

ngon

VEGETARIAN & VEGAN

Opening Hours

Monday Closed

Tuesday 11am–2:30pm / 5pm–9:30pm

Wednesday 11am–2:30pm / 5pm–9:30pm

Thursday 11am–2:30pm / 5pm–9:30pm

Friday 11am–2:30pm / 5pm–10pm

Saturday 11am–2:30pm / 5pm–10pm

Sunday Closed

Contact Us

Phone 3705 3082

Email info@ngonbrisbane.com.au

Address

183 Given Terrace,
Paddington QLD 4064

LETS FEAST BANQUET!

Lunch

\$35 PER PERSON

2 small, 2 large, 1 side

Dinner

\$45 PER PERSON

2 small, 3 large, 1 side

Minimum 2 guests
Only 1 banquet choice per table
Excludes chefs specials

Vegetarian banquet available
Let your waiter know any
dietary considerations.

BÚN BÒ HUẾ CHAY

VEGAN BBH (VG) \$18

Thick rice noodles, aromatic spicy soup, carrot, shiitake mushroom, tofu, Vietnamese herbs

BÚN CHAY

VERMICELLI BUDDHA BOWL (VG) \$18

Vermicelli noodles, tofu skewers, vegetarian spring rolls, Vietnamese herbs, served w/ vegan nuoc cham

MÌ XÀO CHAY

VEGETABLE NOODLE STIR FRY (GF) \$18

Sweet potato clear noodles, chefs selection of vegetables, tofu

BÁNH TẪM CHAY

RICE NOODLES COCONUT SAUCE (VG) \$18

Thick rice noodles, fried tofu, coconut cream, Vietnamese herbs, vegan sauce, peanuts

GỎI ĐU ĐỦ CHAY

GREEN PAPAYA SALAD (VG) \$20

Green papaya, pickled vegetables, tofu, house made vegan sauce, peanuts

BÁNH XÈO CHAY

CRISPY VIETNAMESE CREPE (VG) \$20

Turmeric, rice flour, coconut cream, baby corn, beansprout, mix herbs, tofu served w/ vegan house made fish sauce

ĐẬU HŨ XÀO

BUDDHA DELIGHT (VG) (GF) \$20

Fresh tofu, chefs selection vegetables, garlic, ginger

CÀ TÍM KHOAI MỠ

VIETNAMESE EGGPLANT (GF) (VG) \$20

Fried eggplant, purple yam soup, black pepper, aromatic oil

BÁNH CUỐN CHAY

VIETNAMESE VEGETARIAN GNOCCHI (V) \$20

Rice noodle rolls, yellow curry, seasonal vegetables, peanut

CA RI CHAY

VEGETARIAN CURRY (V) \$20

Fried tofu, yellow curry, root vegetables, greens, lychee

SMALL PLATES

CHÀ GIÒ CHAY

VEGETABLE SPRING ROLL (VG) (4) \$14

Tofu, snow mushroom, carrot, leek, glass noodles, taro, potato served w/ sweet chilli plum sauce

BẮP NƯỚNG MỠ HÀNH

VIETNAMESE CORN RIBS (VG) (GF) \$14

Sweet corn, spiced salt, aromatic oil

ĐẬU HŨ RANG MUỐI

SALT & PEPPER TOFU (V) (GF) \$14

Lightly battered tofu, brunoise vegetables served with lemon salt & pepper

XÍU MẠI

PORK DUMPLINGS (3) \$14

Pork mince, shallot, cabbage, cilantro served w/ ginger soy

GỎI CUỐN

VIETNAMESE RICE PAPER ROLLS (3) (VO) \$14

Choice of pork / chicken / tofu Vietnamese herbs, mix salad, rice hammock served w/ peanut hoisin sauce

GÀ RÁN

FRIED CHICKEN BITES \$14

Lightly battered chicken breast, 5 spice, kewpie mayonnaise

CÁNH GÀ CHIÊN

VIETNAMESE FRIED CHICKEN WINGS (GF) \$14

Lightly fried chicken wings, sticky Vietnamese glaze, sesame seed, nuoc cham

GÀ CUỘN XÀ LÁCH

CHICKEN LETTUCE CUPS (3) \$16

Chicken breast, brunoise vegetables, wonton skin, lettuce

CHÀ GIÒ VỊT

DUCK SPRING ROLL (4) \$16

Roast Bbq duck, taro, potato, snow mushroom, carrot, glass noodles served w/ sweet chilli plum sauce

TÔM CỐM

YOUNG RICE COATED PRAWNS (4) \$16

Prawns, young rice, kewpie mayonnaise

MỰC RANG MUỐI

SALT & PEPPER SQUID (GF) \$16

Squid lightly battered, brunoise vegetables, served w/ lemon salt & pepper

MỰC NƯỚNG SA TẾ

SATAY GRILLED SQUID (GF) \$16

Squid, satay, green chilli sauce

LARGE PLATES

GỎI GÀ

CHICKEN SALAD (GF) \$17

Grilled chicken, Vietnamese herbs, pickled vegetables, bean sprout, onion, peanut

GÀ XÀO SẢ ỚT

LEMON GRASS CHILLI CHICKEN \$17

Chicken breast, lemon grass, chilli, onion, red peppers

CƠM CHIÊN

WOK FRIED RICE CHICKEN OR TOFU (VO) \$18

Jasmine rice, brunoise vegetables, xo sauce, egg

MÌ HOÀNH THÁNH

WONTON NOODLE SOUP \$18

Egg noodle, bbq pork, asian greens, pork wonton, shallot, black pepper

PHỞ BÒ

BEEF NOODLE SOUP \$18

Signature beef stock, chefs selection beef cuts, thick rice noodles, Vietnamese herbs

BÚN

VERMICELLI COMBINATION BOWL \$18

Choice of pork / chicken / beef Vermicelli noodles, spring roll, pickled vegetables, Vietnamese herbs, nuoc cham, peanut

GỎI VỊT

DUCK SALAD \$20

BBQ roasted duck, Vietnamese herbs, pickled vegetables, bean sprout, onion, peanut

BÒ SỢI CHIÊN

SHREDDED BEEF (GF) \$20

Lightly battered beef strips, house made bbq sauce, onion, capsicum

HEO QUAY

TWICE COOKED PORK BELLY (GF) \$22

Pan seared pork belly, house made sweet & sour chilli sauce, mix salad

MÌ XÀO THẬP CẨM

NOODLE COMBINATION STIR FRY \$22

Egg noodles, chefs master sauce, pork, prawns, chefs selection of vegetables

GÀ XÀO

STIR FRY CHICKEN (GF) \$22

Chicken breast, chefs selection of vegetables, garlic, nuoc cham, xo sauce

CÀ RI VỊT

DUCK CURRY \$22

Roasted duck, yellow curry, root vegetables, lychee

GÀ RÁN NGON

NGON FRIED CHICKEN (GF) \$22

Fried chicken breast, crispy curry rice, kaffir lime, mix salad, served w/ house made sweet chilli sauce

VỊT ÁP CHÀO

DUCK HOT PLATE \$24

Roasted duck, chef master sauce, chefs selection of vegetables

Chefs Specials

TÔM XÀO GỪNG TỎI

GINGER GARLIC PRAWNS (GF) \$30

Prawns, chefs selection of vegetables, ginger, garlic

VỊT QUAY

DUCK MY WAY \$30

Twice cooked roasted duck, mix salad, orange, aromatic oil, sweet plum & soy sauce

BÒ ÁP CHÀO

SIZZLING BEEF HOT PLATE \$34

Wagyu beef, caramelised onion, chefs master sauce, bourbon flambé

CÁ (THEO MÙA)

FISH OF THE DAY (GF) \$36

Lightly battered & deep fried, Vietnamese herbs, brunoise tomato & vegetables, nuoc cham

TÔM MŨ NI XỐT TƯƠNG ĐEN

BUGS BLACK BEAN HERB BUTTER \$36

Battered morton bay bugs, black bean, garlic, butter, Vietnamese herbs, egg noodle

SIDES

CƠM

STEAM JASMINE RICE \$3

RAU XÀO

VEGETARIAN STIR FRY

VEGETABLES (V) (GF) \$10

RAU

STEAM SEASONAL GREENS, CHEFS MASTER SAUCE (V) \$10

SWEETS

GOLDEN CUSTARD BUNS \$9
Lightly fried custard filled buns, condensed milk

PANDAN BRÛLÉE \$12
Vietnamese inspired french classic

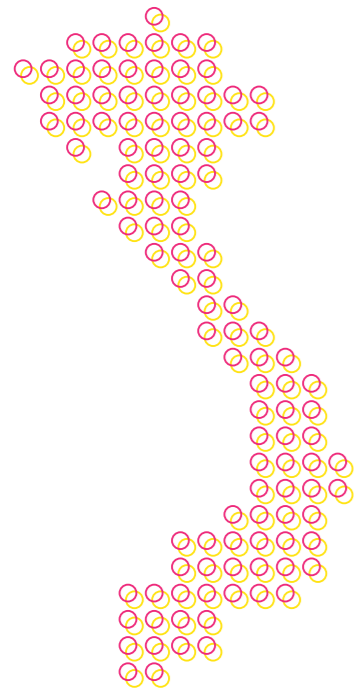
DEEP FRIED ICE CREAM \$12
Taro gelato, light pastry, coconut caramel

HOT & COLD DRINKS

TEA POT \$5PP
- Lemon ginger
- Green tea
- Jasmine

SPARKLING WATER 750ML \$5
COKE / COKE NO SUGAR / LEMONADE \$5
COCONUT JUICE \$6
VIETNAMESE ICE COFFEE \$6
LEMON LIME BITTERS \$6

HOUSE MADE SODA \$9
- Lychee apple pineapple
- Strawberry lime basil
- Sugarcane lemon mint



SPIRITS

JACK DANIELS WHISKY \$10
CANADIAN CLUB WHISKY \$10
WILD TURKEY BOURBON \$10
CAPTAIN MORGAN SPICE RUM \$10
BARCADI WHITE RUM \$10
GORDONS GIN \$10
KETTLE ONE VODKA \$10

BEER & CIDER

SOMERSBY APPLE CIDER \$9
BROUHAHA STRAWBERRY RHUBARB SOUR \$9
HAHN PREMIUM LIGHT \$8
SAIGON LAGER \$9
HANOI LAGER \$9
BROUHAHA PALE ALE \$9

On Tap

TIGER BEER \$7/\$9
NGON PALE ALE \$7/\$9
STELLA ARTOIS \$9

COCKTAILS

CHERRY BLOSSOM \$16
Gin, berry infusion, lemon, aqua faba

RED WEDDING COSMO \$16
Vodka, lychee syrup, cranberry juice, lime

MEKONG DELTA MOJITO \$16
White rum, lemon grass, mint, lime

SAIGON WHISKY SOUR \$16
Whisky, lemon, sugar syrup, bitters

VIETNAMESE ESPRESSO MARTINI \$16
Vodka, coffee liquor, Vietnamese coffee, condense milk

FRENCH 75 \$16
Gin, prosecco, lemon juice

HELLO HANOI \$16
Gin, blood orange, lime, prosecco

WINES

Glass

SUNNYCLIFF \$10/\$45
Sparkling Brut
Murray River, VIC

SEE SAW \$10/\$45
Prosecco
Orange, NSW

KILIKANOON KILLERMANS RUN \$10/\$45
Riesling
Clare Valley, SA

LA ZONA \$10/\$45
Pinot Grigio
King Valley, VIC

JULES TAYLOR \$10/\$45
Sauv Blanc
Marlborough, NZ

DELATITE \$10/\$45
Pinot Gris
Mansfield, VIC

CHAIN OF PONDS \$10/\$45
Chardonnay
Adelaide Hills, SA

GOLDEN CHILD \$10/\$45
Fume Blanc
Adelaide Hills, SA

XO \$10/\$45
Rose
McLaren Vale, SA

PIKE & JOYCE \$10/\$45
Pinot Noir
Adelaide Hills, SA

NIETSCHKE JULIS \$10/\$45
Shiraz
Barossa Valley, SA

JUNIPER ORIGINAL \$10/\$45
Cabernet Blend
Margaret River, WA

Bottles

CHAMPAGNE COLLET BRUT NV \$120
Sparkling Brut
Ay, Champagne, FRANCE

TORPEZ PETIT BRAVADE \$60
Rose
Provence, FRANCE

JOSEPH CATTIN \$55
Pinot Blanc
Alsace, FRANCE

IL CASATO \$55
Pinot Grigio
Valdadige, ITALY

HUIA \$60
Sauv Blanc
Marlborough, NZ

HOLM OAK \$60
Pinot Gris
Tamar Valley, TAS

CLARENCE HOUSE \$70
Chardonnay
Cambridge, TAS

STAFFELTER HOF MAGNUS \$70
Riesling
Mosel, GERMANY

SCHWARZ \$55
Shiraz
Barossa Valley, SA

MOOROODUC DBC \$60
Pinot Noir
Mornington Peninsula, VIC

LUNAR APOGE COTES DU RHONE \$65
Biodynamic Wine
Rhone Valley, FRANCE

Tasty — Delicious
“MMM... THAT’S NGON”

Let's Become Friends?

  [ngonbrisbane](#)

Order Online