

Hanoi Rose
Vietnamese Food For Foodies

DINE IN - TAKE AWAY - DELIVERY - CATERING

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At Hanoi Rose, we offer healthy and delicious Vietnamese food that is lovingly crafted using fresh and high quality ingredients. We are particularly proud of the fact that no MSG is added in our cooking, which helps to produce a clean aftertaste while still retaining full flavour. Most of our dishes are gluten-free although we cannot guarantee that no trace of gluten is present. For Halal diners, yes, our beef and chicken are sourced from Halal certified suppliers. In any case, let us know if you have any dietary requirement and we will endeavour to accommodate. Have a pleasant dining at Hanoi Rose and thank you for your patronage!

= Smaller dishes to share =

1. Chicken spring rolls (4) – \$9.5
2. **V** **GF** Special taro & vegetable crispy spring rolls in net rice paper (4) – \$12
The rolls are gluten free served w/ soy sauce (Gluten) or fish sauce (GF)
3. **GF** Hanoi Rose's special spring rolls in net rice paper (4) – \$13
crab meat, prawn & pork combination
– All spring rolls are home made & served w/ lettuce, fresh herbs & dipping sauce –
4. Green rice tiger prawns (4) – \$14.9
Fried tiger prawns coated in green rice flakes served w/ lettuce, herb wraps, sweet chilli sauce
5. **V** **GF** Lemongrass tofu, mushroom fresh rice paper rolls (2) – \$7.5
served w/ hoisin peanut dipping sauce (Gluten). Gluten-free light fish sauce (non-vegetarian) also available
6. **GF** Charcoal grilled chicken & apple fresh rice paper rolls (2) – \$8.5
served w/ hoisin peanut dipping sauce (Gluten). Gluten free light fish sauce also available
7. **GF** Grilled minced beef in betel leaves (6) – \$11.9
8. Salted duck egg tiger prawns (4) – \$16
Fried tiger prawns coated in salted duck egg yolk served w/ red cabbage + green apple salad
9. Salt & pepper NZ squid or Eggplant (V) or silken Tofu w/ black sesames (Vegetarian) – \$13.5
served w/ home made spicy salt & lemon sauce
10. **GF** Chicken wingettes in caramelised fish sauce (6) – \$12
11. **GF** Sliced beef, mixed vegetables in beef Pho³ broth – \$8
12. **GF** Sliced poached chicken breast, mixed vegetables in chicken Pho³ broth – \$8
13. **GF** **V** Tofu, mushroom & vegetables in vegan Pho³ broth – \$8
- NO MSG ADDED to all Pho³ broth. No noodle, Thai basil & bean sprout in these soup dishes -

1% surcharge on all card payments. 10% surcharge applies on public holidays. 50 cents for a take away container. **V**: Vegan - **GF**: Gluten-free - **GFO**: Gluten free option available

Df: Dairy free

==== Bigger dishes ====

CHICKEN

14. **GF** Chicken lemongrass, chilli & vegetables stir fried – \$18
15. **GF** Chicken breast fillet, fresh Thai basil & ginger – \$18
stir fried w/ chilli (optional) on steamed broccoli
16. Spicy eggplant, chicken, fresh herbs in hot pot (GFO) – \$19.9
17. Honey sesame chicken – \$19
18. **GF** Crispy skin chicken w/ coleslaw & fresh herbs – \$18
Please allow extra time for this dish.
19. **Df GF** Chicken yellow curry w/ steamed rice – \$19
20. **GF** Charcoal grilled chicken w/ steamed rice – \$17
served w/ Vietnamese salad & fresh herbs



BEEF

21. **GF** Beef & bok-choy stir fried w/ garlic – \$18.5
22. Vietnamese "shaking" beef - Bo Luc Lac – \$21.9
Marinated diced beef wok tossed w/ onion served w/ lettuce, cucumber, tomatoes, fresh herbs & home made salt & pepper lemon sauce
23. **GF** Beef & green beans wok tossed – \$19
with fresh herbs, garlic, ginger & spring onion
24. **GF** Sizzling porterhouse steak – \$22.9
w/ black pepper sauce on steamed broccoli
25. **Df GF** Beef yellow curry w/ steamed rice – \$19


DUCK

26. Corn-fed duck breast w/ plum sauce – \$22.5
27. Corn-fed duck breast w/ orange sauce – \$22.5
with Thai basil & long red chilli (optional), steamed green beans

PORK

28.  Pork belly, sliced lemon, chilli, lemongrass – \$19
- wok tossed & served with steamed bok-choy -
29.  Pork belly, Thai basil, garlic, chilli w/ apple salad – \$21.9

SEAFOOD

30.  NZ rockling fillet, turmeric, ginger & spring onion – \$19
served w/ steamed bok-choy
31. Salt & pepper NZ squid w/ apple salad – \$21.9

VEGETABLES

32.   Bok-choy & shiitake mushroom wok tossed w/ garlic, spring onion & Vietnamese mints – \$17
33.   Vegetables, tofu & mushroom stir fried – \$16.5
with garlic (V, GF) and/or fresh ginger (V, GF) or lemongrass & chilli (V, GF) or oyster sauce (Gluten, non-vegetarian)
34.  Spicy eggplant, tofu, fresh herbs hotpot (GFO) – \$19.9
35.   Green beans & shiitake mushrooms stir fried w/ ginger – \$18
36.  Salt & pepper eggplant – \$18
served w/ homemade spicy salt & lemon sauce
37.   Vegetables in yellow curry w/ steam rice – \$19
38. Salt & pepper silken tofu w/ black sesame (Vegetarian) – \$18
served w/ homemade spicy salt & lemon sauce - Note: Tofu contains egg

VIETNAMESE SALADS

39. **V** **GF** Golden fried lemongrass tofu coleslaw (GFO) – \$16
Please ask for gluten free fish sauce dressing

40. **GF** Charcoal grilled chicken coleslaw – \$16.9

41. **GF** Spicy calamari salad – \$19.5

Steamed calamari, fresh ginger, lemongrass, cucumber, celery, carrot, sliced cabbage, fried shallot, fresh Thai basil & herbs, sesame seeds, fish sauce dressing

42. **GF** Marinated beef + fresh lemongrass salad – \$18.9

Wok tossed beef w/ tomato, cabbage, garlic, onion, chilli, fried shallot, roasted peanuts, sesame seeds

43. **GF** Tiger prawn coleslaw – \$21.9

Coleslaw is made from sliced cabbage, pickled carrot, fresh herbs, roasted peanut, fried shallot, chilli & homemade dressing sauce.
Optional (non gluten free) prawn crackers.

BÁNH XÈO - VIETNAMESE CRISPY PANCAKE

44. **V** **GF** Mushroom, tofu & vegetable pancake – \$21.9


45. **GF** Prawn & pork pancake – \$22.9

- Check with our staff for availability and cooking time -

==== Pho & Noodles ====

46. Sliced Beef Phở (GFO) – \$13.5

47. Chicken Phở in chicken bone broth (GFO) – \$13.5


48.  Vegan Phở (GFO) – \$13.5


Seasonal vegetables, tofu, shiitake & fresh enoki mushrooms in 100% vegan Pho broth

49. Sliced beef & brisket Phở (GFO) – \$14.9

Extra vegetables or meat: +\$4 or Noodle: +\$3

Ask for rice vermicelli for Gluten Free option



50.  Golden fried lemongrass tofu on rice vermicelli bowl (GFO) – \$14.9
w/ lettuce, fresh herbs, pickled carrot, roasted peanut & fried shallot served w/ soy sauce (Vegan, Gluten). Gluten free nuoc cham also available

51.  Charcoal grilled chicken on rice vermicelli bowl – \$15.9

52. Bún chả Hà Nội - Charcoal-grilled pork belly, meat balls – \$22.9
(GF) - served in light fish sauce w/ rice vermicelli, lettuce & fresh herbs

53.  Bun Cha Ca – \$19

Rockling fillet, turmeric, spring onion, ginger served w/ rice vermicelli noodle, roasted peanut & light fish sauce






54.   Hanoi Rose's special taro & vegetable spring rolls vermicelli bowl – \$15.9

w/ fresh herbs, lettuce, pickled carrot, roasted peanut, fried shallot & soy sauce (V, Gluten) or light fish sauce (GF). Also available in chicken spring rolls (Gluten)



55. Rice noodle w/ spicy lemongrass chicken or beef - Pho Ga/Bo Tron – \$16.5

served w/ fresh herbs, pickled carrot, sliced cabbage, fried shallot, roasted peanuts (optional), special soy sauce

SIDE DISHES

56.  Fried rice, chicken or pork, egg (optional) – \$13
57.  Fried rice, tofu, vegetables, egg (optional) (Vegetarian, VGO) – \$13
58.  Shrimp, chicken & pork fried rice, egg (optional) – \$16
59.  Seasonal vegetables (VGO, GFO) – \$9
with garlic (V, GF) and/or fresh ginger (V, GF) or lemongrass & chilli (V, GF) or oyster sauce (Gluten, non-vegetarian)
60.   Steamed jasmine rice – \$3

DESSERTS

61.   Taro, mung bean, sago, coconut milk – \$7.9
served warm with roasted peanut (optional)
62. Banana fried spring roll served w/ ice cream, roasted peanut (optional) – \$7.9

==== Lunch Specials ====

(AVAILABLE FROM 12NOON-3PM WEEKDAYS ONLY
AND EXCLUDING PUBLIC HOLIDAYS)

63. Hanoi Rose's popular dishes at reduced price (choose one) –
\$12.9

* FRESH RICE PAPER ROLLS (GF)

- Charcoal grilled chicken & apple rice paper rolls (4)

- Tofu & mushroom rice paper rolls (4) (V)

(served w/ hoisin peanut sauce (V, Gluten) or light fish sauce (GF))

* PHO (VIETNAMESE RICE NOODLE SOUPS) (GFO)

- Sliced beef Pho

- Chicken Pho

- Vegetables, tofu & mushroom Pho (V)

* VERMICELLI NOODLE SALAD BOWLS

- Lemongrass golden fried tofu on vermicelli w/ salads (V) (GFO)

- Chicken or beef lemongrass stir fried on vermicelli w/ salads (GF)

* RICE DISHES

- Yellow curry chicken or vegetables (V) on rice

- Beef & veggies stir fried w/ ginger & lemongrass on rice (GF)

- Lemongrass & chilli chicken & veggies stir fried on rice (GF)

- Satay chicken or beef & veggies wok stir fried on rice

- Veggies wok stir fried w/ satay / garlic/ginger / lemongrass chilli (V)

- Tofu & vegetables fried rice with or without egg (V, GFO)

- Chicken fried rice with or without egg (GF)

*** ADD any NON-ALCOHOLIC DRINK for extra \$2.9 ****

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Df: Dairy free

==== Lunch Combos ====

(AVAILABLE EVERYDAY FROM 12NOON-3PM)

- 64. COMBO #1: Any dish in (63) + non-alcoholic drink – \$15.8

- 65. COMBO #2: Any dish in (63) + fresh rice paper roll – \$15.9

- 66. COMBO #3: Any dish in (63) + 2x chicken or veggie fried spring rolls – \$17.5

*** ADD any NON-ALCOHOLIC DRINK for extra \$2.9 ****

Non-alcoholic Beverages

Soft Drinks & Bottled Water

Can of Coke/Coke No Sugar/Diet Coke, Sprite, Solo, Lemonade,
Fanta – \$3

Bottled water – \$3

Bottle of Lemon Lime Bitters, Soda Water, Tonic Water – \$4.5

Tea & Coffee

Jasmine or Oolong loose leaf tea pot for one/two – \$3.5/\$6

Lemon & ginger/peppermint tea bag for one/two – \$3.5/\$6

Lemon iced tea (fresh homemade tea) – \$5

Iced tea with lychees (fresh homemade tea) – \$5

Vietnamese iced or hot coffee w/ condensed milk – \$5

Juices

Hanoi Rose's Rhubarb + Pears – \$5.5

Refreshing combination of fresh rhubarb, ginger, cinnamon, pears

Freshly squeezed lemon juice with ice – \$5

Coconut water (with or without sugar) – \$5

Orange juice with ice – \$4.5

Beer & Wine

CIDER

- ✔ Twisted Sister Pear Cider (330ml) - 9
- ✔ Twisted Sister Apple Cider (330ml) - 9

BEERS

- Cascade Premium Light (375ml) - 8
- Corona Extra (355ml) - 8
- Furphy Refreshing Ale (375ml) - 8
- Singha Lager (330ml) - 9
- Asahi Super Dry (330ml) - 9
- 333 (355ml) - 8
- Saigon Special (355ml) - 9
- Hanoi (330ml) - 9

SPARKLING

- ✔ Vivo Chardonnay Pinot Noir - Riverina, NSW 6.5/22
- ✔ Politini Prosecco - King Valley, VIC 32

WHITE

- ✔ Vivo Chardonnay - Riverina, NSW 6.5/22
 - Richard Hamilton Pinot Gris - McLaren Vale, SA 8/30
- ✔ Seabrook Lineage Pinot Grigio - Adelaide Hills, SA 34
 - Invivo Sauvignon Blanc - Marlborough, NZ 9/34
 - Koppamurra Riesling - Clare Valley, SA 38
- ✔ Moscato - Riverland (Morgan & Waikerie, SA) 8/30

ROSÉ

- Clare's Secret Grenache Rosé - Clare Valley, SA 8/30
- William Chase Rosé - Provence, France 38

RED

- Vivo Cabernet Sauvignon - Riverina, NSW 6.5/22
- ✔ Indented Head Pinot Noir - Bellarine Peninsula 9/34
 - Caudillo Tempranillo - Barossa Valley, SA 34
 - Woods & Matthews Pinot Noir - Yarra Valley 36
 - Moppity Lock & Key Shiraz - Hilltops, NSW 9/34
 - Zema Estate Shiraz - Coonawarra, SA 38

Prawn crackers - \$3

Ice bucket: \$4, corkage per person: \$3.5 apply to BYOW

Spirits

VODKA

Smirnoff - Russia

- 8 -

Hippocampus - Melbourne

- 11 -

GIN

Bombay Sapphire London Dry

- 8 -

Gordon's London Dry

- 8 -

Patient Wolf - Brunswick

- 11 -

RUM

Bacardi

- 8 -

Sailor Jerry Spiced

- 9 -

WHISKY/WHISKEY

Johnnie Walker Black Label Blended Whisky

- 9 -

Jack Daniel's Old No. 7 Tennessee Whiskey

- 9 -

Add mixer: +\$2
(Soda water, Tonic water, Coke, or Lemonade)