

VEGETARIAN/VEGAN MENU

Please ask our staff for the standard menu

HELLO AUNTIE

Hello Auntie is a Vietnamese fusion restaurant that serves traditional and contemporary dishes inspired by our personal views and experiences.

Our menu is designed to be shared as per our culture. We suggest 5 dishes to share between 2 guests from all sections of the menu.

We encourage you to step outside your comfort zone and experience a new and unique dining experience.

Please be aware we use nuts and nut products and can not guarantee that any dishes will not contain any nuts. No alterations to the menu. Prices are subject to change without notice. No split billing. **Credit and Debit cards incur a surcharge at our lowest cost of acceptance. 10% service fee** is added on public holidays and groups of 10 or more. **Cakeage fee \$4 per person. BYO Wednesday only, wine only.** Corkage fee applies.

Vegan Banquet*

\$49

**Shared banquet min 4+ required for 10+. Whole table only.*

Green papaya, mango, carrot, peanuts, basil, shitake,
vinaigrette (gf) (vegan)

Tofu and shiitake rice paper roll (gfo)

'Banh khot' coconut and turmeric pikelets filled with shitake,
tofu, pickled cucumber and tomatoes (gf)

Fried silken tofu, Sichuan pepper, black vinegar, coriander

'Banh xeo' crispy coconut and turmeric crepe filled with onion,
bean sprout, tofu and jicama (gf)

Rice paper roll kit

Vermicelli sheets

Rice paper

Faux duck fillet

Faux chicken skewers

Eggplant fritters

Spring roll

Desserts to share

SMALL

Taro Spring roll (6pcs) (vegan)	10
Rice paper roll with tofu and shitake (2pcs) (gfo) (vegan)	11
Faux chicken skewers (3pcs) (vegan)	14
Aburi corn cob, fermented chilli, butter, puffed wild rice	12
Smoked miso eggplant fritter, sesame, basil, ginger nuoc cham (vegan)	19

MEDIUM

'Banh khot' coconut and turmeric pikelets, shitake, tofu, pickled cucumber, tomato (vegan)	25
Fried silken tofu, Sichuan pepper, black vinegar, coriander (gf) (vegan)	26

BIG

'Banh xeo' crispy coconut and turmeric crepe, onion, bean sprout, jicama (gfo) (vegan) Add tofu 6 (gf), faux roast duck 9	20
Rice paper roll kit (vegan) <i>Vermicelli sheets</i> <i>Faux duck duck fillet</i> <i>Faux chicken skewers</i> <i>Smoked miso eggplant fritter</i> <i>Spring rolls</i>	50

SALADS

Faux roast duck, seaweed, basil, banana blossom, Vietnamese mint, peanuts (vegan)	26
Green papaya, mango, carrot, peanuts, basil, shitake vinaigrette (gf) (vegan)	21

SIDES

Egg noodles in garlic, chilli, soy dressing	13
Lettuce and herbs (gf) (vegan)	3
Fried polenta cakes in fermented soy butter, chilli, garlic, lemongrass rosemary (gf)	16
Rice papers (gf) (vegan)	2
Vermicelli sheets with shallot oil (gf) (vegan)	8
Vegan pickles (gf) (vegan)	9
White rice (gf) (vegan)	4

NOODLES AND RICE

Rice vermicelli, carrot, daikon tossed, bbq faux chicken skewers, spring roll (vegan)	20
Rice w/ bbq faux chicken, faux roast duck, housemade pickles (vegan), fried egg +3	18
'Vegan pho' vegetable & mushroom broth, broccoli, cauliflower, tofu, oyster mushroom	22
X.O fried rice with 60 degree egg, peas, corn and shallots	19
Thin egg noodle roasted garlic, chilli, basil, Padano	15
Hokkien, shimeji, shiitake, stracciatella, truffle, onsen egg	27

DESSERT

Enjoy our dessert for \$10 with cocktail pairing

Jasmine tea pannacotta, maple honeycomb, pear crisp (gf)	15
'Piano lessons' vanilla vodka, peach schnapps, cointreau, pineapple, toasted marshmallow	15
Salted caramel banoffee brulee with coconut cream (v)	15
'Coconut Colada' white rum, pineapple, coconut milk, lychee	17

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