



DINE IN - TAKE AWAY - DELIVERY - CATERING

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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. 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!

Ciders, Beers & Wines

CIDER

- VG Premium Gold Lychee Cider (330ml) - Australia - 8.0% 11
Sweet & strong
- VG The Hills Apple Cider (330ml) - Australia - 5.0% 10

BEERS

- Asahi Zero Alcohol (330ml) - Super Dry Lager - Japan - 0.0% 10
- 333 (330ml) - Lager - Vietnam - 4.8% 11
- Hanoi (330ml) - Lager - Vietnam - 4.9% 11
- G Hahn Super Dry (330ml) - Lager - Australia - 4.2% 11
Gluten free and low calories
- Asahi Super Dry (330ml) - Lager - Japan - 5.0% 10
- Furphy Refreshing Ale (375ml) - Victoria - 4.4% 10

SPARKLING

- V Cofield Prosecco Piccolo 200ml - Wahgunyah - VIC 15
- V Vivo Chardonnay Pinot Noir - Riverina, NSW 35
White sparkling wine. By bottle only.

WHITE

- V Vivo Chardonnay - Riverina, NSW 12 / 35
- V Yarrowood Sauvignon Blanc - Yarra Valley, VIC 14 / 45

ROSÉ

- V Million Clare's Secret - Clare Valley, SA. 14 / 45

RED

- Vivo Cabernet Sauvignon - Riverina, NSW 12 / 35
- V Indented Head Pinot Noir - Bellarine Peninsula 14 / 45
- TRS Lange Estate Shiraz - Frankland River, WA 46
By bottle only

Please note all vegan wines are not organics.

- Vegan wines are products that do not contain any trace of egg
and/or fish during the production. -

*** The percentage of alcohol may vary depending on the production.
Please check with our staff if you are concerned about the exact percentage of alcohol.

Spirits

All served in a tall glass with ice and
one of your favourite mixers: Tonic OR Soda water.

VODKA

Smirnoff - Russia

- 15 -

23rd Street Distillery - Australia

- 16 -

GIN

Bombay Sapphire London Dry - UK

- 15 -

Gordon's London Dry - UK

- 15 -

Patient Wolf - Australia

- 16 -

RUM

Bacardi - Puerto Rico

- 15 -

Sailor Jerry Spiced - UK

- 15 -

WHISKY/WHISKEY

Johnnie Walker Black Label Blended Whisky

- 16 -

Jack Daniel's Old No. 7 Tennessee Whiskey

- 15 -

Mix with one of our homemade drinks

Lemon Iced Tea

- +\$6 -

👑 Lychee Iced Tea

- +\$6 -

Rhubarb & Pear Juice

- +\$6 -

👑 Vietnamese coffee with condensed milk

- +\$6 -

Non-alcoholic Beverages

Soft Drinks & Bottled Water

Can of Coke, Coke No Sugar, Lemonade, Sunkist – \$4.5

– Add \$1 for a cup of ice and lemon –

Bottled water – \$4

Bottle of Lemon Lime Bitters, Soda Water – \$6

– Add \$1 for a cup of ice and lemon –

🌿 Bottle of Bundaberg Ginger Beer – \$7

HOT drinks

Jasmine or Oolong loose leaf tea pot for one/two – \$5/\$9

– Bottomless jasmine / oolong tea per person (minimum 6 people): \$3/person –

Lemon & ginger/peppermint tea bag for one/two (hot) – \$5/\$9

👑 Camomile tea pot w/ red dates & goji berries for one/two – \$7/12

Vietnamese filtered hot black coffee OR with condensed milk – \$7

👑 Freshly squeezed lemon juice served warm – \$7

– Add \$0.80 for freshly squeezed lemon juice w/ black tea served warm –

COLD drinks

👑 Hanoi Rose's Rhubarb & Pears – \$7

Refreshing combination of fresh rhubarb, ginger, cinnamon, pears

👑 Iced tea with lychees (fresh homemade tea) – \$7

Freshly squeezed lemon juice with ice – \$7

👑 Lemon iced tea (fresh homemade tea) – \$7

👑 Vietnamese iced coffee w/ condensed milk – \$7

NEW 🌿 Vietnamese iced coffee with coconut milk – \$7

Coconut water without sugar – \$6.5

– No sugar, no preservatives, no artificial color –

Please note that our beef and chicken are certified Halal.
If you have any food allergies and/or dietary requirements
please advise our friendly staff in advance. Thank you.

= 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

Seafood crispy net rice paper spring rolls (5) – \$15
served w/ lettuce, fresh herbs & light fish sauce

👑🥚 Tiger prawns coated in rice flakes (3) – \$24
*Fried tiger prawns coated in glutinous rice flakes served w/ lettuce, fresh herbs,
sweet chilli sauce. Add an extra prawn for +\$8*

🌱🌾 Lemongrass tofu, mushroom fresh rice paper rolls (2) – \$13
w/ hoisin peanut sauce
– Please check for availability –

🌾👑 Charcoal grilled chicken & apple fresh rice paper rolls (2) – \$14
w/ hoisin peanut sauce
– Please check for availability –

🌾👑 Chicken wingettes in caramelised fish sauce (5) – \$16
contains garlic and chilli (optional)

🌱🌾👑 Salt & pepper tofu w/ lemongrass & chilli – \$15
*Fresh tofu battered and wok tossed w/ lemongrass, chilli (optional), garlic, spring
onion served w/ homemade salt, pepper, lemon dipping sauce.*

Crackers – \$6.5

PRAWN crackers (12 pcs) / VEGAN & GLUTEN FREE Crackers (15pcs)
– ADD hoisin peanut sauce (V,GF) +\$3 –



Surcharge applies for all card payments. 🌱: Vegan - 🌾: Gluten-free - 👑: Popular - 🥚: Dairy free -
🥚: Contains egg - GFO: Gluten free option available - VGO: Vegan option available. Prices on this menu are
subject to change without prior notice. Garnishes and accompaniments described on the menu and shown
in the photos may be different subject to availability. 15% surcharge applies on public holidays.
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===== Bigger Dishes =====

GF 👑 Chicken lemongrass, chilli & vegetables stir fried – \$24.8

GF Chicken breast fillet, fresh Thai basil & ginger – \$24.8
stir fried w/ chilli (optional) on steamed broccoli

Spicy eggplant, chicken, fresh herbs in hot pot (GFO) – \$28.5

GF Crispy skin Maryland chicken w/ steamed rice, Viet salad – \$26
served w/ Vietnamese coleslaw, fried shallots & roasted peanuts (optional)
– 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 fish sauce, NOT a crispy skin pork belly dish –

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

GF 👑 Charcoal grilled chicken w/ steamed rice – \$25
served w/ Vietnamese coleslaw, fried shallots & roasted peanuts (optional)

Beef & mixed veggies stir fried (GFO) – \$25.8
w/ garlic, ginger & oyster sauce (Gluten)

👑 Vietnamese "shaking" beef - Bo Luc Lac – \$35
*Marinated diced beef wok tossed w/ onion served w/ lettuce, cucumber, carrot,
fresh herbs & home made salt & pepper lemon sauce*
– Recommend to add a serve of steamed rice for extra +\$4 –

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

👑 Corn-fed duck breast w/ orange sauce – \$35
*with Thai basil, sweet chilli & long red chilli (optional), broccoli wok tossed w/
garlic*

Corn-fed duck breast w/ plum sauce – \$35
*with Thai basil, sweet & sour plum sauce, long red chilli (optional), broccoli wok
tossed w/ garlic. It contains chilli in the sauce.*
– Not suitable for people sensitive to spice –

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

GF NZ rockling fillet, turmeric, dill, ginger & spring onion – \$29
wok-tossed w/ garlic & bok-choy

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

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Vegan Dishes

V **GF** Vegetables, tofu & shiitake mushroom stir fried – \$21
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 –

V **GF** **👑** Vegan duck w/ orange sauce – \$28

Soybean duck and spices, wok-tossed broccoli with garlic, fresh Thai basil with orange sauce, sliced chilli (optional).

V **GF** **👑** Vegan duck w/ plum sauce – \$28

Soybean duck and spices, wok-tossed broccoli with garlic, fresh Thai basil with plum sauce (contains sweet chilli sauce), sliced chilli (optional).

V **GF** **👑** Spicy eggplant, tofu, fresh herbs hotpot (GFO) – \$26.5

V **GF** Salt & pepper tofu w/ lemongrass & chilli – \$25

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

Df **V** Vegetables in yellow curry with steamed rice – \$26

V Vegan Char-siu w/ steamed rice & stir fried veggies – \$23

– Char siu is a plant based meat which tastes like BBQ pork –

Vietnamese Salads

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

V Golden fried lemongrass tofu coleslaw (GFO) – \$24

GF **👑** Charcoal grilled chicken coleslaw – \$25

served with prawn crackers (G)

GF Crispy skin chicken w/ coleslaw & fresh herbs – \$26

Please allow extra time for this dish.

V Soybean duck coleslaw – \$24

Plant based duck served with coleslaw



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= PHO (Rice Noodle Soup) =

👑 Sliced beef Pho (GFO) – \$22

👑🌱 Vegan Pho (GFO) – \$21.5

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

Sliced poached chicken breast Pho (GFO) – \$22

Sliced beef & brisket Pho (GFO) – \$25

👑 Crispy skin Maryland chicken Pho (GFO) – \$27

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

ADD ON:

- Mixed vegetables \$8 or Golden fried tofu (6 cubes) \$6

- Sliced beef OR Poached chicken breast fillet \$9

- VEGAN Char-siu \$7

- Crispy skin whole Maryland chicken \$15

- Noodle \$4

- Extra lemon wedge \$0.80

** BROTH SUBSTITUTE: Add extra +\$2

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

== Noodle Salad Bowls ==

👑🌱🌿 Charcoal grilled chicken on rice vermicelli bowl – \$25

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

🌿👑 Bún chả Hà Nội - Charcoal-grilled pork belly, meat balls – \$32

served in light fish sauce w/ rice vermicelli, lettuce, fresh herbs

🌱👑 Golden fried lemongrass tofu rice vermicelli bowl (GFO) – \$22

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 – \$22

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 – \$27

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

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= Fried & Steamed Rices =

All fried rice dishes are cooked with bean sprouts, carrots, sweet corn, peas, scrambled egg & fried shallots (optional)

- Ⓞ Chicken breast fillet fried rice, egg (optional) (GFO) – \$20
- Ⓞ👑 Vegetables, tofu fried rice, egg (optional) (V, GFO) – \$19
Please ask without egg for vegan option
– Add \$7 for extra VEGAN char siu (Gluten) –
- Ⓞ👑 Shrimp, chicken & pork fried rice, egg (optional) (GFO) – \$21
- 🌱Ⓞ Steamed jasmine rice – \$4



==== Desserts =====

NEW Ⓞ Gluten Free Cakes

Please check with staff our daily gluten free cake menu.

- 👑 Banana fritter served w/ vanilla ice cream, strawberry drizzle & roasted peanut (optional) – \$12
– WITHOUT VANILLA ICE CREAM \$9.5 –
- 🌱Ⓞ👑 Vietnamese Three Color Dessert (Che Ba Mau) – \$8
Grass jelly, pandan coconut milk, coconut chips, freshly cooked in-house kidney and mung beans served with ice flakes
- Ⓞ🌱👑 Taro, mung bean, sago, coconut milk – \$10
served warm with roasted peanut (optional)
- Vanilla ice cream (1 scoop) with coconut chips – \$7.8



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Banh Mi

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

- 👑 Crispy roast pork belly banh mi – \$14.5 or GLUTEN FREE - \$17.5
Roast pork belly, homemade pâté & mayonnaise, coriander, pickled carrot & onion, cucumber, green onion, fried shallot & fresh chili (optional)
- Charcoal grilled chicken banh mi – \$14.5 / GLUTEN FREE - \$17.5
Charcoal-grilled chicken, homemade pâté & mayonnaise, Vietnamese mint, pickled carrot & onion, cucumber, green onion, fried shallot & fresh chili (optional).
– OUR PÂTÉ CONTAINS PORK. PLEASE ASK WITHOUT FOR HALAL OPTION. –
- 👑🍃 Eggplant & tofu banh mi – \$14 or GLUTEN FREE - \$17
Eggplant, tofu, sesames, pickled carrot & onion, coriander, cucumber, fried shallot & fresh chili (optional)
- 🍃👑 Golden fried lemongrass tofu – \$14 or GLUTEN FREE - \$17
Golden fried lemongrass tofu, sesames, pickled carrot & onion, coriander, cucumber, fried shallot & fresh chili (optional)
- 🍃 Soybean char-siu banh mi – \$14
Plant based char-siu (VEGAN), pickled carrot & onion, cucumber, spring onion, coriander, fried shallot, sesames, fresh chili (optional).
- 🍃👑 Soybean roast duck banh mi – \$14
Plant based roast duck (VEGAN), pickled carrot & onion, cucumber, spring onion, Thai basil, fried shallot, fresh chilli (optional)
- 🍃 Soybean chicken banh mi – \$14
Plant based chicken (VEGAN), pickled carrot & onion, cucumber, spring onion, Vietnamese mints, fried shallot, fresh chili (optional).
- 👑 Banh mi + Drink COMBO – \$20 (VEG Combo #1) or \$21 (Meat Combo #2) or GLUTEN-FREE (Combo#3)-\$23.5
*COMBO includes One NON-MEAT banh mi + One drink *
– Drink options (CHOOSE ONE): Vietnamese iced coffee OR Lychee iced tea OR Lemon iced tea OR Rhubarb & pear OR Freshly squeezed lemon juice.
Vietnamese coconut coffee +\$1 –



*Displayed condiments are not included.

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LUNCH SPECIAL

Available everyday until 5pm

👑🍷 Chicken breast fillet lemongrass, chilli & vegetables – \$18
Served with steamed jasmine rice

🍷🥚 Beef OR Chicken in Yellow curry w/ mixed vegetables – \$19
Served with steamed jasmine rice.
– Vegan option: Mixed vegetables in yellow curry (V, GF, Df) –

Beef & veggies stir fried (GFO) – \$19
Served with steamed jasmine rice

👑🍷 Vegetables, tofu & shiitake mushrooms stir fried (V, GFO) – \$18
*Served w/ steamed jasmine rice. Choice of sauce: Garlic and/or fresh ginger (V, GF)
| Lemongrass & chilli (V, GF) | Oyster sauce (non-vegetarian, G).*
– Please let our staff know your choice of sauce –



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NOW AVAILABLE

Gluten free cakes

Please check with staff for availability.



\$7

**White Chocolate
Raspberry Mud
Cake (gf, yf)**



\$7

**Chocolate
Brownie slice
(gf, df, sf, yf, ff)**



\$7

Cannoli (gf, yf, sf)



\$7

**Chocolate
Eclair
(gf, yf, ff, sf)**



\$7

**Tiramisu
(gf, ff, sf, yf)**



\$5

**Carrot Loaf Slice
(gf, df, ef, yf, ff,
sf, v)**

***gf = gluten free; df = dairy free; ef = egg free
ff = fructose friendly; sf=soy free; v = vegan; yf = yeast free***