

VIET ROSE

VIETNAMESE RESTAURANT

SINCE 1996

ENTREES

SPRING ROLLS (8PCS)  15
Pork | Chicken | Prawn | Vegetable | Combination
-4PCS: \$10

SAN CHOI BOW   12
Crispy lettuce with stir fried minced chicken
and mixed vegetables.
-Vegan (available)

FRESH RICE PAPER ROLL (2PCS)   12
Pork | Prawn | Chicken | Vegetable
-4PCS: \$15

SATAY ON SKEWERS (2PCS) 13
Pork | Chicken | Beef
-Prawn: \$15

SOFT SHELL CRAB  15
Salt & Pepper (in Batter)

FRIED WONTONS (6PCS)  15

GRILLED BEEF IN VINE LEAF 13

CRISPY QUAIL 15

SEASAME PRAWN 14

PRAWN CRACKERS 5

ENTREE SOUPS

CHICKEN SWEET CORN SOUP  13

CHICKEN MUSHROOM SOUP  13

LAKSA   14
Bean Curd & Seasonal Vegetables | Wonton and Pork |
Chicken | Seafood | Combination

VIETNAMESE COLESLAW

PRAWN & PORK COLESLAW  24

BEAN CURD  **| CHICKEN | PORK**  22
RARE COOKED BEEF COLESLAW

PRAWN COLESLAW  25



: Vegan Optional



: Gluten Free Optional



: Spicy

ALLERGY? PLEASE LET US KNOW

NOODLES

PAD THAI   27
Stir fried rice noodle with chicken,
beef, eegs, carrot, onion & seasonal
vegetables.

Chicken | Beef | **PRAWN (+\$2)** | Combination

BUN BO HUE  23
A rich and flavourful beef noodle soup,
contain beef broth rice vermicelli and beef
and other seasonal toppings.

AUTHENTIC PHO   20
Sliced Beef Pho 20
Sliced Beef And minced beef ball Pho 21
Chicken Pho | Chicken & Beef Pho 20
Combination Pho 21
Vegan | Mock Meat | Bean curd & vegetables Pho 20

LAKSA NOODLE SOUP   
• (RICE NOODLE | EGG NOODLE)
Bean curd & Vegetable | vegetable wontons 20
Wontons 21
Chicken | Beef | Pork 21
Pork and Prawn | Prawn | Seafood |
Combination 22

CLEAR NOODLE SOUP  
• (RICE NOODLE | EGG NOODLE)
Bean Curd | Vegetable Wontons 20
Chicken | Beef | Pork 20
Wontons 21
Pork and Prawn | Prawn | Seafood |
Mock Meat | Combination 22

RICE VERMICELLI NOODLE   19
Steamed | Stir Fry Vegetables and Bean Curd 19
Stir fried chicken / Beef lemongrass 21
Grilled pork | Grilled chicken 21
Spring rolls 21

SINGAPORE NOODLE   20
Bean curd | Bacon | Chicken 20
Prawn 21
Prawn & Bacon | chicken 22

STIR FRIED NOODLE  
• CRISPY EGG NOODLE. | SOFT EGG NOODLE | RICE NOODLE
Chicken | Pork | Beef with Vegetables 20
Chicken | Pork | Beef with Broccoli 21
Seafood 22
Mock Meat | Combination 23

MAIN COURSE

CRISPY FISH

Crispy Barramundi Fillet, Red & White cabbage, cucumber, carrots, radish, ginger onion garlic lemon chilli

33

STEAMED FISH

Steamed Barramundi Fillet with Garlic, Ginger and Oyster Sauce

33

STIR FRIED DISHES

BEAN CURD & VEGETABLES 24

MOCK MEAT 25

CHICKEN | BEEF | PORK 27

SQUID | FILLET FISH 27

SCALLOP | PRAWN | 30

COMBINATION SEAFOOD

CHOICES OF SAUCE:

GARLIC & GINGER 

LEMONGRASS & CHILLI 

SATAY 

SZECHUAN 

SWEET & SOUR (IN BATTER)

XO SAUCE 

MONGOLIAN

BLACKBEAN

CHINESE BROCCOLI (25)

OYSTER SAUCE (WITH BEANCURD | VEGETABLES |

CHINESE BROCCOLI.)

Crispy Chicken Skin 27

Crispy Chicken Ribs in salt and Pepper 27

Grilled Chicken 27

Grilled Pork Ribs 27

Light Salted & Pepper Pork (In Batter) 27

Diced Beef Cubes with Garlic 27

Fried Squid with Salt & Pepper (In Batter)  28

Fried Prawn with Salt & Pepper (In Batter)  29

Fried Bean Curd with Salt & Pepper (In Batter)   25

ON SIDE RICE

	Small	Large
Steamed Rice  	6	8
Coconut Rice  	10	12
Tomato Rice  	11	13

RICE DISHES

Grilled Chicken | Grilled Pork on Rice 21

Salt & Pepper Square Pork Ribs on Rice 21

Crispy Skin Chicken on Rice 21

Dice Beef Cubes on Rice 21

Broken Rice 21

Broken steamed rice with Shredded Pork, Grilled square rib, and fried egg.

FRIED RICE

Bean Curd Fried Rice   Small Large 14 18

Chicken Fried Rice  15 19

Bacon Fried Rice  15 19

Prawn Fried Rice  16 20

Combination Fried Rice  16 20

Combination Fried Rice with XO Sauce  17 21

BANQUET

A (\$50 PER PERSON)

4 PP MINIMUM (3 ENTREES, 3 MAIN COURSES)

Spring Rolls, Chicken Skewers, Rice Paper Rolls
Mongolian Beef, Chicken Cashew Nuts, Fried Rice

B (\$55 PER PERSON)

2 PP MINIMUM (3 ENTREES, 3 MAIN COURSES, DESSERT)

Spring Rolls, Chicken Skewers, Rice Paper Rolls
Mongolian Beef, Vietnamese coleslaws, Fried Rice
Banana Fritters with Ice Cream

C (\$60 PER PERSON)

4 PP MINIMUM (4 ENTREES, 5 MAIN COURSES, DESSERT)

Spring Rolls, Chicken Skewers, Rice Paper Rolls,
San Choi Bao
Mongolian Beef, Chicken Cashew Nuts, Vietnamese coleslaws, Prawn with XO Sauce, Steamed rice

Ice Cream

DESSERT

FRIED ICE CREAM	10
BANANA FRITTERS WITH ICE CREAM	13
BULLA's VANILLA ICE CREAM	5

DRINKS

COFFEE & TEA

JASMINE TEA	3
LIPTON ICED TEA	7
VIETNAMESE WHITE ICED COFFEE	8

SOFT DRINKS & SPARKLING WATER

COKE, DIET COKE, NO SUGAR COKE, FANTA, LEMONADE, SOLO (375ML)	5
SODA WATER	7
MINERAL WATER	7
LEMON LIME BITTER	9

SPECIAL DRINKS

VIETNAMESE THREE COLOUR	9
ICY COCONUT JUICE	9
LYCHEE WITH JUICE	9

DAILY FRESH JUICE

CARROT WATERMELON APPLE	10
ORANGE CELERY	

SMOOTHIE

STRAWBERRY MIXED BERRIES	11
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SHARE THE LOVE OF LOVING
FOOD. COME TO VIET ROSE
RESTAURANT AND FORGET
ABOUT ALL YOUR WOES AND
WORRIES 🥰

”

BEERS

ALL FOR 11

ASAHI
333
TSINGTAO
CASCADE
CARLTON DRAUGHT
VB
HEINEKEN
JAMES BOAG'S
PURE BLOND
TIGER
CORONA

COCKTAILS

BLUE LAGOON 17
A lovely cocktail, Blue Lagoon is a mix of vodka, Blue Curacao, lemon juice and lemonade.

COSMOPOLITAN 17
This 'Sex in the City' favourite of vodka. Cointreau, cranberry juice and lime juice is a cooler in a martini glass.

FRUIT TINGLE 18
Fruit Tingle is a popular summer cocktail. Has a fruity taste that comes from the mix of Blue Curacao, raspberry cordial and lemonade.

JAPANESE SLIPPER 18
A short drink that is light on the alcohol and high on the fruity flavour. Mix equals parts Midori, Cointreau and lemon juice.

LONG ISLAND ICED TEA 18
Alcoholic mixed drink typically made with Tequila, Vodka, Cointreau, Bacardi, lemon juice and coke.

LIQUORS

ALL FOR 11

BACARDI
COINTREAU
GIN, JIM BEAN
JACK DANIELS
JOHNNY WALKER
MIDORI
VODKA

WINE LIST

SPARKLING

T'GALLANT SPARKLING PROSECCO VICTORIA

Fresh and dry with aromas of citrus, apple and pear leading to a bright zesty finish.

11 (G)

35 (B)

WHITE WINE

ROSE

Rosé's flavor profile is fresh and fruity. Think a light red, like grenache, with some extra brightness and crispness.

10 (150ML G)

14 (250ML G)

32 (B)

821 SOUTH SAUVIGNON BLANC MARLBOROUGH, N.Z.

821 South is crisp with ripe citrus and tropical fruits- a delicious cool-climate Sauvignon Blanc

11 (150ML G)

15 (250ML G)

34 (B)

WOLF BLASS YELLOW LABEL CHARDONNAY S.A.

Delicate stone fruit characters with a hint of citrus and honey. Medium bodied with a clean finish.

11 (150ML G)

15 (250ML G)

34 (B)

JULIET PINOT GRIGIO S.E. AUST.

Delicate pear and honey notes, the palate is medium bodied with a crisp finish

10 (150ML G)

14 (250ML G)

34 (B)

ROTHBURY ESTATE SEMILLON SAUVIGNON BLANC S.E. AUST.

Tropical fruits with a hint of citrus, light, crisp and refreshing.

9 (150ML G)

12 (250ML G)

30 (B)

RED WINE

CAPE SCHANCK BY T'GALLANT PINOT NOIR MORNINGTON PENINSULA, VIC

Strawberries and raspberries with subtle oak and spice that carries through to the palate. Soft and beautiful in texture.

11 (150ML G)

15 (250ML G)

35 (B)

WOLF BLASS PRIVATE RELEASE SHIRAZ FLEURIEU BAROSSA, S.A.

Private Release Shiraz has a generous fruit and textural profile, the perfect accompaniment to any meal.

11 (150ML G)

15 (250ML G)

34 (B)

ROTHBURY ESTATE SHIRAZ CABERNET S.E.AUST.

Spiced red berries and a hint of plum. Full bodied and soft palate.

9 (150ML G)

12 (250ML G)

28 (B)

WYNNS COONAWARRA ESTATE THE GABLES CABERNET SAUVIGNON

Lingering maraschino cherry and liquorice mesh with subtle cedary oak.

12 (150ML G)

16 (250ML G)

37 (B)

PEPPER JACK SHIRAZ BAROSSA VALLEY, S.A.

Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.

37(B)

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