



**DINE IN – TAKE AWAY – DELIVERY – CATERING**

 161 Sydney Road Brunswick, Victoria 3056

 (03) 9078 7933

 [hello@hanoirose.com.au](mailto:hello@hanoirose.com.au)

 [hanoirose.com.au](http://hanoirose.com.au)

Follow us online: @hanoiroserestaurant



### **WELCOME TO HANOI ROSE!**

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!

# Beer & Wine

## CIDER

Premium Gold Lychee Cider (330ml) - Australia - 8% 10

🍷🌱 Twisted Sister Apple Cider (330ml) - Australia - 5.0% 9

## BEERS

333 (355ml) - Vietnam - 5.0% 10

Hanoi (330ml) - Vietnam - 4.9% 9

Furphy Refreshing Ale (375ml) - Geelong - 4.4% 8

Asahi Super Dry (330ml) - Japan - 5.0% 9

## SPARKLING

🍷 Vivo Chardonnay Pinot Noir - Riverina, NSW 26

## WHITE

🍷 Vivo Chardonnay - Riverina, NSW 8 / 26

🍷 Yarrowood Sauvignon Blanc - Yarra Valley, VIC 11 / 35

🍷 Criminal Minds Riesling - Riverland, SA 35

## ROSÉ

Clare's Secret Grenache Rosé - Clare Valley, SA 11 / 34

## RED

Vivo Cabernet Sauvignon - Riverina, NSW 8 / 26

🍷 Indented Head Pinot Noir - Bellarine Peninsula 11 / 35

TRS Lange Estate Shiraz - Frankland River, WA 35

🍷 Millon 'The Impressionist' Tempranillo - Barossa Valley, SA 35

Please note all vegan wines are not organics. Vegan wine means,  
the product does not contain any trace of egg and fish during the production.

# Spirits

## **VODKA**

Smirnoff - Russia

- 9 -

Hippocampus - Melbourne

- 11 -

## **GIN**

Bombay Sapphire London Dry

- 9 -

Gordon's London Dry

- 9 -

Patient Wolf - Brunswick

- 12 -

## **RUM**

Bacardi

- 9 -

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)

# Non-alcoholic Beverages

## Soft Drinks & Bottled Water

Can of Coke, Coke No Sugar, Lemonade, Fanta – \$4

Bottled water – \$3

Bottle of Lemon Lime Bitters, Soda Water – \$5

## HOT drinks

Jasmine or Oolong loose leaf tea pot for one/two – \$4/\$7  
– Bottomless jasmine / oolong tea per person (minimum 6 people): \$2.5/person –

Lemon & ginger/peppermint tea bag for one/two (hot) – \$4/\$7

Camomile tea pot w/ red dates & goji berries for one/two – \$6/10


Vietnamese filtered hot black coffee OR with condensed milk – \$6

Freshly squeezed lemon juice served warm – \$6

Peach, fresh orange & lemongrass black hot tea – \$7

## COLD drinks

 Hanoi Rose's Rhubarb & Pears – \$6  
*Refreshing combination of fresh rhubarb, ginger, cinnamon, pears*

 Iced tea with lychees (fresh homemade tea) – \$6

 Freshly squeezed lemon juice with ice – \$6

 Vietnamese iced coffee w/ condensed milk – \$6

 Lemon iced tea (fresh homemade tea) – \$6

Coconut water without sugar – \$5

## = Smaller dishes to share =

Chicken spring rolls (4) – \$14

*served w/ lettuce, fresh herbs & light fish sauce*

🌱 Taro & vegetable crispy net paper spring rolls (5) – \$14

*served w/ lettuce, fresh herbs & dipping soy sauce (G).*

👑 Seafood crispy net rice paper spring rolls (5) – \$15

*served w/ lettuce, fresh herbs & light fish sauce*

👑🥚 Tiger prawns coated in rice flakes (3) – \$20

*Fried tiger prawns coated in glutinous rice flakes served w/ lettuce, fresh herbs, sweet chilli sauce. Add an extra prawn for +\$6.5*

🌱 Charcoal grilled chicken & apple fresh rice paper rolls (2) – \$13

*w/ hoisin peanut sauce (Gluten). Light fish sauce (GF) also available*

– Please check for availability –

🌱🌱 Lemongrass tofu, mushroom fresh rice paper rolls (2) – \$12

*w/ hoisin peanut sauce (Gluten). VEGAN light fish sauce (GF) also available.*

– Please check for availability –

🌱👑 Chicken wingettes in caramelised fish sauce (5) – \$15

*contains garlic and chilli (optional)*

🌱🌱👑 Salt & pepper tofu w/ lemongrass & chilli – \$15

*Fresh tofu battered and wok tossed w/ lemongrass, chili (optional), garlic, spring onion served w/ homemade salt, pepper, lemon dipping sauce.*

Prawn crackers (12pcs) – \$4

– Prawn crackers (12pcs) with hoisin peanut sauce - \$7 –

🌱🌱 Vegan crackers (15pcs) – \$4

– Vegan crackers (15pcs) w/ hoisin peanut sauce (G) - \$7 –



# ===== Bigger Dishes =====

GF 👑 Chicken lemongrass, chilli & vegetables stir fried – \$23

GF Chicken breast fillet, fresh Thai basil & ginger – \$23  
*stir fried w/ chilli (optional) on steamed broccoli*

Spicy eggplant, chicken, fresh herbs in hot pot (GFO) – \$27.5

GF Crispy skin Maryland chicken w/ steamed rice, Viet salad – \$24.5  
– Please allow extra time for this dish –

GF 👑 Pork belly, Thai basil, garlic, chilli served w/ apple salad – \$29  
– This is wok-tossed w/ a hint of shrimp paste, NOT a crispy skin pork belly dish –

Df GF Chicken curry & vegetables w/ steamed rice – \$27.9

GF 👑 Charcoal grilled chicken w/ steamed rice – \$22  
*served w/ Vietnamese salad & fresh herbs.*

Beef & mixed veggies stir fried (GFO) – \$24.9  
*w/ garlic, ginger & oyster sauce (Gluten)*

👑 Vietnamese "shaking" beef - Bo Luc Lac – \$30  
*Marinated diced beef wok tossed w/ onion served w/ lettuce, cucumber, carrot,  
fresh herbs & home made salt & pepper lemon sauce*

Df GF Beef yellow curry & vegetables – \$28.9  
*served w/ steamed rice*

👑 Corn-fed duck breast w/ orange sauce – \$28  
*with Thai basil, sweet chilli & long red chilli (optional) on green beans wok tossed  
w/ garlic*

Corn-fed duck breast w/ plum sauce – \$32  
*with Thai basil, sweet & sour plum sauce, long red chilli (optional) on green beans  
wok tossed w/ garlic. Contains sweet chilli in the sauce.*

👑 Roast pork belly w/ steamed rice & stir fried veggies (GFO) – \$25

GF NZ rockling fillet, turmeric, dill, ginger & spring onion – \$28  
*wok-tossed w/ garlic & bok-choy*

👑 Salt & pepper NZ squid w/ apple salad – \$29.8  
*served w/ salt & pepper lemon juice sauce*



## ===== Vegan Dishes =====

🌱🌾 Vegetables, tofu & shiitake mushroom stir fried – \$19.8  
with garlic & fresh ginger (V, GF) OR lemongrass & chilli (V, GF) or oyster sauce (G, Non-vegetarian).

– Please let our staff know your choice of sauce –

🌱👑 Vegan duck w/ orange sauce – \$24.9

Soybean duck and spices battered on wok-tossed green beans, garlic, fresh Thai basil with orange sauce, sweet chilli, sliced chilli (optional).

🌱 Vegan duck w/ plum sauce – \$24.9

Soybean duck and spices battered on wok-tossed green beans, garlic, fresh Thai basil with sweet & sour plum sauce, sweet chilli, sliced chili (optional).

🌱👑 Spicy eggplant, tofu, fresh herbs hotpot (GFO) – \$26.5

🌱🌾 Salt & pepper tofu w/ lemongrass & chilli – \$24.8

Fresh tofu battered and wok tossed w/ lemongrass, chilli (optional), garlic, spring onion served w/ homemade salt, pepper, lemon dipping sauce.

🥚🌱 Vegetables in yellow curry with steamed rice – \$26.9

🌱 Vegan Char-siu w/ steamed rice & stir fried veggies (GFO) – \$21.5

## ===== Vietnamese Salads =====

🌱 Golden fried lemongrass tofu coleslaw (GFO) – \$21.5

🌾👑 Charcoal grilled chicken coleslaw – \$22.5

served with prawn crackers (G)

🌾 Crispy skin chicken w/ coleslaw & fresh herbs – \$25

Please allow extra time for this dish.

\*\*\* Included in coleslaw dishes are fresh herbs, sliced cabbage, pickled carrots, fried shallot & roasted peanuts (optional) \*\*\*

## = PHO (Rice Noodle Soup) =

👑 Sliced beef Pho (GFO) – \$16.9

🌱👑 Vegan Pho (GFO) – \$16.5

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

Sliced poached chicken Pho (GFO) – \$16.9

Sliced beef & brisket Pho (GFO) – \$18.9

👑 Crispy skin Maryland chicken Pho (GFO) – \$22.9

Served with chicken broth. Please allow extra time for this dish. Check with our staff before ordering.

Rice noodle & pho broth only (SMALL size) (GFO) – \$10

(EXCLUDES meats, vegetables, pho condiments)

### ADD ON:

- Mixed vegetables - \$5 or Golden fried tofu (6 cubes) - \$4

- Sliced beef - \$5.5

- VEGAN Char-siu - \$4

- Crispy skin whole Maryland chicken - \$15

\*\* Ask for rice vermicelli for GLUTEN FREE option \*\*

## = Noodle Salad Bowls =

🌱👑 Charcoal grilled chicken on rice vermicelli bowl – \$19.9

w/ lettuce, herbs, pickled carrot, roasted peanut & fried shallot, light fish sauce

🌱👑 Bún chả Hà Nội - Charcoal-grilled pork belly, meat balls – \$28

served in light fish sauce w/ rice vermicelli, lettuce, fresh herbs & chilli slices (on the side)

🌱👑 Golden fried lemongrass tofu rice vermicelli bowl (GFO) – \$18.5

w/ lettuce, herbs, pickled carrot, roasted peanut & fried shallot served w/ soy sauce (Vegan, Gluten). Gluten-free VEGAN light fish sauce also available.

🌱👑 Bun Cha Ca – \$28

NZ rockling fillet, turmeric, spring onion, ginger wok-tossed on rice vermicelli noodle bowl, roasted peanut & fried shallot (optional)

Rice noodle w/ spicy lemongrass chicken or beef - Pho Ga/Bo Tron (GFO) – \$27

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

– Please ask for rice vermicelli for Gluten Free option –

🌱👑 Taro & vegetable crispy spring rolls vermicelli bowl – \$18.8

w/ fresh herbs, lettuce, pickled carrot, roasted peanut (optional), fried shallot & soy sauce (G).

– CHICKEN or SEAFOOD spring rolls also available, served w/ light fish sauce. –

🌱👑 Roast pork belly on vermicelli bowl & fresh herbs – \$25

w/ lettuce, herbs, pickled carrot, roasted peanut & fried shallot (optional), light fish sauce

1.7% surcharge for all card payments. 🌱: Vegan - 🌱: Gluten-free - 👑: Popular - 🥛: Dairy free - 🥚: Contains egg - GFO: Gluten free option available - VGO: Vegan option available DocRef:

FM\_18042023



## = Fried & Steamed Rices =

🌱 Chicken breast fillet fried rice, egg (optional) – \$16  
w/ carrot, peas, corns, bean sprout, fried shallot (optional)

🌱👑 Vegetables, tofu fried rice, egg (optional) (V, GFO) – \$15  
w/ carrot, peas, corns, bean sprout, fried shallot (optional)

🌱👑 Shrimp, chicken & pork fried rice, egg (optional) (GFO) – \$17.5  
w/ carrot, peas, corns, bean sprout, fried shallot (optional)

🌱🌱 Steamed jasmine rice – \$4

🌱🌱 Rice vermicelli – \$4



## ===== Desserts =====

🌱🌱👑 Taro, mung bean, sago, coconut milk – \$10  
served warm with roasted peanut (optional)

Banana fritter served w/ vanilla ice cream, strawberry drizzle &  
roasted peanut (optional) – \$12  
– **WITHOUT VANILLA ICE CREAM \$8** –

# Banh Mi

**Vietnamese rolls. Available everyday until 5pm or until sold out**  
**GLUTEN FREE ROLLS also available**

**👑 Crispy roast pork belly banh mi – \$13 or GLUTEN FREE - \$16**

*Roast pork belly, homemade pâté & mayonnaise, coriander, pickled carrot & onion, cucumber, green onion, fried shallot & fresh chili (optional)*

**Charcoal grilled chicken banh mi – \$13 or GLUTEN FREE - \$16**

*Charcoal-grilled chicken, homemade pâté & mayonnaise, coriander, pickled carrot & onion, cucumber, green onion, fried shallot & fresh chili (optional).*

**👑🍃 Eggplant & tofu banh mi – \$13 or GLUTEN FREE - \$16**

*Eggplant, tofu, sesames, pickled carrot & onion, fresh coriander, cucumber, fried shallot & fresh chili (optional)*

**🍃 Golden fried lemongrass tofu – \$12 or GLUTEN FREE - \$15**

*Golden fried lemongrass tofu, sesames, pickled carrot & onion, fresh coriander, cucumber, fried shallot & fresh chili (optional)*

**🍃 VEGAN Char-siu banh mi – \$12 or GLUTEN FREE - \$15**

*Vegan char-siu, pickled carrot & onion, cucumber, spring onion, coriander, fried shallot, sesames, fresh chili (optional).*

**👑 Banh mi + Drink COMBO – \$18 or GLUTEN FREE - \$20**

*One banh mi + One drink (Vietnamese coffee OR Lychee iced tea OR Lemon iced tea OR Rhubarb & pear OR Freshly squeezed lemon juice).*

**ADD \$2 FOR DINE-IN BANH MI PER PERSON**



**\*Displayed condiments are not included.**

# LUNCH SPECIAL

Available everyday until 5pm

👑🌱 Chicken breast fillet lemongrass, chilli & vegetables – \$16.5  
*Served with steamed jasmine rice*

🌱🥚 Beef OR Chicken in Yellow curry w/ mixed vegetables – \$17  
*Served with steamed jasmine rice.*  
– **Vegan option: Mixed vegetables in yellow curry (V, GF, Df)** –

Beef & veggies stir fried (GFO) – \$17  
*Served with steamed jasmine rice*

👑🌱 Vegetables, tofu & shiitake mushrooms stir fried (V, GFO) – \$15.8  
*Served w/ steamed jasmine rice. Choice of sauce: Garlic and/or fresh ginger (V, GF)  
I Lemongrass & chilli (V, GF) I Oyster sauce (non-vegetarian, G).*  
– **Please let our staff know your choice of sauce** –

