



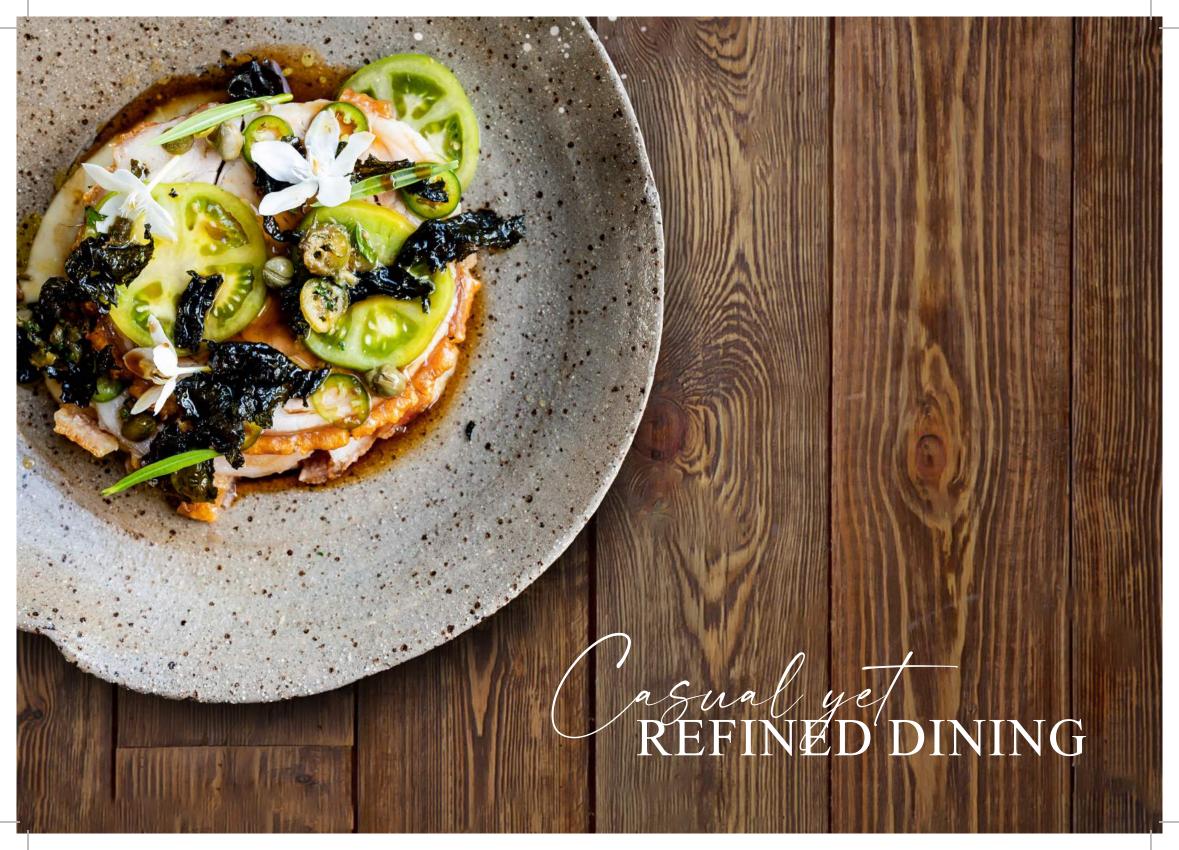


EAT | DRINK | SHARE

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 70 guests for a stand up cocktail function with direct access to our main bar.

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



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.

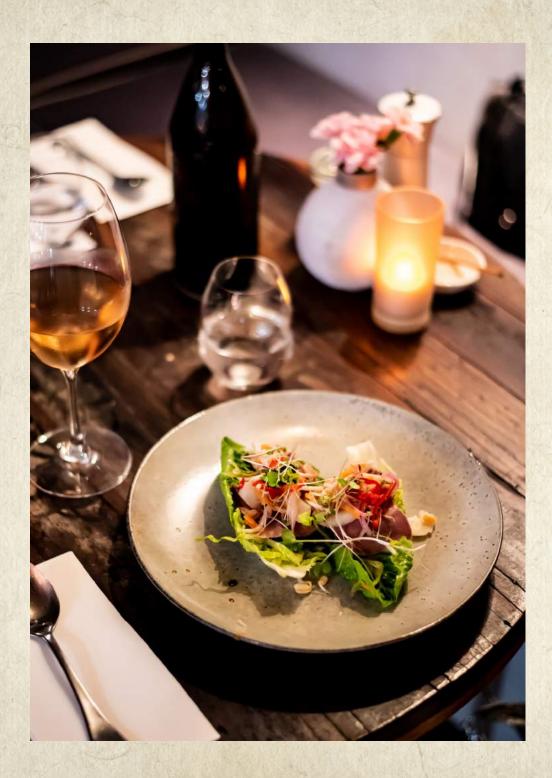
Pyne Street is also an ideal space for smaller gatherings, a true locals favourite haunt when dining at NOA.

EXCLUSIVE USE

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

Contact reservations@noaeat.com.au for more information.





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 49PP DINNER 59PP



STANDARD PACKAGE

Lime cured reef fish, coconut, coriander, fresh chilli, avocado, finger lime & blue corn chips

Forest Mushroom Arancini - Forest mushroom arancini, truffle aioli, shaved parmesan

Zucchini and Cauliflower - Zucchini, goats cheese, semi-dried tomato, cauliflower piccalilli, pea purée & petit herb salad

Ham Hock Croquettes - Braised ham hock, sauce gribiche, sweet & sour onion, sumac salt

Mandarin & Coconut - Fresh and dehydrated mandarin, mandarin curd, coconut ice cream, milk crumb, meringue kisses & Turkish delight

49PP



PREMIUM PACKAGE

Lime cured reef fish, coconut, coriander, fresh chilli, avocado, finger lime & blue corn chips

Forest Mushroom Arancini - Forest mushroom arancini, truffle aioli, shaved parmesan

Zucchini and Cauliflower - Zucchini, goats cheese, semi-dried tomato, cauliflower piccalilli, pea purée & petit herb salad

Spanish Mackerel - Pan-fried spanish mackerel, kelp noodle, crispy prosciutto, pickled radish and champagne vinaigrette

Slow roasted pork belly, onion soubise, charred native plum vinaigrette, mango relish & seaweed salad

Mandarin & Coconut - Fresh and dehydrated mandarin, mandarin curd, coconut ice cream, milk crumb, meringue kisses & Turkish delight

59PP



CANAPÉ PACKAGES

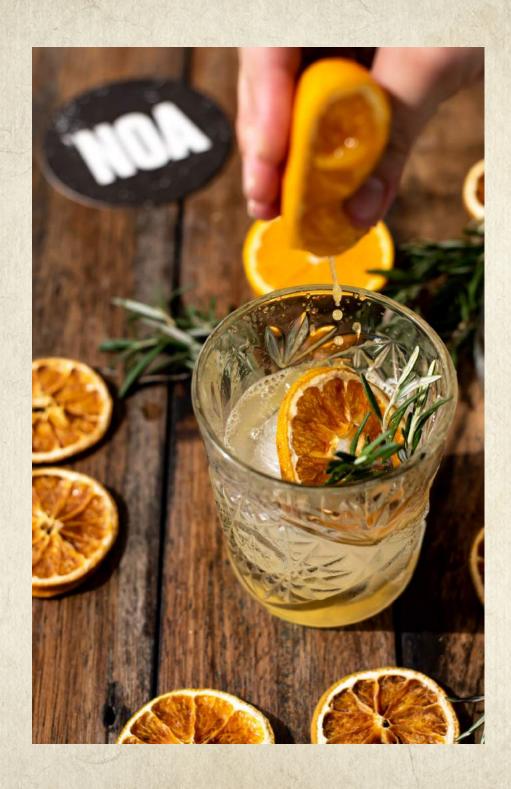
Standard Canape 25pp (includes a choice of 4 pieces)

Premium Canape 35pp (includes a choice of 6 pieces)

- Forest Mushroom Arancini Forest mushroom arancini, truffle aioli, shaved parmesan
- Ham Hock Croquettes Braised ham hock, sauce gribiche, sweet & sour onion, sumac salt
- Freshly shucked oysters with finger lime
- Freshly shucked oysters with nam jim
- Korean pork steamed bun with gochujang
- Tofu steamed bun with mushroom ketchup & butter lettuce (V)
- Crispy pork belly skewers with onion soubise & mango relish
- Eggplant chips with fennel seeds & raita
- Hervey bay scallops with sweet potato puree & ginger caramel
- Prawn wonton crisps with wakame & pickled ginger
- Haloumi cigars (V)
- Reef fish ceviche tostadas
- Orange & cardamom duck shanks with savory granola

Both canapé packages include a bread and dip platter on arrival. Minimum 20 people for canapé packages.

ADD ON NOA'S SIGNATURE PLOUGHMANS BOARDS | 10PP



BEVERAGE PACKAGES STANDARD PACKAGE

BEER

Asahi, Peroni and Rotating Tap beer

WINE

A selection of our House Wines: Tortoise and the Hare Sparkling Brut SA Tortoise and the Hare Sauvignon Blanc 2020 SA Tortoise and the Hare Shiraz 2019 SA

SOFT DRINK | JUICE | MINERAL WATER 3 HOUR PACKAGE 45PP

2 HOURS \$39 | 3 HOURS \$49



PREMIUM PACKAGE

BEER

Asahi, Peroni and Rotating Tap beer

WINE

A selection of our House Wines: Tortoise and the Hare Sparkling Brut SA Tortoise and the Hare Sauvignon Blanc 2020 SA Tortoise and the Hare Shiraz 2019 SA

SPIRITS

Ketel One Vodka, Tanqueray Gin, Bundaberg Rum, Johnnie Walker Red Label

SOFT DRINK | JUICE | MINERAL WATER 3 HOUR PACKAGE 62PP

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 noaeat.com.au

2 HOURS \$52 | 3 HOURS \$62 ADD COCKTAIL WAVE TO YOUR PACKAGE FOR 12PP

