



# nội

vietnamese eatery

\*SPRING MENU\*

## GROUP MENUS

DINING WITH 7 OR MORE  
ADULTS?

GROUPS MUST PARTICIPATE  
IN 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

This tasting menu is designed to feature our most popular dishes. The selection includes a variety of starters, mains & finish with dessert.

Relax & let us make the hard decisions.  
Recommended for all groups with dietary needs

## Noi Banquet - \$70 pp

two course menu

CHOICE OF STARTER PLATTER

[COOKED] OR [RAW]

Spring Rolls (V) Oysters (GF)

Fried Chicken (GF D) Salmon Sashimi (GF)

Corn Ribs (V) Scallop Ceviche (GF)

MAIN COURSE

Betel Leaf Lamb (GF N)

Wagyu Steak (GF D)

Twice Cooked Pork Belly (GF)

Noodle Platter (GF) w lettuce, pickles & herbs



## RAW

spencer gulf oysters (GF) (4) 20  
w shallot herb dressing (6) 30

kingfish sashimi (GF) 28  
w green chilli, fish sauce, whipped coconut  
& crispy rice cracker

seafood platter (GF) 32  
salmon sashimi, scallop ceviche &  
spencer gulf oysters

## SNACKS

whipped tofu 16  
w hot honey, basil oil & fried bread

fried corn ribs (GF V) 17  
w five spice seasoning & kaffir lime aioli

vegetarian spring rolls (GF \*V\*) 17  
rice paper spring rolls w garlic fish sauce (4)

bánh tráng nướng mushroom (GF V) 18  
grilled crispy rice paper w hoisin & mixed  
mushrooms (4)

fried chicken wings (GF D) 18  
w honey butter sauce

bánh xèo waffle bites (GF \*V\*) 22  
minced prawn & pork belly on turmeric mung  
bean waffle & fish sauce (4)

angus beef skewers (GF) 18  
w bun bo hue spices, chilli & fried leek (2)

betel leaf lamb (GF N) 18  
lemongrass lamb mince wrapped in betel leaf  
w peanuts, noodles, lettuce & garlic glaze (4)

## MAINS

braised beef ribs (GF) 45  
w basil, phở jus & pickled onion

wagyu steak (GF D) 72  
400g jacks creek scotch mb3-4 w herb butter  
medium rare [no alterations]

lamb ribs (GF) 37  
w chilli, mint & lime sauce

bbq chicken (GF) 37  
w lemongrass, spring onion oil & fish sauce

fried chicken curry (GF) 36  
yellow curry w potato, eggplant & carrot

twice cooked pork belly (GF) 38  
w sticky tamarind glaze & green apple salad

chilli grilled squid (GF D) 36  
w sweet fermented chilli, snow peas tendrils &  
fried lap cheong (chinese pork sausage)

fried barramundi (\*GF\*) 42  
w pineapple, cucumber, mixed herb & dill salad

## VEGETABLES

crispy eggplant salad (\*GF\* V) 24  
cabbage, beansprouts, herbs & sesame glaze

wok-tossed green beans (GF \*V\* D) 18  
w garlic butter fish sauce & chilli

fried brussel sprouts (GF \*V\*) 18  
w sweet fermented chilli

green apple salad (GF \*V\*) 16

## NOODLES

bún riêu noodles (D) 32  
WA blue swimmer crab, spiced tomato butter  
& wok-tossed rice rolls

mushroom noodles (\*V\*) 28  
mixed asian mushroom ragu, mushroom xo  
& wok tossed rice rolls

## RICE

egg fried rice (D \*GF\* \*V\*) 22  
w corn, peas, carrots & butter

chicken fried rice (\*GF\*) 24  
w egg, beansprouts & spring onion

steamed jasmine rice (GF V) 4

## DESSERT

tiramisu (D) 19  
trung nguyên vietnamese coffee, cocoa,  
savoardi, kahlua & mascarpone

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

\*change to coconut ice cream\* +1

coconut ice cream (V) 6

## ESSENTIAL EXTRAS

fried bread (V) 6.5

noi chilli oil (GF V) 3.5

noi fermented chilli (GF V) 3

fresh chilli (V) 1.5

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

