



XIN CHÀO!

Welcome to Rock Yard

Rock Yard was born in Te Aro in 2016, built on a simple idea - to share the food that raised me.

Our name is a tribute to my stepfather, whose yard was always full of family, laughter, and the kind of cooking that stays with you long after the meal is over. Every dish on this menu carries a piece of that memory.

The food here is Vietnamese at heart – the streets of Sài Gòn, the ancient lanes of Hội An, the bold broths of Huế. But it's also New Zealand, because that's where I cook, and the two have become inseparable in my kitchen. You'll taste the French and Chinese threads woven into Vietnamese cuisine for centuries, alongside the fresh, honest ingredients that this country does so well.

Pull up a chair, order a few things to share, and let us take you on the journey.

- Brian Tran, Owner & Head Chef -





SMALL BEGINNINGS - ĂN NHÉ



"Street food the way Vietnam intended – share, graze, start the journey"

TASTING PLATE ★

Min. 2 people - 16 per person

The full story of Vietnamese street food - Great for first timers

Traditional Platter:

Prawn Rice Paper roll, Crispy Calamari.

Pork Spring roll, Pork & Prawn Shumai Dumplings.

Vegan Platter:

Tofu Rice Paper roll, Crispy Pillow Dumpling, Vegetables

Spring roll, Mushroom & Bamboo Dumplings.

- ROLLS & DUMPLINGS -

Rice Paper Rolls - Gỏi Cuốn

2 rolls - Wrapped with fresh herbs, lettuces, rice noodles. Served with house peanut sauce. 10

Choose: - Prawn (GF, DF, Contains Nut)
- Tofu (GF, Vegan, Contains Nut)

Fried Spring Rolls - Chả Giò

3 rolls. 15 Choose: - Pork & Mushroom (DF)
- Vegetables (GF, Vegan)

Pork & Prawn Shumai - Xiu Mai

4 pcs - Juicy pork & prawn dumplings, wild mushroom & herbs. 15 (DF)

Crystal Pork Dumplings - Bòt Lọc

5pcs - 15 (GF, DF)

Mushroom & Bamboo Dumplings - Há Cảo

4pcs - 14 (Vegan)

Crispy Pillow Dumplings - Bánh Giỏi

4pcs - Roasted buttercup, Vietnamese spices & pumpkin seeds - 14 (Vegan)

- SMALL BITES -

Green Chicken Popcorn - Gà Lăn Cốm

10 pcs - Coated in young green sticky rice, served with house chilli mayo. 15 (DF)

Prawn Coconut Cup - Bánh Khọt

5 pcs - Crispy coconut cups, lemongrass prawns & silky dill cream. 15 (GF DF)

Soft Shell Crab Bao Buns - Bánh Bao Cua

2 pcs - Crispy soft-shell Crab & Asian- infused hollandaise sauce. 16

Crispy Calamari - Mực Chiên Giòn

7 pcs - 16 (DF)

Tarakishi Fishcake - Chả Cá

5 pcs - Paired with bright & tangy herb aioli. 15 (GF,DF)

Saigon Eggplant Fritter - Bánh Cay

8 pcs - Served with rich & creamy Vietnamese style's smoked paprika vegan cheese sauce 16 (GF, Vegan)

CAN'T DECIDE

See our Banquet menu options at the back.

Our meals are prepared in a kitchen that handles gluten, egg, meat, dairy and nuts, please let your server know if you have any serious food allergies. Doggy bag is 70 cents extra.



BIG FLAVOURS - MÓN CHÍNH



- SIGNATURE DISHES -

Yin & Yang Pan-fried Salmon - Cá Áp Chảo

Salmon cured in lemongrass, ginger & turmeric – pan-seared to a golden crust. Plated as yin and yang; vivid coriander pesto against golden kumara purée, with wok-tossed greens. 41 (GF, DF)

Crispy Vietnamese Pancake - Bánh Xèo

Lacy thin, crispy crepe-like pancake made from rice flour, coconut milk & turmeric. Stuffed with tofu, mushroom and seasonal vegetables. 29 (GF, Vegan)

Salt & Pepper Prawn - Tôm Rang Muối

Stir-fried with capsicum, carrot, onions, seasonal vegetables. 36 (GF Optional, DF)

Grilled Lemongrass Beef Steak - Bò Nướng

With Zesty & creamy couscous and herbs. drizzle with Rock Yard's chilli oil. 38

Sizzling Shaking Beef - Bò Lúc Lắc

A Sài Gòn favourite - sirloin shaken in a searing wok with caramelised pineapple, capsicum & black pepper garlic sauce. Arrives sizzling at the table. Medium-rare. 33 (GF, DF Optional)

Stuffed Tofu Delights - Đậu Hũ Cuộn Nấm

Crispy tofu skin wraps around tender portobello mushrooms with savory tofu, served with stir-fried Asian greens. 29 (GF, Vegan)

Chili Lemongrass Chicken - Gà Xả Ót

With stir-fried seasonal Asian greens, & classic dipping sauce. 29 (GF, DF)

Braised Five-spices Pork Belly - Thịt Kho

With soft boiled egg, fresh Granny Smith apple salads & pork crackling. 29 (GF, DF)

- NOODLES & SALADS -

Hot Spicy Beef Noodle Soup - Bún Bò Huế

Sliced medium-rare beef sirloin in fragrant lemongrass chilli Beef broth with rice noodle, fresh herbs, & coriander. 29 Mild to Hot Spicy. (GF DF)

Vermicellie Noodle - Bún Trộn

With crispy spring roll, fresh lettuce, herbs, pickled carrot, crushed peanuts & Vietnamese dressing. 29

Choose: - Grilled Pork (GF, DF, Contains Nut)

- Lemongrass Chicken (GF, DF, Contains Nut)

- Soy-Glazed Tofu (GF, Vegan, Contains Nut)

Vietnamese Salad - Gỏi

Orange, asian slaws, mango, fresh herbs, coriander, fried shallot, crushed peanut & Vietnamese classic dressing. 29

Choose:

- Lemongrass Chicken (GF, DF, Contains Nut)

- Soy-Glazed Tofu (GF, Vegan, Contains Nut)

Stir-fried Tamarind Noodles - Phở Xào Me

Stir-fried with sweet & tangy tamarind sauce, tofu, mushroom, seasonal vegetables, fresh coriander, crushed peanuts. 29 (GF, Vegan, Contains Nut)

- CURRIES -

Kaffir Lime Seafood Curry - Cà Ri Hải Sản

Grilled Tarakihi Fish, King Prawns & tender Squid in a kaffir lime coconut sauce & seasonal vegetables. 32 (GF, DF) → Add: Rice +\$3 • Roti +\$8

Lemongrass Yellow Curry - Cà Ri Việt

With kumara, potato, onion, carrot & seasonal veggies. 29 → Add: Rice +\$3 • Roti +\$8

Choose:

- Chicken (GF, DF, Contains peanut)

- Tofu & Mushroom (GF, Vegan, Contains peanut)

- SIDES -

• Jasmine Rice. 3 (GF, Vegan)

• Coconut Rice. 6 (GF, Vegan)

• Rice Noodles. 3 (GF, Vegan)

• Stir-fried Garlic Bok-choy. 14 (GF, Vegan)

• Roti Bread. 8 (Vegetarian)

• Peanut sauce. 2 (GF, Vegan)

• Vietnamese Dipping Sauce. 1.5 (GF, DF)



DESSERT - TRÁNG MIỆNG



Pandan Cheesecake

Smooth & creamy Pandan cheesecake with subtle hints of Kaffir lime, served with raspberries puree. 13 (GF)

What is Pandan? - Pandan is a tropical plant that is widely used in Asian desserts for its green color and soft aroma. It has grassy, sweet, vanilla aroma with a hint of coconut.

Coconut Crème Caramel

A Vietnamese twist on the classic French custard, with flaky toasted coconut chips. 9 (GF, Vegan)

Old Black Magic - Vietnamese Drip Coffee

Origin: Buon Ma Thuot, Vietnam
Serving Method: Slow drip in the "Phin" Filter, with or without condensed milk. 8

Vietnamese Coffee Affogato

Bold Vietnamese espresso poured tableside over vanilla ice cream. 10
→ Make it a nightcap:
add Kahlúa, Baileys or Frangelico for \$8

- DESSERT WINE -

Niepoort Tawny Port - Portugal

Smooth, fruity, fully tawny. 12/G

Alpha Domus Leonarda Late Harvest

Semillon, Hawke's Bay, NZ
Ripe honeyed stonefruit, citrus characters, fresh vibrant finish. 12/G - 35/B

PEOPLES COFFEE

Don Wilfredo

A complex, full bodied flavour blend with chocolate sweetness and creamy caramel overtones.

- Black 4
- White 5.5
- Mocha/Hot Chocolate - 6
- Chai Latte 5.5
- Soy/Oat/Decaf +0.5

TUESDAY SPECIAL

Two for One Mains

The cheaper dish is free.
Available on all Big Flavours
Except Yin & Yang Salmon, Beef Steak & Seafood Curry.

Dine in & Pick-up

- Max. 5 guests • One bill per table



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BANQUET MENU - TIỆC



Old Town Hoi An Banquet

8-dishes feast • 60 per person • Min 2 people

The full Vietnamese table.

Eight dishes arrive to share – the way Vietnamese food was always meant to be eaten. Inspired by the lantern-lit streets of Hội An's ancient town, where every meal is a gathering.

Shared dishes – all served for the table:

- Rice Paper Roll
- Fried Spring Rolls
- Huế Spicy Beef Noodle Soup
- Vietnamese Chicken Salad
- Pork & Prawn Shumai Dumpling
- Crispy Soft-shell Crab in Bao Buns
- Saigon Eggplant Fritter
- Vietnamese Pork Baguettes

Saigon Banquet

2 courses • 45 per person
Entrée + Main of your choice

Entrée – choose one per guest:

- Tofu Rice Paper Roll (GF, Vegan)
- Fried Vegetable Spring Roll (GF, Vegan)
- Pork & Prawn Shumai Dumplings (DF)

Main – choose one per guest:

- Crispy Vietnamese Pancake (GF, Vegan)
- Lemongrass Chicken Curry (GF, DF, Vegan Optional)
- Braised Five-Spice Pork Belly (GF, DF)

Sides – served for the table

- Jasmine Rice
- Roti Bread

Imperial Hue Banquet

2 courses • 55 per person
Tasting Platter + Main of your choice

Entrée – shared tasting platter for the table:

- Tofu Rice Paper Roll (GF, Vegan)
- Crispy Calamari (DF)
- Fried Vegetable Spring Roll (GF, Vegan)
- Pork & Prawn Shumai Dumplings (DF)

Main – choose one per guest:

- Crispy Vietnamese Pancake (GF, Vegan)
- Lemongrass Chicken Curry (GF, DF, Vegan Optional)
- Braised Five-Spice Pork Belly (GF, DF)
- Salt & Pepper Prawn (GF optional, DF)
- Chicken Salad (GF, DF, Vegan Optional)

Sides – served for the table

- Jasmine Rice
- Roti Bread



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