

monday - friday

# LUNCHTIME QUICKIE

11am to 3pm

## STREET FOOD

<b>banh mi thit</b> crispy pork belly, pickled carrot, pickled cucumber, pâté, coriander, hoisin sauce	<b>\$8.00</b>
<b>dau phu nuong sot cay</b> saigon-style tofu, chilli, black bean sauce, mango salad, rice	<b>\$16.90</b>
<b>canh ga chien nuoc mam</b> crispy chicken wings, fish sauce, red chilli, mint, banana blossom salad, rice	<b>\$18.90</b>
<b>ca ri ga</b> vietnamese-style chicken curry, coconut water, lime, black cardamom, herbs, baguette	<b>\$28.90</b>
<b>SALADS</b>	
<b>goi vit</b> crispy confit duck, watermelon, vietnamese mint, hoisin	<b>\$26.60</b>
<b>bun thit nuong kangaroo</b> seared kangaroo, smoked nuoc nam, rice noodles, crispy shallots, asian salad	<b>\$18.90</b>
<b>bun bo nuong</b> sliced beef, bean sprouts, lettuce, roasted peanuts, crispy shallots, pickles, nuc cham	<b>\$15.30</b>
<b>goi xoai du du</b> green mango, papaya, peanuts, coriander, chilli, lime	<b>\$16.60</b>

## FAVOURITES

<b>heo quay cuon rau</b> crispy pork belly, vietnamese herbs, hoisin sauce, lettuce cups	<b>\$24.30</b> 3 PIECES
<b>madame hanoi croque monsieur</b> glazed smoked ham, emmental cheese, toasted sourdough	<b>\$39.30</b> 6 PIECES
<b>madame hanoi croque monsieur</b> glazed smoked ham, emmental cheese, toasted sourdough	<b>\$10.90</b>
<b>banh bao heo quay</b> crispy pork belly, green papaya, pickled cucumber, roasted peanuts	<b>\$16.90</b> 3 PIECES
<b>banh bao dau hu</b> szechuan tofu, coriander, carrot, chilli lime mayonnaise	<b>\$14.90</b> 3 PIECES
<b>muc sua chien gion</b> crispy fried baby squid, smoked chilli, kaffir lime	<b>\$14.60</b>
<b>ca hoi sot chua cay</b> tasmanian salmon, hot pepper paste, ginger, carrot, papaya	<b>\$32.60</b>
<b>sup bap voi cua &amp; ga</b> shredded chicken, crab meat, corn soup, spring onion, sesame	<b>\$15.30</b>
<b>tom rang sot ot</b> saigon-style chilli prawns, black beans, kaffir lime, hanoi hot sauce	<b>\$32.90</b>
<b>com</b> rice	<b>\$4.80</b>

“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



## BEER ON TAP

<b>prancing pony india red ale</b>	<b>\$10.00</b>	<b>stone &amp; wood pacific ale</b>	<b>\$9.50</b>	<b>tiger beer</b>	<b>\$9.00</b>
<b>coopers pale ale</b>	<b>\$7.50</b>	<b>pirate life pale ale</b>	<b>\$10.00</b>	<b>heineken</b>	<b>\$9.50</b>
<b>kronenbourg 1664 pale lager</b>	<b>\$9.50</b>	<b>prancing pony amber ale</b>	<b>\$9.50</b>	<b>mismatch session ale</b>	<b>\$9.50</b>
		<b>hills cider co. cloudy apple cider</b>	<b>\$9.00</b>		



## WINE BY THE GLASS

### CHAMPAGNE & SPARKLING

<b>2015 spring seed sweet pea moscato</b> mclaren vale	<b>\$9.00</b>
<b>nv chocolate box sparkling shiraz</b> barossa valley	<b>\$10.00</b>
<b>coriole prosecco</b> mclaren vale	<b>\$13.00</b>
<b>nv louis roederer brut premier champagne</b> reims	<b>\$25.00</b>

### WHITE

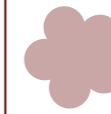
<b>2015 crabtree riesling</b> watervale	<b>\$12.00</b>
<b>2014 domaine du salvard unique sauvignon blanc</b> loire valley	<b>\$13.00</b>
<b>2014 first drop mère et fils chardonnay</b> adelaide hills	<b>\$12.00</b>
<b>2015 jean luc mader pinot blanc</b> alsace	<b>\$12.00</b>
<b>2015 robert johnson viognier</b> eden valley	<b>\$15.00</b>

### ROSÉ

<b>2015 tomich up, up &amp; away rosé</b> adelaide hills	<b>\$10.00</b>
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### RED

<b>2013 bk wines gower pinot noir</b> adelaide hills	<b>\$22.00</b>
<b>2014 mollydooker the scooter merlot</b> mclaren vale	<b>\$15.00</b>
<b>2014 sc pannell syrah</b> mclaren vale	<b>\$15.00</b>
<b>2014 head nouveau touriga &amp; montepulciano</b> barossa valley	<b>\$10.00</b>
<b>2013 mitolo sagrantino</b> mclaren vale	<b>\$13.00</b>
<b>2013 spinifex esprit mataro, shiraz, grenache, cinsault</b> barossa valley	<b>\$16.00</b>



## COCKTAILS

<b>gin &amp; tonic</b> gin, strawberry & thai basil, pepper, mediterranean tonic	<b>\$10.00</b>
<b>lumineux</b> ketel one citroen vodka, yuzu liqueur, chambord, passionfruit, orange	<b>\$17.00</b>
<b>the parisian</b> citadelle gin, spiced honey, citrus, mediterranean tonic	<b>\$11.00</b>
<b>cross of culture</b> gunnery spiced rum, apple, kaffir lime, ginger shrub, citrus	<b>\$17.00</b>
<b>saigon storm</b> lams spiced rum, chai, tamarind shrub, lime, ginger ale	<b>\$16.00</b>
<b>madame's lemonade</b> ketel one citroen vodka, cointreau, lemon	<b>\$13.00</b>
<b>espresso martini</b> ketel one vodka, single origin cold drip, espresso, condensed milk	<b>\$17.00</b>
<b>french martini</b> vodka, chambord, pineapple, vanilla	<b>\$17.00</b>
<b>faux groni</b> barrel-aged negroni with adelaide hills distillery black cardamom gin, bitter italian aperitif, maidenii sweet vermouht	<b>\$18.00</b>

PLEASE SEE STAFF FOR FULL CELLAR LIST - TCHIN TCHIN!

## CLEANSERS

**\$10.00**

### epice

ginger shrub, fresh ginger, citrus, spice, lemonade

### pokka

aloe, purple grape, lime, soda

## FLAVOURS OF SAPA

**\$8.00**

warmed mulled wine, lemongrass, star anise, black cardamom

## PASTRIES

**\$5.00**

a selection of french pastries such as croissants & danishes

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

MADAME  HANOI

AMEX, Diners & Union Pay cards attract a 2% surcharge  
Menu subject to change • Vintages subject to change • No separate accounts  
10% surcharge on public holidays