicken, a touch of butter and pepper. 10

**Garlic Rice – Com Toi.**
Small 6.5 Large 9

**Steamed Rice – Com - Per Person 2.5**

If you have an allergy to any ingredient, it is important that you inform the waiting staff, so that we can assist you with your selection.

All dishes and sauces are gluten free unless marked by the word Gluten. Some dishes containing gluten can be made gluten free on request.

Peanuts are used as a garnish in Vietnamese food. Please advise our staff if you want peanuts to be excluded.
Group Bookings (6 or more people) - a minimum charge of $30 per person applies. Also the food ordered should be shared, or a banquet ordered, as the Bay Tinh is unable to provide separate individual meals simultaneously. Traditionally, Vietnamese food is shared and the cooking processes are designed for this style of food provision.

Credit Card Payments - A minimum payment of $20 applies. American Express cards – a 2% surcharge applies.

Prices are subject to change without prior notice.

We want you to enjoy your meal in our informal and relaxing atmosphere.

vegetable banquet menu

30 Per Person
minimum four people
Choose a Banquet and receive a 50% discount on Desserts

Entrees

**Vegetable Steam Boat – Lau Chay**
Mixed vegetables and tofu cooked at your table in a delicious broth.

**Vegetarian Spring Roll – Cha Gio Chay**
Vegetarian Vietnamese spring rolls served with soy sauce.

**Vegetarian Fresh Roll – Goi Cuon Chay**
Tofu, vermicelli, herbs, lettuce and pickles rolled in rice paper.

**Vegetarian Pancake – Banh Xeo Chay**
Special Vietnamese style, this crispy pancake is filled with mushroom, mung beans, bean sprouts and served with salad and soy sauce.

Main Course

**Tofu Bonfire – Dau Hu Quanh Lua Hong**
Tofu, shiitake mushroom and onion in a pot, cooked at the table and served with rice paper, salad and special soy sauce.

**Lemongrass Tofu – Dau Hu Xiao Xa**
Tofu braised with lemongrass (optional hot chili).

OR

**Crispy Noodles With Vegetable**
Stir-fried mixed vegetable with crispy noodles.

**Steamed Rice – Com**
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35 Per Person
minimum four people
Choose a Banquet and receive a 50% discount on Desserts

royal banquet menu

Entrees

Duck Salad – Goi Vit
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

Spring Rolls – Cha Gio
Vietnamese spring rolls served with fish sauce

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

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

Main Course

Bonfire Prawns – Tom Quanh Lua Hong
Marinated prawns and beef with onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special anchovy sauce.

**Stuffed Boneless Chicken with Steamed Rice**
Boneless Chicken stuffed with pork and egg, deep-fried to a golden brown, served with special sauce.

**OR**

**Salt & Pepper Calamari with Garlic Rice (Gluten)**
Arguably the best in Sydney! Deep-fried to a taste sensation, served with classic salt, pepper and lemon dipping sauce

**OR**

**Crispy Noodles Combination – Mi Xao Don Thap Cam**
Crispy fried egg noodles smothered with seafood, pork and vegetables.

**Steamed Rice – Com**

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- 36 Per Person  
  minimum four people  
  Choose a Banquet and receive a 50% discount on Desserts  
  
  *seafood banquet menu*
Entrees

**Fresh Prawn Rolls – Goi Cuon Tom**
Freshly made to order with prawn, herbs, lettuce and pickles rolled in rice paper, served with Bay Tinh’s special sauce.

**Prawn Crispy Pancake – Banh Xeo Tom**
Special Vietnamese style filled with prawns, bean sprouts and served with salad, pickles and fish sauce.

**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.

**Soft Shell Crab – Cua Lot (Gluten)**
Delicately seasoned, in a very light crispy batter, served with classic lemon, salt and pepper dipping sauce.

Main Course

**Bonfire Prawns – Tom Quanh Lua Hong**
Marinated prawns and beef with onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special anchovy sauce.

**Salt & Pepper Calamari with Garlic Rice (Gluten)**
Arguably the best in Sydney! Deep-fried to a taste sensation, served with classic salt, pepper and lemon dipping sauce.

**OR**

**King Prawns With Salt – Tom Rang Muoi with Garlic Rice**
Fresh king prawns deep fried in the shell, served with classic salt, pepper and lemon dipping sauce.

**OR**

**Crispy Noodles Seafood – Mi Xao Don Do Bien**
Crispy fried egg noodles smothered with seafood and vegetables.

**Steamed Rice – Com**

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