

OUR STORY

AN VIET is a family-owned restaurant group which was founded since 2013 in Sydney. We serve authentic & delicious Vietnamese food throughout our restaurants and express stores . Our foods are real food which are made in house using the finest & freshest local sourced ingredients with no added artificial colour & flavour.

Our food philosophy has always been to keep it simple, keep it fresh and keep it authentic. That's what makes us different from others.

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✉️ info@anvietfresh.com.au 🌐 www.anvietfresh.com.au



SALT PEPPER SQUID

MUC RANG MUOI 板盐鱿鱼

Deep fried light battered, seasoned with An Viet special salt & pepper spice served with siracha mayo

28.9



5 SPICES QUAIL

CHIM CUT NGU VI 五香鶴鶲

Crispy fried quails marinated with An Viet special 5 spices blend,
served with Viet pickled carrot & fresh lemon

ENTREE **18.9**

3 Pieces

MAIN **28.9**

5 Pieces

NEW



CLASSIC VIET SALAD

Nuts

26.9

“GOI” 沙拉

Shredded green papaya, shredded carrot, Vietnamese mints, coriander, crushed peanut, fried onions, glazed in special lemon & garlic sauce. Served with sesame rice cracker. Chilli is optional

· Prawn

Tom 虾

· Chicken

Ga 鸡

· Jelly fish

Sua 海蜇



5 SPICES PORK BELLY

18.9

" BA CHI NGU VI " 五香五花肉

Crispy pork belly marinated with An Viet special 5 spices blend, sides with Viet pickled carrot, served with 'mắm nêm' fermented anchovy sauce

DIY PORK BELLY PLATTER

49.9

" MAM BA CHI NGU VI " 腌制五花肉盘

SHARE 2-3 PERSONS

Crispy 5 spices pork belly served with rice paper roll kit, steamed vermicelli sheet, fresh herbs & salad, Viet pickled carrot & double dipping sauce Viet Classic 'nước mắm' fish sauce relish and 'mắm nêm' [fermented anchovy, crushed pineapple, garlic & lemon juice]



CARAMELISED PORK BELLY & EGG

34.9

THIT KHO TRUNG 红烧五花肉配卤蛋

A rich and hearty Vietnamese classic. Slow-braised pork belly and whole boiled egg are gently caramelised in a savoury-sweet sauce infused with coconut juice, garlic, and fish sauce. Recommended to serve with steamed rice.

· Steamed Rice

3

Com Trang 米饭

NEW
GREAT FOR
SHARING



BRAISED GARLIC & PEPPER PRAWN

TOM RANG TIEU

34.9

椒盐虾

Succulent tiger prawns wok-tossed in a fragrant caramelised garlic, cracked pepper glaze. Bold, punchy and addictive, this dish is full of umami flavour. Recommended to serve with steamed rice.

· Steamed Rice 3
Com Trang 米饭



SIGNATURE VIETNAMESE SWEET & SOUR

44.9

SHARE 2-3 PERSONS

" CANH CHUA " 酸汤

A comforting Southern-style sweet & sour soup, infused with tangy tamarind broth, juicy tomatoes, sweet pineapples, fresh bean sprouts & fragrant basil. Your choice of fish fillet or tiger prawns. Served with thin vermicelli or steamed rice. Chilli optional – just the way you like it.

Choose: · Prawn · Fish Fillet
Tom 虾 Ca Phi Le 鱼柳

Extra: · Steamed Rice or Vermicelli 3
Com Trang hoac Bun 白饭或米粉

NEW



ENTREE

Each appetizer dish is prepared with fresh and delicious ingredients, along with distinctive spices of Vietnamese cuisine, creating a unique and enticing flavor. No matter which dish you choose to indulge in, all will give you a fresh and satisfying taste experience



· Net Spring Roll (Seafood | Vegetarian)

Cha Gio (Hai San | Chay) 春卷 (海鲜/素食)

14.9



· Sugarcane Prawn (4 pieces)

Chao Tom 甘蔗虾

16.9



· Crispy Chicken

Ga Don 香酥炸鸡

16.9



· Hanoi Crab & Pork Nem

Nem Hanoi 河内春卷

18.9

CHICKEN SATAY SKEWERS

" GA SATAY " 沙嗲鸡肉串

Tender grilled lemongrass chicken skewer served with satay peanut sauce

16.9

3 skewers

CHICKEN SATAY & RICE

" COM GA SATAY " 沙嗲鸡饭

Grilled chicken skewers served with steam rice & egg, fresh salad, pickles and Classic Viet 'nuoc mắm'

24.9

3 skewers

CHICKEN SATAY VERMICELLI SALAD

" BUN GA SATAY " 沙嗲鸡米粉

Thin rice vermicelli noodle, shredded lettuce, sliced cucumber, pickled carrots, red cabbages, fresh mints & coriander, topped with fried shallots and crushed peanuts, served with garlic & lemon ' nuoc mam ' dressing.

24.9

3 skewers



Nuts: Contain Nuts

DIY RICE PAPER ROLLS PLATTER Nuts

" BANH TRANG CUON " 米纸卷

DIY Rice paper roll platter, steamed vermicelli sheets, pickles, peanuts, fresh herbs & salad and double dipping Classic Viet 'nước mắm' and 'mắm nêm' (fermented anchovy, crushed pineapples, garlic & lemon juice)

- **Grilled Lemongrass Pork**
- **Grilled Lemongrass Chicken**
- **Special Combination**
(Chicken, Pork, Sugarcane Prawn, Betel Beef)

SHARE 2-3 PERSONS		
Heo Nuong Sa	香茅烤猪肉	59.9
Ga Nuong Sa	香茅烤鸡	59.9
Mam Thap Cam	特色什锦拼盘	89.9



BEEF IN BETEL LEAF Nuts

16.9

" BO LA LOT " 假蒌叶牛肉卷

DIY BEEF IN BETEL LEAF Nuts PLATTER

59.9

SHARE 2-3 PERSONS

" MAM BO LA LOT " 假蒌叶牛肉卷盘

Minced beef mixed with ground lemongrass, Spanish onion, marinate with our special seasoning & spices, wrapped in fresh Australian grown betel leaf & cooked to tenderly juicy



STEAMED VERMICELLI " BANH HOI " PLATTERS

Steamed vermicelli topped with crushed peanuts & green shallots, sides with lettuce, sliced cucumber, pickled carrots, red cabbages, fresh mints & corianders, served with garlic & lemon fish sauce " nuoc mam "



· Beef in Betel Leaf Platter Nuts

Banh Hoi Bo La Lot 假姜叶牛肉卷米粉丝

39.9



· Grilled Platter Nuts (Pork Chop | Chicken)

Banh Hoi (Thit Nuong | Ga) 米粉丝 (烤肉 | 烤鸡肉)

39.9

· Sugarcane Prawn Platter Nuts

Banh Hoi Chao Tom 茭蛏米粉丝

39.9



GRILLED LEMONGRASS PORK

16.9

(3pcs)

"NEM LUI NUONG" 越南香茅烤肉串

Minced pork marinated with grind lemongrass, onion, fish sauce & pepper wrapped around fresh lemongrass head, grilled to perfectly golden juicy

DIY LEMONGRASS PORK PLATTER

59.9

(6pcs)

"MAM NEM LUI NUONG" 越南香茅烤肉串盘

SHARE 2-3 PERSONS

Lemongrass Pork 'Nem Nướng' served with rice paper roll kit, steamed vermicelli sheet, fresh herbs & salad, Viet pickled carrot & double dipping sauce Viet Classic 'nước mắm' fish sauce relish and 'mắm nêm' [fermented anchovy, crushed pineapple, garlic & lemon juice]



* Nuts: Contain Nuts



CRISPY CHICKEN NOODLE

My Ga Don [Nuoc | Tron] 酥炸鸡肉粿条/面条 (汤或干)

[Noodle Soup | Dried Noodle]

24.9

GRILLED PORK CHOP NOODLE

My Suon Nuong [Nuoc | Tron] 烤排骨粿条/面条 (汤或干)

[Noodle Soup | Dried Noodle]

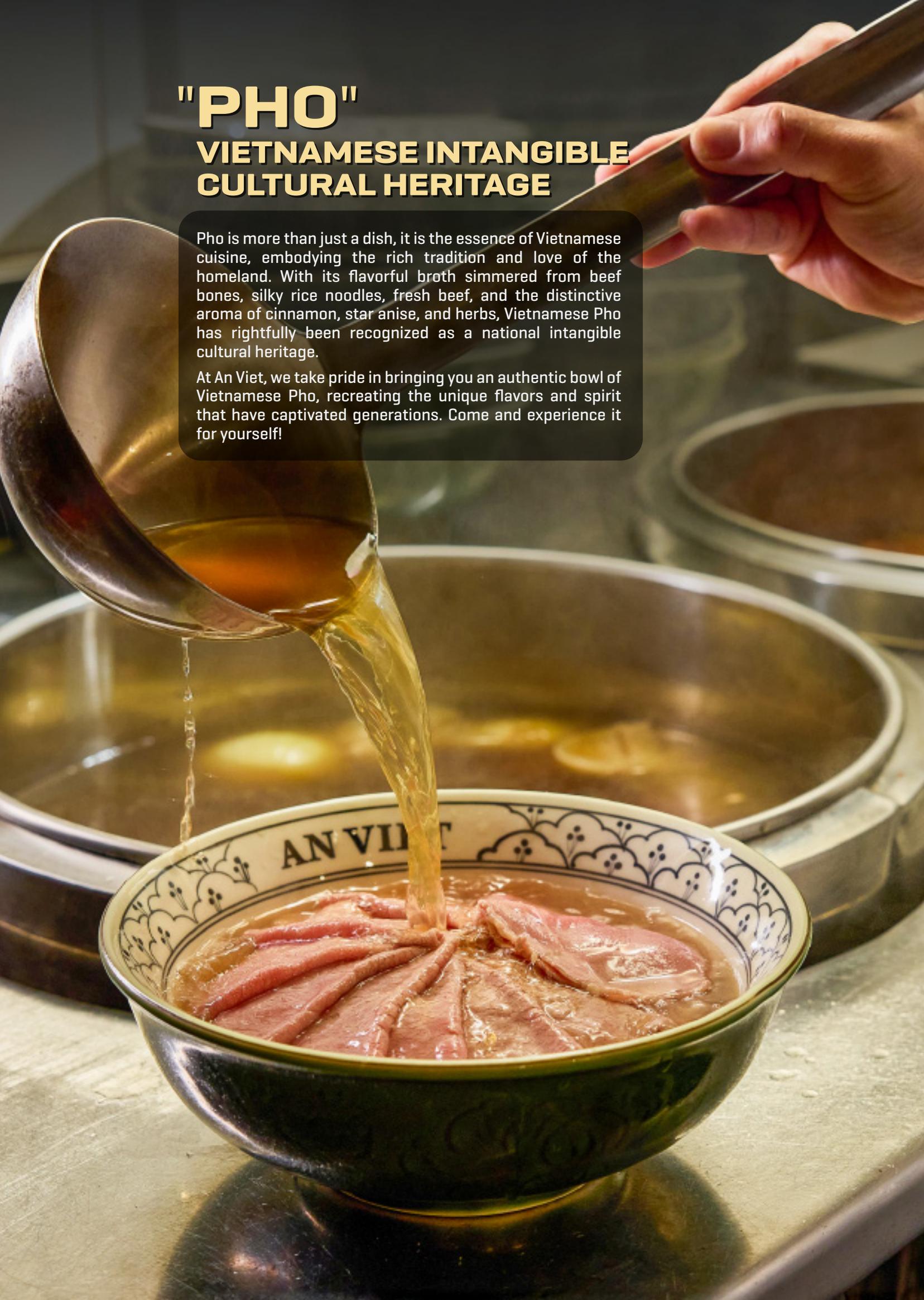
24.9

"PHO"

VIETNAMESE INTANGIBLE CULTURAL HERITAGE

Pho is more than just a dish, it is the essence of Vietnamese cuisine, embodying the rich tradition and love of the homeland. With its flavorful broth simmered from beef bones, silky rice noodles, fresh beef, and the distinctive aroma of cinnamon, star anise, and herbs, Vietnamese Pho has rightfully been recognized as a national intangible cultural heritage.

At An Viet, we take pride in bringing you an authentic bowl of Vietnamese Pho, recreating the unique flavors and spirit that have captivated generations. Come and experience it for yourself!



PHO NOODLE SOUP



Pho is a traditional dish of Vietnam, considered one of the most delicious dishes in the world, an integral part of Vietnamese culinary culture. The broth is made from marrow beef bone, slow cooked for 10+ hours, infused with traditional spices of roasted cinnamon, star anise, black cardamom, cloves, roasted old ginger & onion, to create the unique aromatic broth



· Rare Beef Pho

Pho Tai 热河粉

K 16.9

R 20.9

L 22.9



· Beef Brisket Pho

Pho Nam 牛腩河粉

K 16.9

R 20.9

L 22.9



· Combination Beef Pho

Pho Bo Dac Biet 特别河粉

R 22.9

L 25.9

· Tofu Pho

Pho Dau Phu 豆腐河粉

R 20.9

L 22.9

· Beef Balls Pho

Pho Bo Vien 牛肉丸河粉

K 16.9

R 20.9

L 22.9

Extra:

Noodle

3

Pho 汤粉

Kid Noodle Soup

9

Banh Nuoc 儿童碗

Meat | Beef Ball

8

Thit | Bo Vien 肉 | 牛肉丸

SPICY HUE BEEF & PORK VERMICELLI NOODLE SOUP

Classic Hue Beef vermicelli noodle in spicy lemongrass infused broth, topped with sliced cooked beef sliced pork loaf, slow cooked sliced beef rib, thin sliced green shallot & red onion. Served with beansprouts, fresh Vietnamese mints, lemon & fresh chili

R 21.9

L 24.9

MUST TRY

· Classic Beef & Pork

Bun Bo Hue

顺化牛肉粉

+4

· Combination (Beef, Pork & Crab Balls)

Bun Bo Hue Thap Cam 顺化什锦牛肉粉



Nuts: Contain Nuts

* GF: Gluten Free

* Spicy

NOODLE SOUP

Experience the distinctive flavor of Vietnam with our specialty dish, noodle soup. With the light and refreshing taste of the broth and the texture of the soft noodles, noodle soup is not only a delicious combination of ingredients, but also a part of the culinary culture of the country.



· Lemongrass Chicken Pho

Pho Ga Nuong Sa

香茅鸡肉河粉

26.9



· Seared Garlic Beef Pho

Pho Bo Tai Lan

生熟牛里脊肉片河粉

26.9

SPECIAL " BUN CHA " HANOI

The origin of Hanoi's culinary culture

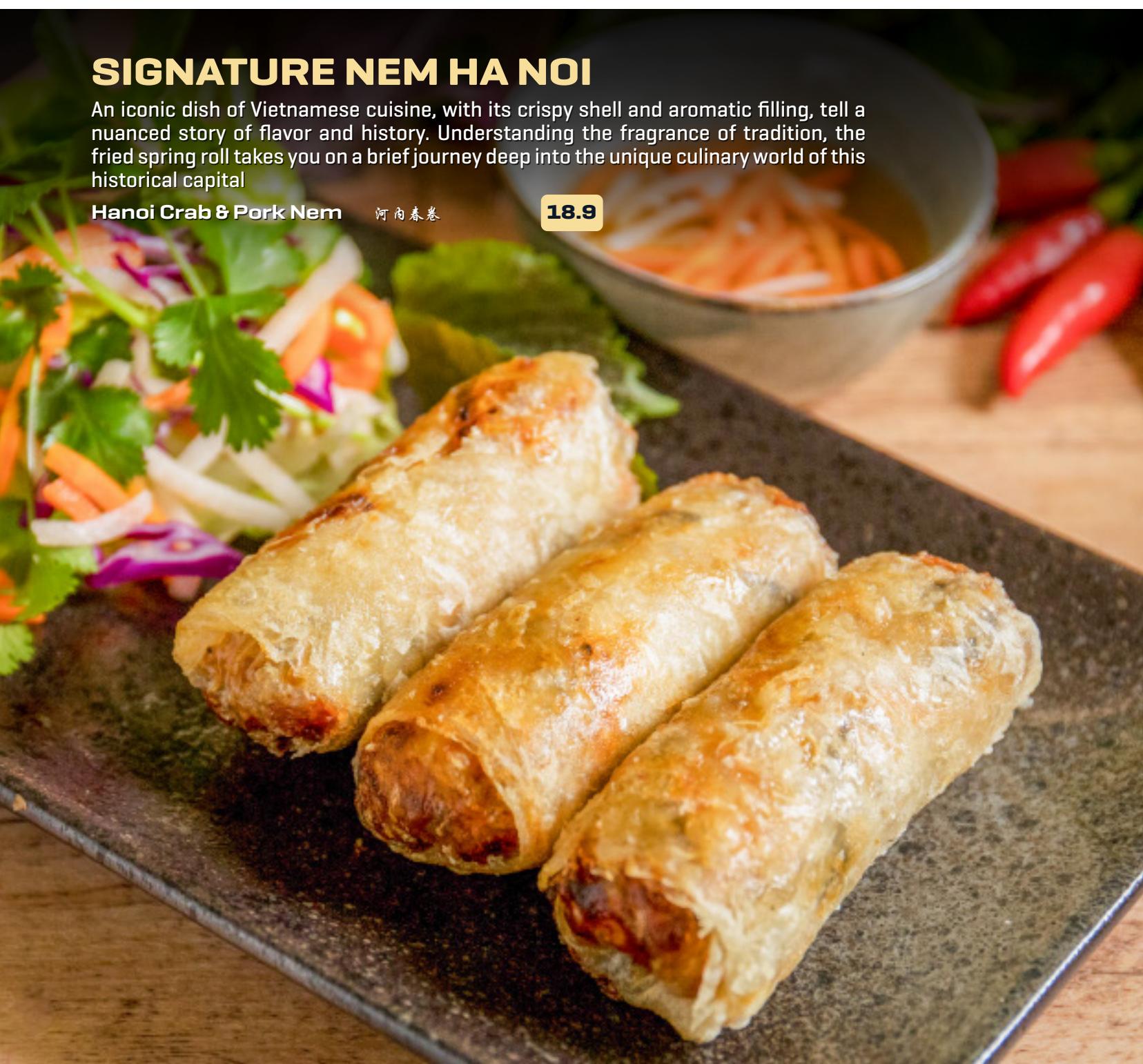


SIGNATURE NEM HA NOI

An iconic dish of Vietnamese cuisine, with its crispy shell and aromatic filling, tell a nuanced story of flavor and history. Understanding the fragrance of tradition, the fried spring roll takes you on a brief journey deep into the unique culinary world of this historical capital

Hanoi Crab & Pork Nem 河内春卷

18.9



SPECIAL" BUN CHA " HANOI

As a dish full of artistry, from the art of grilling the meat patties over charcoal to the art of mixing the dipping sauce, Bun Cha has its own unique style that is not too extravagant but still attractive enough from the simplicity it possesses. Despite the ups and downs of history, Bun Cha has maintained its characteristic flavor and remains one of the iconic dishes of Vietnamese cuisine



· Hanoi Grilled Pork Vermicelli

Bun Cha

烤肉米线

24.9

· Crab & Pork 'Nem' Vermicelli

Bun Nem

炸春卷米线

26.9



MUST
TRY

· Special Hanoi Pork & Crab 'Nem' Vermicelli

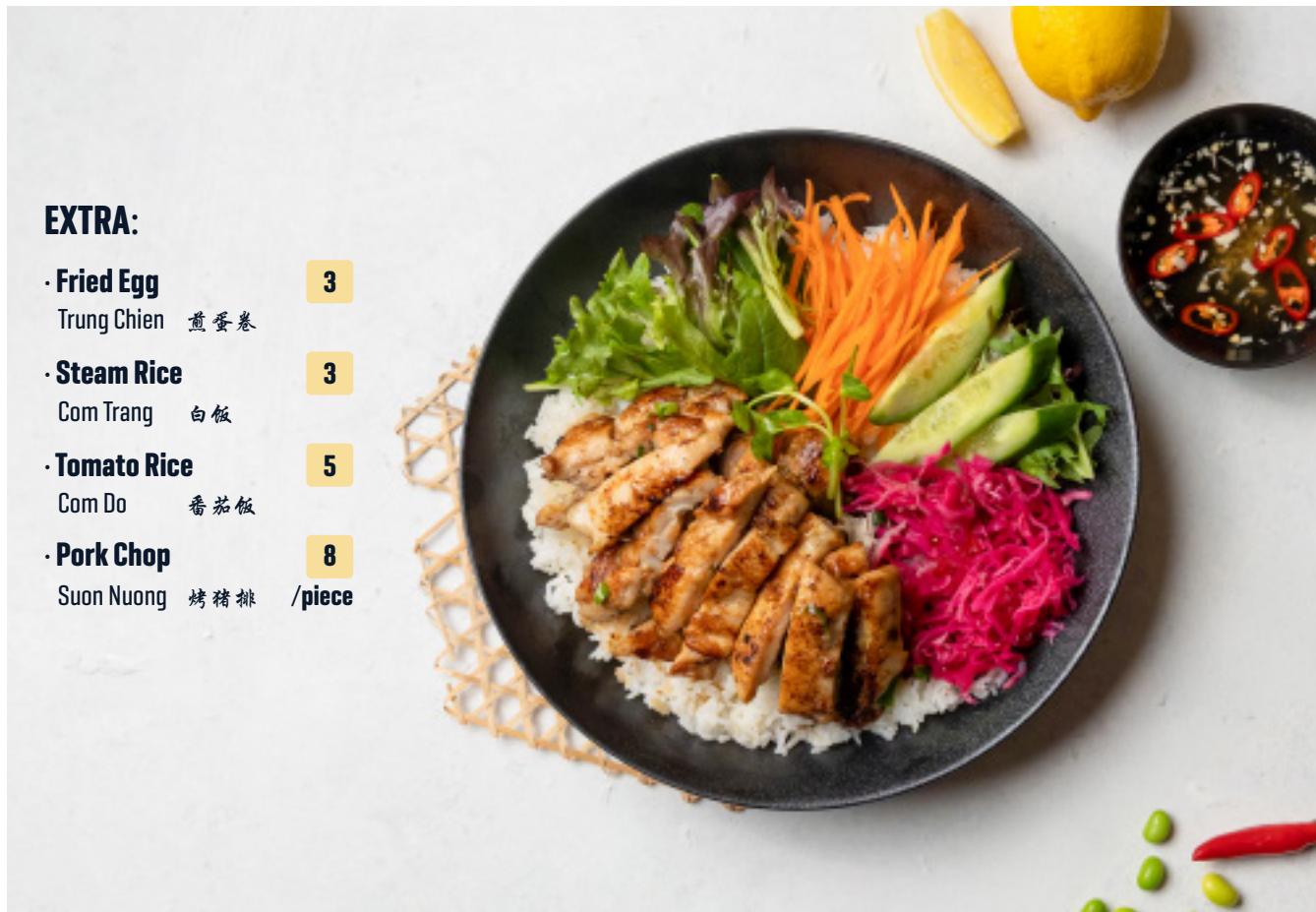
Bun Cha Dac Biet

特别米线

36.9

RICE DISH

Using the finest & freshest local sourced ingredients together with our unique recipe and cooking techniques, these dishes will bring you an Authentic Vietnamese culinary experience



· Grilled Lemongrass Chicken (Steamed Rice | Tomato Rice)

Com Ga Nuong Sa 香茅烤鸡饭 (米饭 | 番茄饭)

24.9

· Extra Fried Egg

2



· Crispy Chicken (Steamed Rice | Tomato Rice)

Com Ga Don 香炸鸡米饭

24.9

· Grilled Porkchop

Com Suon Nuong 烤猪排饭 (米饭 | 番茄饭)

26.9

· Extra Fried Egg

2

STEAMED RICE ROLLS " BANH UOT " PLATTERS

Steamed rice rolls topped with fried onion, sides with lettuce, sliced cucumber, pickled carrots, red cabbages, fresh mints and corianders, served with warm garlic fish sauce ' nuoc cham '



· Special Rice Rolls Nuts

Banh Uot Dac Biet

特别肠粉

38.9



· Betel Beef Rice Rolls Nuts

Banh Uot Bo La Lot

假姜叶牛肉卷肠粉

28.9

· Grilled Pork Rice Rolls

Banh Uot Thit Nuong

烤肉肠粉

26.9



VEGETARIAN

Whether you're a lifelong vegetarian and want to mix up your usual rotation of vegetarian dishes, or are an omnivore wondering what to have as an alternative, you will enjoy one of these filling meat-free delicious dishes



• Salt Pepper Tofu

Dau Rang Muoi 椒盐豆腐

(Tofu | Tofu & Rice | Tofu Vermicelli)

(Dau| Dau & Com | Bun Dau)

(豆腐 | 豆腐米饭 | 豆腐米线)

21.9



• Vegetarian Spring Roll

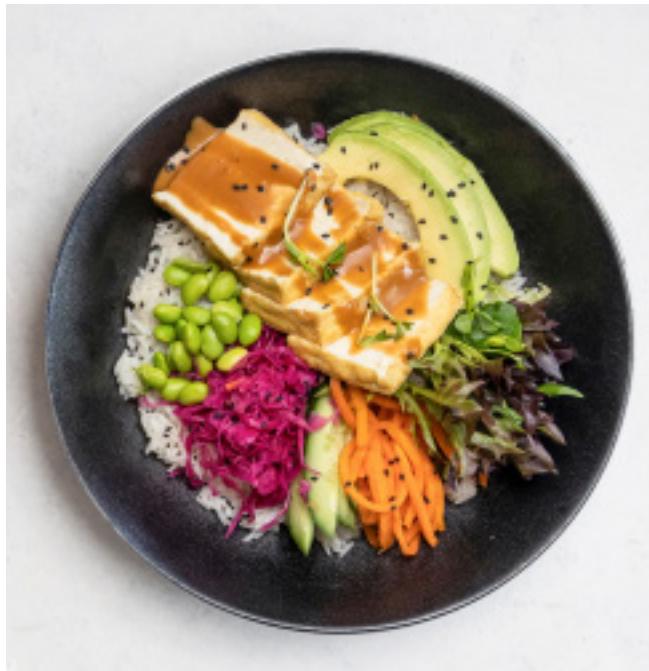
Cha Gio Chay 素春卷

14.9

• Vegetarian Springroll Vermicelli Salad Nuts

Bun Cha Gio Chay 素春卷米线沙拉

24.9



• Sweet Sesame Tofu Avocado Nuts

(Vermicelli Salad / Rice) (凉粉沙拉 | 米饭)

Bun Dau Bo / Com Dau Bo 豆腐黄油米线

24.9

Nuts: Contain Nuts *GF: Gluten Free

VERMICELLI SALAD NUTS

Thin rice vermicelli noodle, shredded lettuce, sliced cucumber, pickled carrots, red cabbages, fresh mints & coriander, topped with fried shallots and crushed peanuts, served with garlic & lemon 'nuoc mam' dressing



· **Net Spring Rolls** Nuts

24.9

(Seafood | Vegetarian)

Cha Gio (Hai San | Chay) 春卷 (海鲜 | 素食)

· **Grilled Pork** Nuts

24.9

Bun Thit Nuong 烤肉米线

· **Grilled Pork Chop** Nuts

26.9

Bun Suon Nuong 烤排骨米线

· **Beef Betel** Nuts

26.9

Bun Bo La Lot 假蒌叶牛肉卷米线

· **Sugarcane Prawn** Nuts

26.9

Bun Chao Tom 荸蝦米线

· **Special Pork & Springroll** Nuts

28.9

Bun Dac Biet 特别米线



24.9

Bun Ga Nuong 烤鸡肉米线



24.9

Bun Ga Don 酥炸鸡米线

Add on your bowl:

· **2 Net Spring Rolls**

4

Cha Gio 春卷

· **Grilled Pork Chop**

10

Suon Nuong 烤肉 / piece

· **Sugarcane Prawn**

8.5

Chao Tom 荸蝦 / piece



OPEN 7 DAYS

Sun - Thurs : 11.00 - 16.00, 17.00 - 20.30

Fri - Sat : 11.00 - 16.00, 17.00 - 21.00

15% surcharge applied on public holiday

AN VIET CHATSWOOD
CASUAL DINING

4/370 Victoria Ave
Chatswood, NSW 2067
OPEN 7 DAYS

AN VIET EASTWOOD
CASUAL DINING

Shop 10/1 Glen St
Eastwood, NSW 2122
OPEN 7 DAYS

AN VIET CASTLE HILL
CASUAL DINING

The Piazza, Shop 20, Level 3 Castle Tower,
6-14 Castle St, NSW 2154
OPEN 7 DAYS

AN VIET WOLLONGONG
CASUAL DINING

163 Keira St,
Wollongong, NSW 2500
OPEN 7 DAYS

AN VIET DEE WHY
STREET FOOD

10/ 9-11 The Strand
Dee Why, NSW 2099
OPEN 7 DAYS

AN VIET COOGEE
STREET FOOD

236 Coogee Bay Road
Coogee, NSW 2034
OPEN 7 DAYS

AN VIET MANLY
STREET FOOD

4/25-27 Steyne,
Manly, NSW 2095
OPEN 7 DAYS