



nôi

vietnamese eatery

Not sure what to do? Let us feed you!

‘Feed me menu’ ~ \$75 pp

Experience a range of dishes from our menu, Specially selected by us, for you & your group.

Our friendly staff will take into account your requests & dietary needs. Includes entrees, mains & dessert!

Prefer to know what you are having?

noi banquet ~ \$62 pp

salmon sashimi
fried corn ribs
crispy spring rolls
honey butter fried chicken

fried chicken curry
chilli salt lamb ribs
fried eggplant salad
wok-tossed green beans
steamed jasmine rice

strictly no alterations | gf upon request

GROUP MENU

DINING WITH 7 OR MORE ADULTS?

GROUPS MUST SELECT ONE OF OUR SHARE MENUS

THE ENTIRE GROUP IS REQUIRED TO PARTICIPATE IN THE SAME MENU

CHILDREN UNDER 16 CAN ORDER OFF THE MENU 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

NIBBLES

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

LARGER PLATES

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

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

fried chicken curry ^{GF} 36
fried chicken yellow curry w eggplant, carrot & potato

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

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

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

FROM THE WOOD GRILL

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

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} 45
300g angus scotch fillet w spring onion herb salsa [only available medium rare]

bbq chicken ^{GF} 36
spring onion, lemongrass & garlic fish sauce

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

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

ESSENTIAL EXTRAS

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

housemade chilli oil ^{GF V} 3

fermented chilli ^{GF V} 2

SWEET & DELICIOUS

pandan mille feuille ^{N D} 22
puff pastry w pandan custard, coconut, lychee gel & pistachio

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

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

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

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

