



PLEASE COVID-SAFE CHECK-IN

WELCOME TO NOI VIETNAMESE EATERY WHERE WE COMBINE TRADITIONAL VIETNAMESE FLAVOURS WITH AUSTRALIAN PRODUCE TO ACHIEVE AN EXPERIENCE WHICH IS SOMEWHAT FAMILIAR, BUT UNIQUE.

PLEASE NOTE THAT OUR CURRENT MENU IS CONDENSED DUE TO THE CURRENT CAPACITY RESTRICTIONS IN SA.

GROUPS OF 7 OR MORE ARE REQUIRED TO PARTAKE IN ONE OF THE FOLLOWING BANQUETS

GROUPS LESS THAN 7 ARE ALSO MORE THAN WELCOME TO PARTAKE IN ONE OF THE FOLLOWING BANQUETS, HOWEVER THE WHOLE TABLE MUST BE INCLUDED IN THE EXPERIENCE.

YOUNGER CHILDREN UNDER 12 YEARS OLD ARE NOT REQUIRED TO BE INCLUDED IN THE BANQUET AND ARE PERMITTED TO ORDER A-LA-CARTE.

---

## 'noi banquet'

\$58 PER PERSON

MINIMUM 3 PEOPLE

set menu - strictly no alterations

\*not suitable for dietaries\*

VEGETARIAN SPRING ROLLS  
FIVE SPICED CORN RIBS  
NOI FRIED CHICKEN WINGS  
SALMON SASHIMI

CHILLI SALT LAMB RIBS  
VIETNAMESE BBQ CHICKEN  
WHOLE BABY BARRAMUNDI  
CRISPY EGGPLANT  
MORNING GLORY  
STEAMED JASMINE RICE

## 'feed me'

\$62 PER PERSON

A THREE COURSE BANQUET OF  
ENTREES, MAINS AND DESSERTS  
SHOWCASING OUR BEST AND  
SIGNATURE DISHES.

WE ARE HAPPY TO CATER TO MOST  
DIETARY REQUIREMENTS / ALLERGIES.  
JUST LET US KNOW AND OUR WAIT  
STAFF WILL MAKE SURE YOU'RE  
TAKEN CARE OF!

## SMALLER

### spring rolls (4) / 16 **VG**

seasonal vegetables, mung beans & black fungus - served w vegan fish sauce

### noi fried chicken (4) / 16 **GF**

crispy chicken wings coated in honey butter glaze

### banh trang nuong pork (4) / 16 **GF\***

crispy rice paper topped w pork belly, egg, spring onion, shallots & hoisin sauce

### banh trang nuong mushroom (4) / 16 **GF\* VG**

crispy rice paper topped w mixed mushrooms, spring onion, shallots & hoisin sauce

### corn ribs / 15 **GF VG**

w five spice seasoning & kaffir lime aioli

### fried silken tofu / 16 **GF VG**

w vietnamese tomato sugo, herb gremolata & crispy shallots

### eggplant betel leaf (1) / 6 **GF VG**

grilled eggplant, turmeric pickled papaya, toasted peanuts, pomelo, chilli & kaffir lime

### sashimi / 22 **GF**

atlantic salmon, tomato & tamarind emulsion, garlic oil, pickled chilli & rice paddy herb

## RICE & NOODLES

### chilli crab noodles / 30

wa blue swimmer crab, banh canh noodles, garlic butter, chilli

### chicken fried rice / 24

w shredded chicken, egg, beansprouts & spring onion

### mushroom fried rice / 20 **GF\* VG\***

w mixed mushrooms, egg, beansprouts & spring onion

### jasmine rice / 4 **GF VG**

### coconut rice / 4.5 **GF VG**

**GF\*** menu item can be modified to be gluten free upon request. final dish will differ from original flavours

**VG\*** menu item can be modified to be vegan upon request. final dish will differ from original flavours

## SOMETHING LARGER

### vietnamese bbq chicken / 28

lemongrass chargrilled chicken, spring onion oil, garlic fish sauce

### fried chicken curry / 30 **GF**

crispy boneless chicken maryland, potato, eggplant and carrot in a fragrant yellow curry sauce

### twice cooked pork belly / 32 **GF**

w tamarind fish sauce caramel & green apple salad

### braised beef rib / 36 **GF**

slow braised beef rib, finished on the chargrill - served with a pho broth reduction and pickled onions

### chilli salt lamb ribs / 36 **GF**

slow roasted lamb ribs in a chilli salt rub, finished on the chargrill w mint & lime sauce

### crispy barramundi / 40 **GF**

w pineapple & cucumber herb salsa & ginger fish sauce

### coconut pipis / 30 **GF\***

wok-tossed goolwa pipis w lemongrass, chilli, enoki mushroom, noi lager beer & coconut broth

### wood grilled chilli squid / 34 **GF**

w sweet fermented chilli paste, spring onion oil & lime

## SIDES

### crispy eggplant / 20 **GF VG**

w sesame caramel glaze & fresh beansprout herb salad

### brussel sprouts / 16 **GF VG\***

fried & tossed in fermented chilli & caramelised honey

### xo green beans / 14 **GF VG**

wok-tossed in mushroom xo sauce & fried shallots

### morning glory / 14 **GF VG\***

wok-tossed with chilli, garlic & fish sauce

### green apple salad / 10 **GF VG\***

w house pickles, shredded cabbage, mixed herbs, red onion & garlic fish sauce

### house pickles / 5 **GF VG**

### fermented chilli / 2 **GF VG**

## DESSERT

### vietnamese coffee mousse / 18

dark chocolate mousse, viet coffee, savoiardi, crème fraiche, peanut praline

### mochi donuts (4) / 14 **GF**

glutinous rice donuts w condensed milk ice cream

### mango panna cotta / 14 **GF VG**

w soy milk sago, lychee & toasted almonds

### condensed milk ice cream / 5 **GF**

### housemade sorbet / 5 **GF VG**