



noi
vietnamese eatery

noi

group bookings & share menus

Groups with 7 adults or more are required to participate in one of the following menus. The entire table is required to participate in the same menu.

Children under 16 are not required to participate but are recommended to order separately from the menu.

Groups joining us via ‘out by seven’ booking special are exempt from these booking requirements and required to order a la carte.

noi banquet \$64 pp

minimum 3 people ~ strictly no alterations
menu is available gluten free if required

vegetarian spring rolls
fried corn ribs
noi fried chicken
banh trang mushroom

fried chicken curry
chilli salt lamb ribs
fried barramundi ^{*GF*}
morning glory
wok tossed beans
steamed jasmine rice

‘feed me’ \$68 pp

recommended for all other dietary requirements

This option includes a variety of entrees, mains and dessert.

Let us feed you a selection of our favourite dishes on the menu. The menu is tailored to offer you a great variety and balance of flavours.

menu

raw

spencer gulf oyster ^{GF} 4 for 20
w shallot herb dressing 6 for 30

salmon sashimi ^{GF} 25
w garlic ginger sauce, pickled chilli & whipped coconut

entrees

fried corn ribs ^{GF V} 17
w five spiced seasoning & kaffir lime aioli

vegetarian spring rolls ^{GF *VG*} 17
w garlic fish sauce

noi fried chicken ^{GF} 17
w honey butter sauce

banh trang mushroom ^{GF V} 18
crispy rice paper w onion, sesame & hoisin

banh trang pork belly ^{GF} 18
crispy rice paper w egg, onion, sesame & hoisin

banh xeo bites ^{GF *VG*} 20
minced prawn & pork belly, beansprouts & fish sauce on turmeric & mung bean waffle

grilled betel leaf beef ^{GF N} 26
lemongrass betel leaf beef w peanuts, pickles, banh hoi noodles & garlic glaze

salads

fried eggplant salad ^{*GF* V} 22
w sesame caramel glaze & beansprout herb salad

soft shell crab salad ^{GF} 30
w pineapple & cucumber salad

green apple salad ^{GF *VG*} 10
w garlic fish sauce

mains

bbq chicken 32
spring onion, lemongrass & ginger fish sauce

chilli squid ^{GF} 37
w sweet fermented chilli, spring onion & lime

chilli salt lamb ribs ^{GF} 39
wood grilled w mint & lime sauce

braised beef ribs ^{GF} 39
slow braised w pho reduction & pickled onion

southern ranges ribeye steak ^{GF} 42
served medium rare w charred spring onion salsa & butter lettuce salad

fried chicken yellow curry ^{GF} 32
w potato, carrot & eggplant

twice cooked pork belly ^{GF} 37
w sticky tamarind glaze & green apple salad

fried barramundi ^{*GF*} 42
w pineapple & cucumber salad

rice & noodles

chilli crab noodles 32
blue swimmer crab, garlic butter & banh canh

banh canh vegetarian noodles 24
banh canh noodles w seasonal vegetables

crispy egg noodles 28
wok tossed w prawn, seasonal vegetables & crispy chilli oil

mushroom fried rice ^{*GF* *VG*} 22
w egg, beansprouts & spring onion

chicken fried rice 24
w egg, beansprout & spring onion

jasmine rice ^{GF V} 4

sides

brussels sprouts ^{GF *VG*} 18
deep fried & tossed in sweet fermented chilli

seasonal asian greens ^{GF *VG*} 18
wok-tossed w shrimp paste, chilli & garlic

wok-tossed beans ^{GF *VG*} 18
w garlic butter fish sauce

morning glory ^{GF *VG*} 18
wok-tossed w garlic fish sauce

fermented chilli ^{GF V} 2

crispy chilli oil ^V 2

dessert

pandan mille feuille ^N 19
pandan custard, coconut mousse, lychee gel & pistachio crumble between layers of puff pastry
+ add coconut ice cream \$4

mango pudding ^{GF V,N} 16
mango pudding w coconut milk sago, lychee & toasted almonds

mochi donuts ^{GF} 18
4 glutinous rice donuts & condensed milk ice cream

vietnamese coffee tirimasu 18
trung nguyen coffee, savoiard, kahlua, mascarpone

V vegan
VG vegan version upon request
GF gluten free (coeliac friendly)
GF gluten free version upon request
N contains nuts