



nội

vietnamese eatery

SHARED MENUS

DINING WITH 7 OR MORE ADULTS?

GROUPS MUST DINE ON ONE OF OUR SHARED MENUS

THE ENTIRE GROUP IS REQUIRED TO PARTICIPATE IN THE SAME MENU

CHILDREN UNDER 16 CAN ORDER OFF THE MENU SEPARATELY

Feed Me Experience - \$75 pp

Feast on a range of dishes from our menu. Three courses specially selected by us, for you & your group - Includes entrees, mains & dessert!

Our friendly staff will take into account your requests & dietary needs.

Noi Banquet - \$62 pp

Salmon Sashimi
Fried Corn Ribs
Veg Spring Rolls
Honey Fried Chicken

Fried Chicken Curry
Chilli Salt Lamb Ribs
Crispy Eggplant Salad
Wok-Tossed Green Beans
Jasmine rice

Strictly no alterations | GF upon request

RAW

Spencer Gulf Oysters (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 spice seasoning & kaffir lime aioli

Vegetarian Spring Rolls (GF *V*) 17
w garlic fish sauce

Honey Fried Chicken (GF D) 18
fried chicken wings w honey butter

Bánh Tráng Mushroom (GF V) 18
crispy rice paper w mixed mushrooms,
spring onion oil, sesame & hoisin

Bánh Tráng Pork (GF) 18
crispy rice paper w egg, spring onion oil,
sesame & hoisin

Bánh Xèo Bites (GF *V*) 20
minced prawn & pork belly, beansprouts
& fish sauce on a mung bean waffle

Bò Lá Lốt (GF N) 28
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 chicken w banana blossom, herb
salad & chilli oil

Fried Chicken Curry (GF) 36
yellow curry w potato, eggplant & carrot

Barramundi (*GF*) 42
fried baby barramundi w pineapple,
cucumber & dill salad

Chilli Crab Noodles (D) 32
wok-tossed tapioca noodles w butter,
chilli & WA blue swimmer crab

FROM THE WOOD GRILL

Chilli Squid (GF) 36
w fermented chilli, spring onion & lime

Chilli Salt Lamb Ribs (GF) 39
w mint & lime sauce

Braised Beef Ribs (GF) 39
w phở jus & pickled onion

Angus Steak (GF) 45
300g scotch fillet w spring onion salsa
[only available medium rare - no
alterations]

BBQ Chicken (GF) 36
w spring onion oil, lemongrass & garlic
fish sauce

VEGETABLES

Crispy Eggplant Salad (*GF* V) 24
w sesame caramel glaze & beansprout salad

Wok-Tossed Choy Sum (GF *V*) 18
w crispy shrimp, shrimp paste, chilli & garlic

Wok-Tossed Green Beans (GF *V* D) 18
w garlic butter fish sauce

Fried Brussel Sprouts (GF *V*) 18
tossed in sweet fermented chilli

Green Apple Salad (GF *V*) 15
cabbage, bean sprouts, pickled carrot,
green apple, mixed herbs & garlic fish sauce

Wok-Tossed Veg Noodles (V) 24
seasonal vegetables w tapioca noodles &
chilli oil

ESSENTIAL EXTRAS

Mushroom Fried Rice (*GF* *V*) 22
w egg, mixed mushrooms, beansprouts &
spring onion

Chicken Fried Rice (*GF*) 22
w egg, beansprouts & spring onion

Jasmine Rice (GF V) 4

House-Made Chilli Oil (GF V) 3.5

House-Made Fermented Chilli (GF V) 3

TO FINISH

Tiramisu (D) 19
Trung nguyên vietnamese coffee,
savoardi, kahlua & mascarpone

Mango Pudding (GF V N) 18
w coconut milk sago, lychee & toasted
almonds

Mochi Donuts (GF D) 2 for 12
glutinous rice donuts 4 for 20
w condensed milk ice cream

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

