ENTREES

Gỏi cuốn (3 pcs)	16.5	
Fresh rice paper rolls with prawns, chicken, and fresh herbs	vermicelli,	
Gỏi cuốn chay (3 pcs)	16.5	
Fresh rice paper rolls with tofu, vermicelli, a herbs	and fresh	
Gỏi cuốn vịt quay (2 pcs)	16.5	
Fresh rice paper rolls with BBQ duck, pineapple, lemongrass pickles, lettuce and sweet basil served with hoisin sauce		
Nem Hà nội (3 pcs)	16.5	
Hanoi-style fried spring rolls served with pic fresh salad	ckles and	

SALAD

Gỏi đu đủ	20.9	
Green papaya salad with chicken, prawns, and fried		
shallot		
Gỏi đu đủ chay	19.5	
Green papaya salad with tofu and fried s	shallot	
Gỏi vịt quay	24.9	
Roast duck salad with cucumber, lemon	grass, and fried	
shallot		

VEGETABLE & TOFU DISHES

Rau cải xào tỏi	18.5	
Stir-fried seasonal green vegetables wi	th garlic	
Đậu hũ rang muối	19.5	
Salt and pepper tofu with tamarind dip	ping sauce	
Nấm rang muối	19.5	
Salt and pepper mushroom with lime dipping sauce		
Cari chay	19.5	
Vegetarian curry with pumpkin, snow	peas and eggplant	
Cà tím xào rau quế	19.5	
Twice-cooked eggplant with sweet bas	il, tofu, and fresh	
chilli		

MAIN

Thịt kho trứng	21	
Caramelised pork leg and whole egg brais	ed with fresh	
young coconut juice		
Gà xào xả ớt	19.5	
Stir-fried chicken fillets with lemongrass a	nd chilli	
Gà dòn	21	
Crispy skin chicken served with homemade plum sauce		
Gà xào lăn	19.5	
Chicken fillets with snow peas and mushre	oom stir-fried in	
coconut sauce		
Bò xào xả ớt	20.5	
Stir-fried beef fillet with lemongrass		
and chilli		

Bò xào chua ngọt 20.5 Stir-fried beef fillet with fresh tomato, pineapple, cucumber, and sweet basil 20.5 Bò xào nấm và rau cải Stir-fried beef fillet with mushrooms, green vegetables, and oyster sauce Bò lúc lắc 22.5 Wok-fried diced rump steak with garlic and cracked pepper Bò xào lăn 20.5 Beef fillets with wood ear mushrooms, Stir-fried in coconut sauce and crushed peanut Tôm rang muối 24.5 King prawns with salt and pepper Mực rang muối 23.5 Squid with salt and pepper Đồ biển xào rau cải 23.5 Stir-fried mixed seafood with seasonal green vegetables Đồ biển xào xả ớt 23.5 Stir-fried mixed seafood with lemongrass and chilli

- Please notify our staff about your special dietary requirements when ordering food, and beware that the food prepared in Hanoi on Manning's kitchen may contain traces of milk, peanut, soy, or fish products
- Gluten-free, vegetarian, and vegan food options are available
- To help our kitchen to run effectively, please order take out from take away menu only
- Prices are subject to change without notice
- Please bring your bag for takeaway food



TAKE AWAY MENU

10 Manning Street Kiama P: 02 42323315

Dine in or Take away EFTPOS available

> Business Hours Dinner 5:30-9:30 Lunch 11:30-2:30

Open Wednesday to Monday Tuesday- Closed

RICE & NOODLES

Hủ tiếu xào đồ biển	25
Stir-fried flat rice noodles with mixed	
seafood	
Hủ tiếu xào gà	22
Stir-fried flat rice noodles with chicken	
Bún bò xào	20
Vermicelli salad with beef and	
lemongrass	
Bún tôm nướng	25
Vermicelli salad with grilled	
lemongrass prawns	
Cơm chi ê n Hà nội	19.5
Hanoi-style fried rice	
Cơm chiên chay	18.5
Vegetarian fried rice	
Cơm trắng	3.5
Steamed rice	
Cơm đỏ	3.5
Tomato rice	
Bún	
Vermicelli	5

www.hanoionmanning.com.au