

LUNCH MENU @ HANOIMEE KITCHEN & BAR

FRIDAY to SUNDAY 11.30AM TO 3:00PM

BANH MI - Vietnamese Baguette

WITH PATÉ / MAYONNAISE / CORIANDER / PICKLED CARROT /
CUCUMBER/ SPRING ONION

- Crackling roasted PORK \$15
- Grilled lemongrass free range CHICKEN \$12
- Wok toss Sher wagyu BEEF with chilli, peanut \$13
- Caramelised Tofu \$12

BÚN / VERMICELLI NOODLES SALAD

Served with lettuce, cucumber, coriander, herbs, carrots,
nuoc cham - fish sauce dressing.

- Crackling roasted PORK (GF) \$20
- Grilled lemongrass, lime leaves, free range CHICKEN (GF) \$18
- Wok toss chilli, lemongrass Sher wagyu BEEF (GF) \$19
- Caramelised Tofu \$15
- ***** ADD SPRING ROLL (CHICKEN PRAWN OR SEAFOOD) \$6
- ***** ADD EXTRA MEAT \$3

PHO – NOODLE SOUP (entrée size/ main size)

- Sher Wagyu beef pho (rice noodle soup) with brisket and raw sirloin \$14/\$20
- Free range chicken pho \$13/\$19
- Prawn dumpling noodle soup \$14/\$20
- Vegetarian noodle soup (tofu and veg) (V) \$12/\$18

CRISPY SPRING ROLLS + DUMPLINGS (4 pieces in a serve)

- Chicken and prawn spring rolls \$16
- Calamari, crab, shrimp spring rolls GF \$16
- Baby carrot vegetarian spring rolls V* \$14
- Steamed prawn dumpling \$13
- Taro, sweet potato, corn dumpling V* \$12

RICE PAPER ROLLS (2 ROLLS)

- Pho cuon – lemongrass beef & watercress in steamed rice paper rolls \$14
- Grilled lemongrass chicken rice paper rolls GF \$10
- Roasted duck rice paper rolls \$15
- Crumbed salmon rice paper rolls GF \$16
- Five spices tofu rice paper roll with mustard leaves, mushroom, radish* \$10

SMALL BITES

- Green rice fried tiger prawn, herb, lettuce (each) GF \$7
- VFC – Vietnamese crispy fried chicken ribs with siracha chili mayonnaise \$18
- Sweet chili chicken wingette, crispy shallot and coriander GF \$16
- Twice cooked pork belly with coriander, herbs salad each (2 pieces) GF \$14
- Crunchy fried silken tofu with mulberry dressing, green mango, herbs (4 pieces) V* \$16

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FOR MORE OPTION

BUNS

Pork belly bun, kimchi, cucumber, coriander,
spring onion, chili (each) \$9

Crispy soft shell crab bun, avocado, herbs, dill, fennel, green
chili mayonnaise (each) \$10

Crumbed salmon bun, dill, mayonnaise, avocado (each) \$10

Grilled lemongrass chicken buns (each) \$7

SALAD

Coconut poached **chicken salad** fragrant herbs, rice cracker GF \$2

Crispy soft shell **crab** on mango and **papaya salad** with ginger
dressing GF \$2

Medium **rare Wagyu steak** with cucumber, tomato, mango, salsa, spicy
green chili dressing GF \$2

BIGGER IS BETTER

Caramelized **pork hock** tamarind caramel sauce served with cos lettuce, fragrant herbs, pickled carrot and papaya GF \$38

Half freshly **roasted duck** - egg noodles \$36

Crispy whole **baby snapper** with ginger dressing, herbs, lettuce and noodle on side GF \$36

Homemade **green chili curry** with chicken, eggplant, cauliflower and broccoli GF \$32

Red Duck Curry with lychee, broccoli, cauliflower, capsicum GF \$33

Stir fried free-range **chicken Maryland fillet** with sauce of your choice (peanut satay (V,GF), spicy XO (GF) or
Lemongrass chili sauce(GF)) \$30

Grilled salmon wrapped in banana leaves with tomato, chilli and cashew nut "pesto", coconut flakes. (GF) \$30

Twice cooked **beef short ribs** with green papaya salad \$38

Wok tossed **shaking beef** with black pepper sauce \$32

Vietnamese **GNOCCHI** – rice noodle wok tossed with Sher wagyu beef, lemongrass, and beansprout \$28

Wok tossed tofu & vegetables with sauce of your choice (peanut satay (V GF), Spicy XO(GF) or lemongrass Chili sauce (GF)) \$28

Mekong red curry with pumpkin, broccoli, baby corn, carrot and capsicum V GF \$30

SIDES

Steamed coconut jasmine rice V \$5

Wok tossed green veg with garlic, oyster sauce GF \$12

Vegetable fried rice with egg, carrot, corn and peas V GF \$12

SOMETHING SWEET

Coconut sago, vanilla rum jelly, spice pineapple
sorbet, coconut flake V \$12

Sherry chocolate pudding with honeycomb rasp
ripple ice cream, chocolate crisps V GF \$14

Peanut butter parfait, chocolate mouse
salted caramel. GF \$13