

HANOI BOY

DINNER

SMALL PLATES

Gỏi Cuốn (GF) 2pc/3pc	\$12/18
Fresh rice paper rolls, served with a nước chấm dipping sauce and choice of chicken, prawn or tofu (V)	
Salad Tôm Thịt (GFO)	\$21
Lotus root salad with prawns & pork. Served with prawn crackers & a lime dressing	
Mực Chiên Giòn (GF)	\$21
Crispy-fried calamari with spring onions, coriander, black pepper & Sriracha mayo	
Hoành Thánh Chiên	\$15
Handmade chicken & chive dumplings, deep fried and served with a spiced soy sauce (4pc)	
Cánh Gà Xả Ớt (GF) 4pc	\$18
Spiced chilli chicken wings, served with pickled vegetables	
Chả Giò (GF)	\$14
Crispy spring rolls made with vermicelli rice noodles, carrot, mushrooms and choice of pork, or tofu & taro (V)	

LARGE PLATES

Chả Cá (GF)	\$26
Pan-fried market fish marinated in fresh ginger, turmeric, dill, shrimp paste and galanga, served with rice noodles, crushed peanuts & a sesame cracker	
Cơm Gà Nướng (GF)	\$24
Grilled lemongrass chicken served with steamed rice, Viet-slaw, peanuts, crispy-fried shallots & a lime dressing	
Bún Chả (GF)	\$26
Chargrilled pork patties & pork belly, served with rice noodles, fresh herbs, a crispy spring roll, and a nước chấm broth.	
Bò Sốt Vàng (GFO)	\$24
Vietnamese-style Beef Bourguignon served with toasted baguette, coriander & spring onion	

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Phở Gà (GF)	\$21
Poached chicken, served in an aromatic chicken broth with rice noodles, coriander, spring onion & lime leaves	
Phở Bò (GF)	\$21
Slow-cooked beef-bone broth served with rice noodles, brisket, eye fillet, coriander, fresh ginger & fresh herbs	
Chuối Đậu chay(GF, VE)	\$24
Homestyle claypot stew of eggplant, tofu, tomato, turmeric and green banana, served with green and purple perilla, steamed rice and bok choy	
The Viet Vegan (GF, VE)	\$21
Seasonal vegetable stir-fry, served with steamed rice, Viet-slaw, tofu, fresh herbs & a lime dressing	
ADD-ONS	
Extra protein	\$7
Extra crispy spring roll	\$7
Extra rice/noodles	\$4
Extra broth	\$4
Extra sauce	\$2
DESSERT	
Kaffir lime and ginger brulee (GF)	\$12
Don's Mess (GFO)	\$12
Coconut panna cotta, tropical fruit, pandan crème anglaise, meringue & ginger tulile	
Cà phê trứng (DFO)	\$10
Authentic Vietnamese coffee served with condensed milk, and topped with custard and cinnamon. Add spiced rum or peanut butter whisky (\$6)	
Duck Island ice cream (GFO, VEO)	\$8/12
2 scoops or 3 scoops. Ask wait staff for current flavours	

Please be aware that gluten, soy, shellfish and peanuts are common ingredients in our food, all of which is prepared in the same kitchen. Please advise your server of any allergies or intolerances when you order.

Although certain ingredients can be removed from a meal, substitutions may incur an extra cost