



Flawless
FUNCTIONS



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.



Casual yet
REFINED DINING



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 events@noaeat.com.au for more information.



Function
MENUS



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 58PP

DINNER 88PP

MATCHING WINE 50PP



STANDARD PACKAGE

Five Spice Steam Bun / Chinese five spice chicken, togarashi, fried shallots, yuzu ponzu, mint (1p)

Tiger Prawn Betel Leaf / Pawpaw salad, crunchy peanuts, fish sauce glaze (1p)

Gnocchi / Pan fried pecorino gnocci with herb pesto and crispy prosciutto (3p)

San Choy Bao / Spicy pork larb in a lettuce cup, thai basil, fried shallots (1p)

Yuzu Cloud / Matcha crumble, white chocolate mousse, yuzu gel, orange zest

58PP

PREMIUM PACKAGE

Panisse Fries / Chilli salt, garlic aioli

Char Siu Pork Bao / Ponzu dressing, pickled daikon, Vietnamese mint

Red Curry Tiger Prawns / Citrus pangrattato, curry leaves

Chicken Empanada / Cumin yoghurt

Gnocchi / Sage and pumpkin crispy gnocchi, grated pecorino, prosciutto

Kaffir Lime Pannacotta / Passionfruit curd, fresh mango, candied almonds

68PP



CANAPÉ PACKAGES

Standard Canape 38pp (includes a choice of 4 pieces)

Premium Canape 48pp (includes a choice of 6 pieces)

- Five spice chicken steam bun, tagorashi spice, fried shallots, yuzu ponzu, mint
- Tiger prawn betel leaf, pawpaw salad, cumchy peanuts, fish sauce glaze
- Pan fried pecorino gnocchi, herb pesto, crispy prosciutto
- Panisse fries, chilli salt, garlic aioli
- Char siu pork bao, pickled daikon, vietnamese mint, ponzu
- Chicken empanada, cumin yoghurt
- Charred focaccia, smoked labneh, soy button mushrooms
- Fried rice paper rolls, sticky nuoc cham, duck breast
- Freshly shucked oysters, green namh jin
- Reef fish crudo on a taro tostadas, grapefruit cure, avocado mousse, dill oil, jalapeño

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

+ ADD A SIGNATURE CHARCUTERIE BOARD (Serves 5-7) | 55EA



SELECTION PACKAGE (1)

Choose one of the below options for each course.

Entrée

- Scallops / Seared scallops, chorizo jam, red pepper purée, zhoug, smoked almonds (3)
- Cauliflower / Sakura ginger, sesame dressing, crispy garlic, scallions

Main

- Barramundi / Gochujang butter, coconut + lemongrass cream, grilled vegetables, yuzu vinaigrette, sweet potato nest, cashew crumble
- Beef Short Ribs / Sticky soy + ginger braised, potato scallop, grated parmesan, sour cream, chives
- Mushroom Tagliatelle / Golden Oak mushrooms, creamy truffle sauce, pecorino, spinach, sage crust

Dessert

- Yuzu Cloud / White chocolate mousse, yuzu pearl, matcha crumble, orange zest
- Mango gel, passionfruit glaze, almond praline, ginger tuile, kaffir lime dust

80PP



SELECTION PACKAGE (2)

Choose one of the below options for each course.

Entrée

- Grilled Reef Fish / Carrot + ginger purée, charred brocolini, pickled onion + herb mix
- Chicken Wings / Soy marinated wings, green onion, pickled jalapeños, tare sauce, fried shallots (6)
- Duck Breast / Seared Pink, Malaysian red curry sauce, grilled pineapple, fried kaffir lime leaves

Main

- Grilled Prawns / Secret Thai marinade, paw paw salad, tamarind glaze, crunchy peanuts, toasted rice powder, fresh herbs
- Wagyu Eye Fillet / 200g grass-fed steak, bone marrow stuffed portobello mushroom, crispy parmesan, confit baby carrots, caramelised onion, truffle porcini jus
- Mushroom Tagliatelle / Golden Oak mushrooms, creamy truffle sauce, pecorino, spinach, sage crust

Dessert

- Yuzu Cloud / White chocolate mousse, yuzu pearl, matcha crumble, orange zest
- Mango gel, passionfruit glaze, almond praline, ginger tuile, kaffir lime dust

90PP



BEVERAGE PACKAGES

STANDARD PACKAGE

BEER

Sapporo, Macalister's Hazy Pale & Latitude 17

WINE

A selection of our House Wines:

Ruggeri Prosecco 'Argeo' Brut Italy

Mr Mick Fiano SA

Mount Trio Merlot WA

Villa AIX Rosé France

SOFT DRINK | JUICE | MINERAL WATER

3 HOUR PACKAGE 45PP

+ Bottomless Mocktails 10PP



PREMIUM PACKAGE

BEER

Sapporo, Macalister's Hazy Pale & Latitude 17

WINE

A selection of our House Wines:

Ruggeri Prosecco 'Argeo' Brut Italy

Mr Mick Fiano SA

Mount Trio Merlot WA

Villa AIX Rosé France

SPIRITS

Hartshorn Sheep Whey Vodka, Four Pillars Rare Dry
Gin, Flor de Caña 4 year Rum, Four Roses Bourbon

SOFT DRINK | JUICE | MINERAL WATER

3 HOUR PACKAGE 60PP

+ Bottomless Mocktails 10PP

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

ADD COCKTAIL WAVE TO
YOUR PACKAGE FOR 12PP

PLEASE NOTE

All of our Christmas function packages include Christmas decorations and styling.

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 10 guests.

Please email events@noaeat.com.au if you would like more information for your upcoming function.

CONTACT US TODAY

Call us to book your function (07) 4032 3117

events@noaeat.com.au

1 Pyne Street, Edge Hill, Cairns, QLD 4870

noaeat.com.au

