



# NOA

## EAT | DRINK | SHARE

### Christmas 2019

NOA is set in the heart of Edge Hill Village. Cornering on Collins Avenue and Pyne Street, the venue offers an array of function opportunities; from quaint gatherings to large celebrations.

*"It was our desire to create a neighbourhood meeting house for locals to enjoy casual yet refined dining."*

The approach to dining at NOA as a group is well aligned with our philosophy of; Eat Drink Share. Our extensive menu and beverage list encourages our guests to put aside preconceived ideas of eating and engage in a shared experience, a concept that works well with events and groups of any kind.

# SPACES



## THE DECK

Opening up onto Collins Avenue, our undercover al fresco deck is the perfect space for either a sit down dinner or stand up cocktail affair.

Comfortably seating 40 guests for a sit down, 'Let Us Feed You' experience, The Deck offers your function a breath of fresh air and welcomes our beautiful Cairns weather.

The Deck can also accommodate up to 80 guests for a stand up cocktail function with direct access to our main bar.



## PYNE STREET

Pyne Street symbolises the laid back atmosphere that is Edge Hill, with views leading to Mount Whitfield Conservation Park.

Pyne Street can comfortably seat 40 guests for a sit down, 'Let Us Feed You' experience and accommodate up to 60 guests for a casual stand up cocktail experience.

Pyne Street is also an ideal space for smaller gatherings, a true locals favourite haunt when dining at NOA.



## INSIDE DINING

Our Inside Dining Room offers your event an air conditioned, private area to entertain your guests, with direct walk up access to our bar.

Comfortably seating 70 guests for a sit down 'Let Us Feed You' experience and accommodating up to 100 for a stand up cocktail function, the Inside Dining Room is a versatile, fully air conditioned space ideal for any function.



## EXCLUSIVE USE

NOA is the perfect venue for an exclusive use event, offering your guests an array of different dining spaces.

We can comfortably accommodate groups of up to 140 guests for a sit down, 'Let Us Feed You' experience and up to 170 guests for a cocktail style affair.

# MENU



## SIGNATURE 'LET US FEED YOU' MENU

Our signature 'Let Us Feed You' style menu was created from our concept of a shared dining experience, and therefore translates well to functions of any size, offering a selection for the entire table to share. This menu offers a seven course selection of NOA's signature favourites and allows your guests to sit back and relax, while our dedicated kitchen team takes care of their culinary desires.

*Lunch 39 pp*  
*Dinner 54 pp*

## FESTIVE 'LET US FEED YOU' MENU

Home Made Rosemary Focaccia Loaf  
flavoured butter and house made dips

~

Red Cabbage, Apple and Walnut Arancini  
goats cheese and citrus cream

~

Prawn Wonton Cups  
wakame and pickled ginger

~

Orange and Cardamom Duck Shanks  
louts root chips

~

Herb Smoked Labneh  
grilled halloumi and heirloom carrots

~

*Followed by*

Pan Fried Ricotta Gnocchi  
roast pumpkin, sautéed spinach, toasted pine nuts, asparagus,  
torn burrata, crispy sage, burnt butter and sage sauce

Marinated Lamb Backstrap  
pearl barley, pine nuts, soaked raisins, pea espuma, mint oil, sugar  
snap peas, lamb jus

~

*Finished with*

Coconut Panna Cotta  
white chocolate and coconut sand

*54 pp*

# FESTIVE 'LET US FEED YOU' PREMIUM MENU

Home Made Rosemary Focaccia Loaf  
flavoured butter and house made dips

~

Red Cabbage, Apple and Walnut Arancini

~

Prawn Wonton Cups  
wakame and pickled ginger

~

Orange and Cardamom Duck Shanks  
louts root chips

~

Herb Smoked Labneh  
grilled halloumi and heirloom carrots

~

*Followed by*

Edge Hill Butchery 'Cape Grim' Tomahawk Steak  
*with shared trimings;*

bacon crumbed bone marrow  
duck fat potatoes  
heirloom carrots  
pear and walnut salad  
porcini mushroom butter  
roasted garlic and mushroom ketchup

~

*Finished with*

Coconut Panna Cotta  
white chocolate and coconut sand

*64 pp*



## FESTIVE CANAPE MENU

Our personalised canape menu offers your guests a casual, stand-up style food experience. It is a great alternative for a more casual, relaxed experieOur dedicated kitchen team have put NOA's soul into the menu so that your guests can indulge on a culinary journey whilst attending your function.

*On arrival*

Home Made Rosemary Focaccia Loaf  
flavoured butter and house made dips

*Please select five options from the menu below*

Pork Belly Bites	Thai Fish Cakes
Davidson Plum chutney	green chilli and cilantro chutney
~	~
Spiced Duck Spring Rolls	Chipotle Smoked Chicken Wings
home made sweet chilli sauce	blue cheese sauce
~	~
Cauliflower Pakoras	Fig, Goats Cheese and Caramelised Onion Tarts
pomegranate raita	~
~	Red Cabbage, Apple and Walnut Arancini
Smoked salmon atop a Risotto Cake	goats cheese and citrus cream
salmon pearls, dill crème fraiche	~
~	Prawn Wonton Cups
Salt Cod Croquettes	wakame and pickled ginger
lemon and dill crème fraiche	
~	
Haloumi Cigars	
piquant mayonnaise	

*39pp*

# PREMIUM FESTIVE CANAPE MENU

*On arrival*

Home Made Rosemary Focaccia Loaf  
flavoured butter and house made dips

*Please select five options from the menu below*

Lamb and Feta Sliders minted yoghurt ~	tomato and coriander passata sauce ~
Lao Style Spicy Pork Lettuce Cups crispy onion ~	Red Wine and Garlic Marinated Wagyu Skewers ~
Dill Scented Potato Rosti smoked salmon ~	Wild Mushroom and Gruyere Croquettes smoked bechamel ~
Mini Prawn and Avocado Bruschetta sundried tomato aioli ~	Mountain Pepper Goats Cheese and Fig Puffs ~
Chicken Vindaloo Pappadum Tacos pineapple pickle, lime aioli ~	Blue Swimmer Crab and Green Mango Tostadas ~
Ricotta and Pine Nut Dumplings	Smoked Wagyu Cheese Burger Slider

*49 pp*

# BEVERAGE PACKAGES



## STANDARD BEVERAGE PACKAGE

### *Beer*

Asahi | Peroni | Mountain Goat Steam Ale | Coopers Light

### *Wine*

Hently Farm Blanc de Noir | Ara Sauvignon Blanc  
Kris Pinot Grigio  
d'Soumah Rosé | Wise Guys Pinot Noir  
Flametree 'Embers' Cabernet Sauvignon

Soft Drink | Juice | Mineral Water

*Two Hour Package – 40 pp*

*Three Hour Package – 50 pp*  
**PREMIUM BEVERAGE PACKAGE**

*Beer*

Asahi | Peroni | Mountain Goat Steam Ale | Coopers Light

*Wine*

Zinio Cava | Ara Sauvignon Blanc | Kris Pinot Grigio |  
d'Soumah Rosé | Wise Guys Pinot Noir  
Flametree 'Embers' Cabernet Sauvignon

*Spirit*

Kettle One Vodka | Tanqueray Gin | Bundaberg Rum  
El Reposado Tequila | Jameson Irish Whisky

*Cocktail*

Coconut Almond Mojito | Noa Nectar | Tropical Spiced Margarita  
Yuzu Sour

Soft Drink | Juice | Mineral Water

*Two Hour Package – 59 pp*

*Three Hour Package – 69 pp*



## BAR TAB

Popular with cocktail functions, a bar tab gives your guests direct access to our bar where they can choose from a range of beverages on consumption.

Our entire beverage list can be found on our website

[www.noaeat.com.au](http://www.noaeat.com.au)

## PLEASE NOTE

*All of our Christmas Function packages include Christmas decorations and styling.*

*Book your Christmas function with us before October 31<sup>st</sup> and receive a complimentary drink on arrival\* for your entire group.*

No venue hire fee.

Minimum spend requirements apply to bookings that require full use of The Deck, Pyne Street, our Inside Dining Area and for Exclusive Use Functions.

Beverage Packages require a minimum of eight guests.

Bookings must be finalised no later than 72 hours before event date.



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