

monday - friday

LUNCHTIME QUICKIE

11am to 3pm

STREET FOOD

BANH MI THIT \$8.00
crispy pork belly, pickled carrot, pickled cucumber, pâté, coriander, hoisin sauce

DAU PHU NUONG SOT CAY \$16.90
saigon-style tofu, chilli, black bean sauce, mango salad, rice

CANH GA CHIEN NUOC MAM \$18.90
crispy chicken wings, fish sauce, red chilli, mint, banana blossom salad, rice

CA RI GA \$28.90
vietnamese-style chicken curry, coconut water, lime, black cardamom, herbs, baguette

SALADS

XA LACH NICOISE \$15.30
mackerel, lettuce, cherry tomatoes, green beans, sprouts, red onion, potatoes, olives, smoked fish sauce, egg

BUN THIT NUONG KANGAROO \$18.90
seared kangaroo, smoked nuoc nam, rice noodles, crispy shallots, asian salad

BUN BO NUONG \$15.30
sliced beef, bean sprouts, lettuce, roasted peanuts, crispy shallots, pickles, nuc cham

GOI XOAI DU DU \$16.60
green mango, papaya, peanuts, coriander, chilli, lime

FAVORITES

HEO QUAY CUON RAU (3 PIECES) \$24.30
(6 PIECES) \$39.30

crispy pork belly, vietnamese herbs, hoisin sauce, lettuce cups

MADAME HANOI CROQUE MONSIEUR \$10.90
glazed smoked ham, emmental cheese, toasted sourdough

BANH BAO HEO QUAY (3 PIECES) \$16.90
crispy pork belly, green papaya, pickled cucumber, roasted peanuts

BANH BAO DAU HU (3 PIECES) \$14.90
szechuan tofu, coriander, carrot, chilli lime mayonnaise

MUC SUA CHIEN GION \$14.60
crispy fried baby squid, smoked chilli, kaffir lime

CA HOI SOT CHUA CAY \$32.60
tasmanian salmon, hot pepper paste, ginger, carrot, papaya

COM \$4.80
rice

“FROM THE HUSTLE AND BUSTLE OF OLD HANOI TO THE SOPHISTICATED BOULEVARD OF THE CHAMPS-ELYSEES. LET US INDULGE THE DREAMERS AND THE ADVENTURERS.”
Nic Watt

BIERE beer on tap

prancing pony india red ale \$11.00
coopers sparkling ale \$6.50
coopers pale ale \$6.50
little creatures pilsner \$11.00
young henrys hop ale \$9.00
kronenbourg 1664 pale lager \$8.00

lobethal bierhaus \$11.00
bohemian pilsner \$11.00
lobethal bierhaus hefeweizen \$10.00
stone & wood pacific ale \$10.00
pirate life pale ale \$11.00
brooklyn lager \$9.70

prancing pony amber ale \$11.00
hills cider co. cloudy apple cider \$9.00
young henrys newtowner pale ale \$9.00
big shed golden stout time \$8.90
burleigh brewing co. 28 pale ale \$9.00

VIN stunning locals & wondrous french wines

CHAMPAGNE & SPARKLING GLS
nv billecourt salmon \$24.00
brut champagne, mareuil-sur-ay
nv chocolate box \$10.00
sparkling shiraz, barossa valley
2015 spring seed sweet pea \$9.00
moscato, mclaren vale
nv alpha box & dice zaptung \$11.00
prosecco, mclaren vale

RACY, DRY, CRISP, MINERAL WHITES
2016 alta \$10.00
sauvignon blanc, adelaide hills sa
2014 domaine du salvard unique \$13.00
sauvignon blanc cheverny, loire

TEXTURAL, FRUITY, FLORAL, BRIGHT WHITES
2015 alpha, box & dice wightmare \$11.00
chardonnay, mclaren vale
2016 deviation road \$14.00
pinot gris, adelaide hills
2016 howard vineyard \$11.00
pinot gris, adelaide hills

LIGHTLY OAKED, MEDIUM BODY, SAVOURY WHITES
2015 crabtree \$12.00
riesling, watervale
2015 atlas \$12.00
riesling, watervale

OAKY, FULL, GENEROUS, WEIGHTY WHITES \$12.00
2014 first drop mère et fils
chardonnay, adelaide hills

ROSÉ \$10.00
2015 tomich up, up & away
rosé, adelaide hills

PERFUMED, DENSE, LUSH, BEGUILING REDS \$10.00
2014 head nouveau
touriga & montepulciano, barossa valley

2015 battle of bosworth pinot \$11.00
noir, mclaren vale
2013 spinifex esprit mataro \$15.00
shiraz, grenache, cinsault, barossa valley

2013 brackenwood rosso \$13.00
red blend, adelaide hills
2014 samuel's gorge \$21.00
grenache, mclaren vale

STRUCTURED, DARK, FIRM REDS \$15.00
2015 mollydooker the scooter
merlot, mclaren vale

2013 mitolo sagramantino, \$13.00
mclaren vale

2013 oliver's taranga \$16.00
shiraz, mclaren vale

2015 st hallett garden of eden \$11.00
shiraz, barossa valley

2014 atlas \$13.00
shiraz, claire valley

COCKTAILS spiced/palate stimulating

GIN & TONIC \$10.00
settlers gin, strawberry & thai basil, pepper, mediterranean tonic

LUMINEUX \$17.00
ketel one citroen vodka, yuzu liqueur, chambord, passionfruit, orange

THE PARISIAN \$11.00
citadelle gin, spiced honey, citrus, mediterranean tonic

CROSS OF CULTURE \$17.00
gunnery spiced rum, apple, kaffir lime, ginger shrub, citrus

SAIGON STORM \$16.00
lamb's spiced rum, chai, tamarind shrub, lime, ginger ale

POPPED UP PILS \$17.00
aperol, pomegranate shrub, orange, lobethal bohemian pilsner

MADAME'S LEMONADE \$13.00
ketel one citroen vodka, cointreau, lemon

ESPRESSO MARTINI \$17.00
stolichnaya vodka, single origin cold drip, espresso, condensed milk

FRENCH MARTINI \$17.00
vodka, chambord, pineapple, vanilla

FAUX GRONI \$18.00
barrel-aged negroni with adelaide hills distillery black cardamom gin, bitter italian apertif, maidenii sweet vermouth

CLEANSERS

EPICE \$10.00

ginger shrub, fresh ginger, citrus, spice, lemonade

POKKA \$10.00

aloe, purple grape, lime, soda

FRESHLY SQUEEZED JUICE

\$6.90

watermelon, lemongrass, ginger, mint, basil seeds

PASTRIES

A SELECTION OF FRENCH PASTRIES \$4.90
crossaints and danishes

PLEASE SEE STAFF FOR FULL CELLAR LIST - TCHIN TCHIN!

We proudly support our local South Australian producers including; Murray Valley Pork, Murray Land Beef & Tassal Tasmanian Salmon.

MADAME  HANOI
by nic watt

amex, diners & union pay cards attract a 2% surcharge
Menu subject to change • Vintage subject to change • No separate accounts
public holidays attract a 10.0% surcharge