



noi
vietnamese eatery

noi

group bookings & share menus

- Groups with 7 adults or more are required to participate in a share menu.
- The entire table is required to participate in the same menu.
- Children under 16 are not required to participate and are recommended to order separately.

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 yellow curry
chilli salt lamb ribs
fried barramundi *GF*
wok-tossed morning glory
wok-tossed green beans
steamed jasmine rice

'feed me' \$68 pp

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.

recommended for all other dietary requirements

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, bean sprouts &
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

grilled scallops ^{GF D} 24
w uni (sea urchin) butter, pork croutons &
scallion oil

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

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

wagyu steak 42
300g wagyu w pho jus, sate mustard
[only available medium rare]

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 ^D 32
blue swimmer crab & banh canh noodles

vegetarian noodles ^V 24
seasonal vegetables w banh canh noodles

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

mushroom fried rice *GF* *VG* 22
w egg, bean sprouts & spring onion

chicken fried rice 24
w egg, bean sprout & spring onion

jasmine rice ^{GF V} 4

salads

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

fried eggplant salad *GF* ^V 22
w sesame caramel glaze & bean sprout salad

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

sides

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

wok-tossed choy sum ^{GF *VG*} 18
w crispy shrimp, shrimp paste, chilli & garlic

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

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

fermented chilli ^{GF V} 2

crispy chilli oil ^V 2

dessert

pandan mille feuille ^{N D} 19
pandan custard, coconut mousse, lychee gel &
pistachio crumble between layers of puff pastry

tiramisu ^D 18
trung nguyen vietnamese coffee, savoiardi,
kahlua & mascarpone

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

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