

# TAKEAWAY MENU

available 5:00-9:30PM 7 days a week



## SNACKS & SMALL

<b>coconut betel leaf beef</b> [gf][3] fresh betel leaf w wok tossed coconut minced beef	\$15
<b>banh trang nuong pork</b> [gf][4] grilled crispy rice paper topped with egg, spring onion, peanuts & hoisin glaze	\$14
<b>banh trang nuong mushroom</b> [gf][4] grilled crispy rice paper topped w mixed mushroom, spring onion, peanuts & hoisin glaze	\$14
<b>spring rolls vegetarian</b> [gf*][vegan][4]	\$14
<b>spring rolls chicken, crab &amp; prawn</b> [gf*][4]	\$14
<b>tom rim</b> [gf][4] wood grilled prawns w mango salad	\$24

## DIY COLD ROLLS

pick a set. includes rice paper, banh hoi rice noodles, lettuce, fresh herbs, house pickles & nuoc mam sauce for you to make your own cold rolls

~ <b>vegetarian set</b> [gf*][vegan] king brown mushroom & vegetarian spring rolls	\$26
~ <b>meat set</b> [gf] pork belly, sugar cane pork, betel leaf beef	\$30
~ <b>combination set</b> [gf*] mixture of meat & vegetarian selection	\$34

## NOODLE OR RICE BOWLS

each bowl includes house made pickles, cucumber, mixed herbs & fish sauce dressing

~ <b>vegetarian spring rolls</b> [gf*][vegan][4] rice bowl or noodle bowl	\$18
~ <b>lemongrass butter beef</b> [gf] rice bowl or noodle bowl	\$18
~ <b>sugarcane pork skewers</b> [gf][2] rice bowl or noodle bowl	\$18
~ <b>mixed mushroom</b> [gf][vegan] rice bowl or noodle bowl	\$18

## SOMETHING LARGER

<b>lemongrass &amp; turmeric chargrilled chicken</b> [gf] w fresh cucumber salad	half \$26	whole \$34
<b>bbq pork chops</b> [gf] wood grilled lemongrass pork chops		\$30
<b>caramelised pork spare ribs</b> w quail eggs, slow cooked in coconut soy broth		\$32
<b>chilli salt lamb ribs</b> [gf] slow cooked & wood grilled chilli salt rub w mint & lime sauce		\$34
<b>soft shell crab</b> [gf*] fried soft shell crab w sticky fish sauce & green apple salad		\$28
<b>five spiced squid</b> [gf*] fried squid w mild house spice blend & lime aioli		\$27
<b>coconut &amp; noi lager beer pipi's</b> [gf option available] ½ kilo of pipi's cooked in coconut & noi lager broth w enoki mushrooms, lemongrass, chilli & fresh herbs		\$28

## VEGETABLES & SIDES

<b>crispy eggplant</b> [vegan] w sticky sesame caramel sauce & beansprout salad		\$20
<b>crispy silken tofu</b> [gf*][vegan] w mild five spice salt blend		\$18
<b>deep fried brussel sprouts</b> [gf*] w fermented chilli & fish sauce		\$16
<b>wood grilled cauliflower</b> [gf][vegan] w vegan fish sauce, cashews & herbs		\$16
<b>wok tossed snake beans</b> [gf] w garlic butter & fried shallots		\$14
<b>pork fried rice</b> [gf] w diced pork, egg, beansprout, spring onion		\$24
<b>mushroom fried rice</b> w egg, beansprout, spring onion		\$22
<b>steamed jasmine rice</b> [gf][vegan]	small \$3.5	large \$5
<b>steamed coconut rice</b> [gf][vegan]	small \$4	large \$7
<b>fermented chilli</b>		\$3
<b>fresh cucumber salad</b>		\$5
<b>house pickles</b>		\$5

[gf\*] refer to gf ingredients which will share the same deep fryer as other menu items

# NOI VIETNAMESE EATERY

306 GLEN OSMOND ROAD FULLARTON 5063

08 8379 3898