



HOIANA

HOIANA SET MENU SPECIALS

\$49 TWO COURSES
\$59 THREE COURSES

ENTREE

Hoi An Kingfish Crudo 23.50

Kingfish, Chilli, Lemon, Vietnamese Mint

Beef Tartare 24.50

Premium Beef Fillet, Lime, Hoiana Chilli, Sesame Oil, Shallot, Egg Yolk. Served with Crackers.

Viet Rolls (4 pcs)

Fried Rolls:

- Saigon: Whole Crispy Tiger Prawns, Pork Belly, Shallot, Black Pepper 21.50

- Hanoi: Pork Mince, Shallots, Bean Sprouts 18.50

Rice Paper Rolls:

- Hoi An: Sauteed Mushrooms, Fried Tofu, Carrot, Vermicelli (v) 17.50

Caramel Glazed Honey Chicken Wings 22.50

Shallots, Ginger, Fish Sauce Caramel, Garlic

Hoiana Dumplings (4 pcs)

- Pork Chives 15.50

- Prawns 16.50

- Vegetable (v) 14.50

Served with Honey Chilli Soy Sauce

SALAD

Served with sesame crackers

Green Mango Salad with Tiger Prawns (gf) 28.50

Grilled King Prawns, Green Mango, Pickled Salad, Vietnamese Herbs, Toasted Peanuts, Hoiana Dressing

Banana Blossom Salad

Fresh Young Banana Blossom, Pickled Salad, Vietnamese Herbs, Toasted Peanuts, Vegan Lime Dressing

- Tofu (v) (gf) 23.50

- Chicken (gf) 24.50

FRIED RICE & NOODLES

The An Bang Seafood Fried Rice 26.50

Stir Fried Garlic Butter Tiger Prawns, Calamari, Red Onion, Fried Eggs, Jasmine Rice

Hoiana Beef Pho 27.50

- with Bone Marrow

Pho Tron Noodles with Lemongrass Beef 28.50

Beef Slices, Stir-fried Pho Noodles, Lemongrass, Soy Sauce, Peanuts, Mint

LARGE PLATES

Bo La Lot Beef wrapped in Betel Leaves 37.50

Beef Mince, Betel Leaves, Vermicelli Noodles, Scallion, Roasted Peanut, Pickled Carrot. Served with Nuoc Cham or Fermented Man Nem

Bo Kho Beef Stew 29.50

Spicy Vietnamese Beef Stew, Lemongrass, Chilli, Onion, Lemongrass. Recommended with Jasmine Rice

Hoiana Banh Xeo Pancake

Served with Leafy Greens & Herbs. Served with Nuoc Cham or Hoi An style Soy Chilli Sauce

- King Prawn & Pork Belly (gf) 29.50

- Lemongrass Beef (gf) 30.50

- Mushroom (v) 26.50

Nem Lui Grilled Pork Skewer 35.50

Pork Mince, Lemongrass, Sugarcane Skewers. Served with Leafy Greens, Crispy Rice Paper Rolls and Nuoc Cham or homemade Liver Pork Sauce

Thit Kho Caramelised Pork Belly 35.50

Pork Belly slow cooked for 6 hours in Coconut Water, Coriander Seed, Lemongrass, Vietnamese Spicy Herbs, Fish Sauce. Recommended with Coconut Rice.

Crispy Eggplant (v) 28.50

Battered Eggplant, Scallions, Fried Shallots, Vegan Fish Sauce. Served with Hoiana Homemade Chilli.

Chargrilled Lemongrass Chicken 32.50

Chicken Breast, Roasted Pineapple, Lemongrass, Cream, Honey, White Pepper. Recommended with Coconut Rice.

Grilled Turmeric Barramundi wrapped in Banana Leaves 39.50

Ginger, Lemongrass, Turmeric, Shallot, Fish Sauce, Coconut Sugar, Makrut Lime Leaves. Recommended with Coconut Rice

DESSERT

Creme Brulee 17.50

Blackberry, Raspberry, Macaron

Caramelised Chocolate Brownie 18

Served with Vanilla Ice Cream

(v) vegan (gf) gluten free

If you have dietary requirements, please notify your server.

10% surcharge on Saturday and Sunday | 15% surcharge on Public Holidays

Menu

ENTREE

Kingfish Crudo

Green chilli, lime, coriander, calamansi

Black Angus Beef Tartare

Lemon Zest, chives, pine nuts, chilli oil, black sesame cracker

Spring Rolls (4 pieces)

Saigon: Tiger prawns, pork, wood ear mushrooms, shallots, served with Nuoc Cham

MAINS

Wagyu Beef M8 Pho

*Rice noodles, bone broth, Phu Quoc pepper, fragrant Vietnamese herbs
+Grilled bone marrow (+\$5)*

Mi Quang Noodles

Caramelised pork, prawns, turmeric noodles, fragrant Vietnamese herbs, broth, served with black sesame cracker

Wagyu Beef Bo La Lot wrapped in betel leaves

Roasted peanuts, vermicelli noodles, served with Nuoc Cham or fermented Mam Nem

Lemongrass Pork Nem Lui Sugarcane Skewers

Served with Vietnamese leafy greens and herbs, pickled carrot and daikon, Nuoc Cham

DESSERT

Vietnamese Tiramisu

Marscapone, Vietnamese coffee, sea salt