



nôi

vietnamese eatery

noi vietnamese eatery

Our food features the pairing of Vietnamese flavours with produce & techniques typically seen in Australian style cooking. Although a modern take, all are familiar flavours to the noi family growing up in Australia.

We can assure you, it will all be delicious!

noi banquet ~ set menu \$62 pp

vegetarian spring rolls
fried corn ribs
honey butter fried chicken
banh trang mushroom

bbq chicken
chilli salt lamb ribs
coconut lemongrass pipis ^{*GF*}
fried eggplant salad ^{*GF*}
wok-tossed green beans
steamed jasmine rice

~ strictly no alterations
~ menu can be gluten free

feed me ~ tasting menu \$75 pp

includes shared entrees, mains and dessert.

The menu is tailored to offer you a great variety and balance of flavours. Recommended for all dietary requirements

Sit back and let us feed you a selection of our favourite dishes on the menu.

group bookings & 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.

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

starters

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

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

honey fried chicken ^{GF D} 18
fried chicken wings w honey butter sauce

bánh tráng nướng mushroom ^{GF V} 18
crispy rice paper w onion, sesame & hoisin

bánh tráng nướng pork ^{GF} 18
crispy rice paper w egg, onion, sesame & hoisin

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

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

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

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

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

braised beef ribs ^{GF} 39
w phở jus & pickled onion

angus steak ^{GF} 42
300g angus scotch fillet w spring onion herb salsa [only available medium rare]

bbq chicken ^{GF} 34
spring onion, lemongrass & garlic fish sauce

poached chicken salad ^{*GF*} 28
coconut poached chicken w banana blossom, herb salad & chilli oil

fried chicken curry ^{GF} 34
fried chicken yellow curry w eggplant, carrot & potato

coconut lemongrass pipis ^{*GF*} 34
goolwa pipis w hanoi beer, chilli, lemongrass & coconut

barramundi ^{GF} 42
fried baby barramundi w pineapple dill salad

soft shell crab salad ^{GF} 30
fried soft shell crab w papaya salad

chilli grilled squid ^{GF} 36
w fermented chilli, spring onion & lime

rice & noodles

chilli crab noodles ^D 32
wok tossed bánh canh, butter, chilli & blue swimmer crab

vegetarian bánh canh noodles ^V 24
wok tossed bánh canh, seasonal vegetables & chilli oil

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

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

chicken fried rice ^{*GF*} 24
w egg, beansprout & spring onion

jasmine rice ^{GF V} 4

vegetables

fried eggplant salad ^{*GF* V} 24
w sesame caramel glaze & beansprout salad

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

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

green apple salad ^{GF *VG*} 12
w mixed herbs, cabbage, bean sprouts
pickled carrot & garlic fish sauce

condiments

crispy chilli oil ^{GF V} 2

fermented chilli ^{GF V} 2

dessert

pandan mille feuille ^{N D} 22
pandan custard, coconut mousse, lychee gel & pistachio crumble between layers of puff pastry

tiramisu ^D 19
trung nguyên vietnamese coffee, savoiardi, kahlua & mascarpone

mochi donuts ^{GF D} 20
4 glutinous rice donuts & condensed milk ice cream

mango pudding ^{GF V N} 18
mango pudding w coconut milk sago, lychee & toasted almonds