



# THE PINK RABBIT

*VIETNAMESE JAPANESE FUSION*

Shop 1 Level 1 Star Circus Docklands 3008  
Open Tuesday to Sunday | 11AM - Late



The Pink Rabbit by Tho Tho



@thepinkrabbit\_docklands

Reserve your table for any occasion, please call **03 9642 7479** or  
email us at **[thepinkrabbit@thotho.com.au](mailto:thepinkrabbit@thotho.com.au)**

# WINES

## SPARKLING

	GLASS	BOTTLE
<b>HENRI LE BLANC NV SPARKLING</b> Burgundy, France	12	47
<b>VICTORIA AVENUE PROSECCO</b> Central Victoria	11	43
<b>ARIA NV CAVA</b> Spain	12	47
<b>WILD ONE MOSCATO</b> Northern Victoria	10	39

## ROSE

	GLASS	BOTTLE
<b>DOMAINE DE CANTERELLE TRIPLETTE SYRAH/GRENACHE ROSE</b> Cotes De Provence	15	59

## PREMIUM

	BOTTLE
<b>HERREDAD SPARKLING</b> Spain	197
<b>CHATEAU TANUNDA "50 YEARS OLD" SHIRAZ</b> Barossa Valley, SA	218
<b>BOIZEL NV BRUT</b> Champagne, France	238

## WHITES

	GLASS	BOTTLE
<b>SUMMER POPPY SAUVIGNON BLANC</b> Marlborough, New Zealand	13	51
<b>LA LINDA RIESLING</b> Clare Valley, SA	11	43
<b>BORGO VISCONE PINOT GRIGIO</b> Friuli, Italy	-	51
<b>NOVA VITA PINOT GRIS</b> Adel Hills, SA	13	51
<b>HIGHER PLANE CHARDONNAY</b> Margaret Rier, WA	15	59

## REDS

	GLASS	BOTTLE
<b>MORDELLE PINOT NOIR</b> Adelaide Hills, SA	15	59
<b>LA LINDA SHIRAZ</b> Clare Valley	13	51
<b>WHISTLE POST CABERNET SAUVIGNON</b> Coonawarra, SA	12	47
<b>SOLAR VIEJO TEMPRANILLO</b> Rioja, Spain	-	55
<b>CALIBRE MENDOZA MALBEC</b> Argentina	-	55

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# JAPANESE SAKE

Serving: Chilled, Room Temperature, Warm, or Hot



## OZEKI SAKE TATEWAKI

Tastes sharp when chilled, and mild when warmed

Alcohol: 13.5%

POT	BOTTLE	BOTTLE
150ML	300ML	1.8L
<b>13</b>	<b>19</b>	<b>73</b>



## YUZU UMESHI PLUM SAKE

A mellow taste and refreshes with the tanginess of yuzu.

Alcohol: 12.5%

BOTTLE
500ML
<b>73</b>



## OZEKI JUNMAI RAI

Junmai Sake has a smooth taste on the palate followed by a rich and mellow aroma

Alcohol: 15.8%

BOTTLE
300ML
<b>29</b>



## KISHU NO UMESHU

This plum wine is fragrance and coloring agent nonuse, slightly sweet taste

Alcohol: 12%

BOTTLE
720ML
<b>88</b>



## OZEKI YAMADANISHIKI

Tastes clean and refreshing with a dry aftertaste. It pairs very well with beef dishes and chicken skewers

Alcohol: 14.8%

BOTTLE	BOTTLE
300ML	1.8L
<b>29</b>	<b>128</b>



## BUNRAKU KINMAI

The elegant dancing gold flakes are said to enhance good fortune. Rice-forward with a delicate aroma. Best served chilled

Alcohol: 12.5%

BOTTLE
300ML
<b>38</b>



## TAKASHIMIZU JUNMAI DAIGINJO

A hint of pleasant rich aroma, mild acidity and elegant umami

Alcohol: 15.5%

BOTTLE	BOTTLE
300ML	1.8L
<b>39</b>	<b>180</b>

## FUNASAKA UMESHU GOLD LEAF

Premium Funasaka plum wine sake with edible gold leaf. Best served chilled with soda

Alcohol: 12.5%

POT	BOTTLE
150ML	720ML
<b>53</b>	<b>189</b>

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# COCKTAILS

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## JAPANESE SLIPPERY

Midori, Cointreau & Lemon

## MOJITO

Rum, Vietnamese Mint & Lime

## LYCHEE MARTINI

Vodka, Dry Vermouth,  
Lychee liquor & Lychee Fruit

## APEROL SPRITZ

Prosecco, Aperol  
& Sliced Orange

## ESPRESSO MARTINI

Vodka, Coffee Liquor, &  
Vietnamese Coffee

## LONG ISLAND

Vodka, Tequila, Rum, Gin,  
Cointreau & Lime + Lemon

## \*COMING SOON!\*

## DRUNK BUNNY

Crème de Menthe, Chocolate  
Liquor, Vodka

## BUNNY'S SIP

Jamaican Rum, Egg White, Honey  
Syrup, Lime Juice

## SPICY MANGO MARGARITA

Tequila, Mango, Jalapeno, Lime

## DOWN THE RABBIT HOLE

Gin, Creme de Cacao, Orange  
Liquor, Lemon Juice, Sugar Syrup,  
Bitters, Indian Mint

## PINK BLOSSOM

Cointreau, Chocolate Liquor,  
Cherry Cream, Bitters,  
Marshmallow

## DRINK ME, YOU WILL

Calvados, Apple Cider, Sugar  
Syrup, Lime Juice, Basil Leaves,  
Sage Leaves

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# BEVERAGES & DESSERTS

## NON-ALCOHOLIC

	GLASS
<b>SOFT DRINK</b> Coke, Diet Coke, Coke Zero, Sprite, Solo, Fanta	4
<b>JUICE</b> Orange, Apple, Pineapple, Cranberry	6
<b>LEMON LIME BITTERS / RASBERRY LEMONADE</b>	7
<b>ICED LEMON TEA</b>	7
<b>MILKSHAKE</b> Vanilla, Chocolate, Caramel, Strawberry, Vietnamese (+3)	9
<b>COCKTAIL</b> Lychee	10
<b>SPARKLING WATER</b> Bottle of San Pellegrino	9.5
<b>BY THE GLASS</b> Tonic Water, Sparkling Water, Ginger Ale	6

## DESSERTS

	PRICE
<b>VIETNAMESE ESPRESSO</b> with Vanilla Ice Cream	13
<b>VANILLA ICE CREAM</b> with Lychee Fruit	13
<b>GREEN TEA ICE CREAM</b> with Green Tea Mochi	NA
<b>BLACK SESAME ICE CREAM</b> with Strawberry Mochi	NA
<b>GREEN APPLE FRITTER</b> with Vanilla Ice Cream	16
<b>APPLE BUBBLEGUM ICE CREAM</b> Apple Shape Ice Cream with Cherry	18
<b>THO THO DESSERT PLATTER</b> Assorted Tho Tho Dessert	38

## BEER

	POT	PINT	BOTTLE
<b>ASAHI</b>	9	12	
<b>THO THO DRAUGHT</b>	9	12	
<b>TWO SUNS</b>	9	12	
<b>KIRIN</b>			10
<b>CORONA</b>			10
<b>333</b>			10
<b>JAMES SQUIRE APPLE CIDER</b>			11

## CAFE

	CUP
<b>COFFEE</b> Latte, Cappuccino, Mocha, Espresso, Flat White, Macchiato, Long Black	4.20
<b>VIETNAMESE COFFEE</b> Hot or Iced	8.90

## TEA

	POT
<b>FLOWER TEA</b> Comes with 1 tea cup. Extra cup for 5	10
<b>Hydrating Pink</b> High in electrolytes to quench thirst. Aids in lowering blood pressure.	
<b>Pure Soul</b> Cleansing tonic to promote digestion. Detoxifies the liver & purifies the blood	
<b>Crystal Blue</b> High in antioxidants to assist in circulation to eyes, collagen for skin elasticity and healthy hair	
<b>REGULAR TEA</b> Jasmine, Green, Earl Grey, Pure Camomile, Black	5.50
<b>JAPANESE TEA</b> Green Tea, Rice Tea	6.50

GF - Gluten Free | V - Vegan | VO -Vegan Option

PLEASE LET US KNOW IF YOU HAVE ANY FOOD  
ALLERGIES OR SPECIAL DIETARY NEEDS

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# ENTREES

<b>THO THO SPRING ROLLS (6 PCS)</b> <i>The spring roll that made Tho Tho an institution</i>	
<b>VEGETABLE</b>	12
<b>CHICKEN</b>	12
<b>PRAWN</b>	13
<b>LOTUS CHIPS</b> (GF) (V) <i>Deep fried lotus root served with Himalayan pink salt</i>	11
<b>CHICKEN SATAY SKEWERS</b> (GF) <i>Chicken skewers topped with our famous satay sauce &amp; peanuts</i>	13
<b>KING PRAWN TEMPURA</b> <i>Fried to perfection king prawn tempura with mayo and yakiniku sauce</i>	18
<b>TSUKUNE (JAPANESE CHICKEN MEATBALLS)</b> (GF) <i>Japanese style chicken meatballs skewers with yakiniku sauce and ponzu mayo</i>	13
<b>VIETNAMESE KARAAGE</b> <i>Deep fried chicken popcorn with salt &amp; pepper</i>	15
<b>OYSTERS</b> (GF) <i>Fresh oysters served with salt, pepper, and lime</i>	12
<b>EDAMAME</b> (GF) (V) <i>Delicious and addictive green baby soy beans with garlic sesame oil, salt &amp; pepper</i>	9
<b>THO THO RICE PAPER ROLL</b> (GF OPTION) <i>Traditional Vietnamese dish traditionally of meat, vegetables, mint leaves, and special sauce wrapped in rice paper</i>	
<b>VEGETABLE</b> (V)	12
<b>DUCK</b>	12
<b>#THEPINKRABBIT</b> <i>Deep fried purple potato served with special mayo sauce</i>	15
<b>THO THO DUMPLINGS</b> <i>Special homemade pork and prawn dumplings (Served <b>original</b> or <b>spicy</b> flavor)</i>	
<b>THE TRIO (3PCS)</b>	12
<b>RAINBOW DUMPLINGS PLATTER (9PCS)</b>	32
<b>WHOLE QUAIL</b> <i>Deep fried quail with salt &amp; chili sauce and lime</i>	18
<b>PORK MEETS BAO</b> <i>Crispy pork belly, pickles, cucumber, coriander and special hoisin sauce in a freshly steamed bun</i>	13
<b>CHICKEN BAO</b> <i>Popcorn chicken, pickles, cucumber, coriander and special spicy mayo sauce in a freshly steamed bun</i>	13
<b>PEKING DUCK BAO</b> <i>Duck, pickles, cucumber, coriander and special hoisin sauce in a freshly steamed bun</i>	15
<b>BO LA LOT (GRILLED BEEF)</b> <i>Favorite Vietnamese snack of grilled beef wrapped in betel leaves</i>	18

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# MAKI & SASHIMI

<b>RAINBOW MAKI</b> <sup>(GF)</sup> <i>Salmon, tuna, king fish, cucumber, avocado</i>	28
<b>SPICY TUNA MAKI</b> <sup>(GF)</sup> <i>Minced tuna, spicy Japanese mayo, cucumber, avocado</i>	32
<b>SCALLOP SNOWBALLS</b> <sup>(GF)</sup> <i>Seared scallops on sweet coconut rice</i>	NA
<b>THO THO SASHIMI PLATTER</b> <sup>(GF)</sup> <i>Mixed sashimi platter of tuna, salmon, and king fish</i>	36
<b>KING FISH CEVICHE</b> <sup>(GF)</sup> <i>Thinly sliced king fish with coconut sauce</i>	28

# SALAD

<b>GREEN APPLE &amp; PAPAYA SALAD</b> <sup>(GF) (VO)</sup> <i>Green apple, papaya, pickled radish and carrots, purple onions, Vietnamese mints, peanuts, dried onions, and Tho Tho fish sauce</i>	19
<b>CRISPY DUCK SALAD</b> <sup>(GF)</sup> <i>Shredded crispy duck, pickled radish and carrots, purple onions, Vietnamese mints, peanuts, dried onions, and nuoc mam salad dressing</i>	28
<b>SPRING SALAD</b> <sup>(GF) (V)</sup> <i>Mix salad, red onions, daikon radish, cherry tomatoes, Japanese sesame dressing</i>	25

# RICE

<b>SALTED FISH &amp; CHICKEN FRIED RICE</b> <sup>(GF OPTION)</sup> COMING SOON!	NA
<b>SPECIAL FRIED RICE</b> <sup>(GF OPTION) (V)</sup> <i>Minced pork, prawn, corn, peas, spring onions, bean sprouts</i>	18
<b>SPAM FRIED RICE</b> <sup>(GF OPTION)</sup> <i>spam, corn, cheese, onion</i>	NA
<b>JAPANESE WHITE RICE</b> <sup>(V)</sup>	5

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# MAINS

## PHO - CLASSIC VIETNAMESE SOUP (GF OPTION)

The national dish of Vietnam. Steaming bowl of beef broth with rice noodles and choice of meat topped with bean sprouts and mint leaves. Served with hoisin sauce, chili, and lemon

<b>CHICKEN OR SLICED BEEF</b>	<b>16</b>
<b>CHICKEN + BEEF</b>	<b>18</b>
<b>BEEF SPECIAL</b>	<b>20</b>

## GENGHIS BEEF 28

The Pink Rabbit's signature wok fried Mongolian beef with vegetables

## BO LUC LAC (SHAKEN STEAK) 28

Seared cubed steak sauteed with garlic, butter, and soy marinade. Served with watercress

## CHICKEN SATAY (GF) (VO) 30

The Pink Rabbit specialty. Wok fried chicken with special satay sauce and mixed vegetables

## GREEN CURRY CLAYPOT (VO)

Wok fried with Vietnamese green curry sauce and vegetables

<b>CHICKEN</b>	<b>29</b>
<b>KING PRAWN</b>	<b>34</b>

## VIETNAMESE CURRY CLAYPOT

Wok fried with Vietnamese yellow curry sauce and vegetables

<b>VEGETABLE</b>	<b>29</b>
<b>DUCK</b>	<b>31</b>

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# MAINS

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<b>BRAISED PORK BELLY</b> <i>Braised pork belly in caramelised soy with chinese broccoli</i>	<b>29</b>
<b>BANH XEO [VIETNAMESE PANCAKE]</b> <i>Crispy Vietnamese pancake stuffed with pork belly, prawns, bean sprouts, mung beans, and spring onions</i>	<b>28</b>
<b>SALT &amp; CHILLI CALAMARI</b> <i>Deep fried squid tempura with salt, chili and lime</i>	<b>31</b>
<b>HONEY GARLIC LIME PRAWNS (GF)</b> <i>Wok fried prawn with honey garlic butter caramel with lime</i>	<b>35</b>
<b>BEEF AND ENOKI GLASS NOODLES (GF OPTION)</b> <i>Wok fried glass noodles with beef, enoki &amp; shimeji mushrooms, bean sprouts, sliced onions and oyster sauce</i>	<b>25</b>
<b>GRILLED SALMON STEAK</b> <i>Grilled salmon topped with caramelised black pepper fish sauce</i>	<b>33</b>
<b>HOKKAIDO SEA SCALLOPS (GF)</b> <i>Seared scallops served with homemade yuzu jam, radish cap, peanuts, spring onion, and tobiko</i>	<b>38</b>
<b>TOFU + MIXED VEGETABLES (GF) (V)</b> <i>Wok fried mixed vegetables with garlic sauce</i>	<b>25</b>
<b>SALT, CHILLI &amp; LIME PRAWNS (GF) (VO)</b> <i>Deep fried tempura prawns with salt, chili and lime</i>	<b>35</b>

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