

ngon

Opening Hours

Monday Closed
Tuesday 11am–2:30pm / 5pm–9pm
Wednesday 11am–2:30pm / 5pm–9pm
Thursday 11am–2:30pm / 5pm–9pm
Friday 11am–2:30pm / 5pm–9:30pm
Saturday 11am–2:30pm / 5pm–9:30pm
Sunday Closed

Contact Us

Phone 3705 3082
Email info@ngonbrisbane.com.au

Address
183 Given Terrace,
Paddington QLD 4064

Gluten free (GF)
Vegetarian (VE)
Vegan (VG)
Gluten free option (GFO)
Vegetarian option (VEO)
Vegan option (VGO)

LETS FEAST BANQUET!

Lunch
\$40 PER PERSON
2 small, 2 large, 1 side

Dinner
\$55 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.

VEGE / VEGAN

CHÀ GIÒ CHAY
VEGETABLE SPRING ROLL (VG) (4) \$14
Tofu, snow mushroom, carrot, leek,
glass noodles, taro, potato served w/
sweet chilli plum sauce

GỎI CUỐN ĐẬU HŨ
TOFU RICE PAPER ROLLS (3) (VG)(GFO) \$16
Tofu, Vietnamese herbs, mix salad, rice
hammock served w/ peanut hoisin sauce

CÀ TÍM
VIETNAMESE EGGPLANT (VG) \$16
Fried eggplant, ginger caramel sauce,
chilli

ĐẬU HŨ RANG MUỐI
SALT & PEPPER TOFU (VE)(GF) \$16
Lightly battered tofu, brunoise
vegetables served with lemon salt &
pepper

CỦ SEN CHIÊN GIÒN
CRISPY LOTUS ROOT (VG)(GF) \$16
Lotus root, turmeric, honey sauce

BÚN BÒ HUẾ CHAY
VEGAN BBH (VG) (GFO) \$20
Thick rice noodles, aromatic spicy
soup, vegan beef, shiitake mushroom,
tofu, Vietnamese herbs

BÚN CHAY
VERMICELLI BUDDHA BOWL (VG) \$20
Vermicelli noodles, tofu skewers,
vegetarian spring rolls, Vietnamese
herbs, peanuts, served w/ vegan nuoc
cham

GỎI ĐU ĐỦ CHAY
GREEN PAPAYA SALAD (VG)(GF) \$22
Green papaya, pickled vegetables,
tamarind sauce, peanuts

MÌ XÀO CHAY
VEGETABLE NOODLE STIR FRY (VG) \$22
Thick rice noodle, tofu, chefs
selection of vegetables, brown sauce

BÁNH XÈO CHAY
CRISPY VIETNAMESE CREPE (VG)(GF) \$24
Turmeric, rice flour, coconut cream,
beansprout, mix herbs, tofu served w/
vegan house made fish sauce

ĐẬU HŨ XÀO
BUDDHA DELIGHT (VG)(GFO) \$24
Fresh tofu, chefs selection vegetables,
ginger

CA RI CHAY
VEGETARIAN CURRY (VG)(GF) \$24
Fried tofu, yellow curry, root
vegetables, greens, lychee

SMALL PLATES

GÀ XÚC BÁNH TRÁNG
RICE CRACKER CHICKEN (GFO) \$16
Chicken breast, brunoise vegetables,
Vietnamese spices, rice cracker

XÍU MẠI
PORK DUMPLINGS (3) \$16
Pork mince, shallot, cabbage, cilantro
w/ soy

GỎI CUỐN
VIETNAMESE RICE PAPER ROLLS (3) (GFO) \$16
Choice of pork / chicken, Vietnamese
herbs, mix salad, rice hammock served
w/ peanut hoisin sauce

GÀ RÁN
FRIED CHICKEN BITES (GFO) \$16
Lightly battered chicken breast,
5 spice, kewpie mayonnaise

CÁNH GÀ CHIÊN
VIETNAMESE FRIED CHICKEN WINGS (GFO) \$16
Lightly fried chicken wings, sticky
Vietnamese glaze, sesame seed

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) (GFO) \$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 \$16
Squid, satay, green chilli sauce

SIDES

CƠM
STEAM JASMINE RICE \$3

RAU XÀO
VEGETARIAN STIR FRY
VEGETABLES (VG) (GFO) \$12

RAU
STEAM SEASONAL GREENS,
CHEFS MASTER SAUCE (VG) (GFO) \$12

LARGE PLATES

BÚN
VERMICELLI COMBINATION BOWL (GFO) \$20
Choice of pork / chicken / beef
Vermicelli noodles, spring roll,
pickled vegetables, Vietnamese herbs,
cucumber, lettuce, peanut, nuoc cham

GỎI GÀ
CHICKEN SALAD (GFO) \$20
Grilled chicken, Vietnamese herbs,
pickled vegetables, bean sprout, onion,
peanut

CƠM CHIÊN
WOK FRIED RICE CHICKEN OR TOFU
(GFO)(VEO)(VGO) \$20
Jasmine rice, brunoise vegetables,
xo sauce, egg

MÌ HOÀNH THÁNH
WONTON NOODLE SOUP \$20
Egg noodle, bbq pork, asian greens,
pork wonton, shallot, black pepper

PHỞ BÒ
BEEF NOODLE SOUP (GFO) \$20
Signature beef stock, chefs selection
beef cuts, thick rice noodles,
Vietnamese herbs

GÀ SÀ ỚT
LEMONGRASS CHILLI CHICKEN \$22
Chicken maryland, lemon grass,
asian greens

GỎI VỊT
BBQ DUCK SALAD \$24
Roasted duck, Vietnamese herbs, pickled
vegetables, bean sprout, onion, peanut

BÒ SỢI CHIÊN
SHREDDED BEEF (GF) \$24
Lightly battered beef strips, house
made bbq sauce, onion, capsicum

HEO QUAY
TWICE COOKED PORK BELLY (GF) \$24
Pan seared pork belly, house made sweet
& sour chilli sauce, mix salad

MÌ XÀO THẬP CẨM
NOODLE COMBINATION STIR FRY \$24
Thick rice noodles, chefs master sauce,
chicken, prawns, chefs selection of
vegetables

GÀ XÀO
STIR FRY CHICKEN (GFO) \$24
Chicken breast, chefs selection of
vegetables, xo sauce

GÀ NƯỚNG
NGON CHICKEN (GFO) \$24
Chicken maryland, crispy curry rice,
kaffir lime, pickled vegetable, mix
salad, house made fish sauce

CÀ RI VỊT
DUCK CURRY \$26
Roasted duck, root vegetables, lychee,
yellow curry

VỊT ÁP CHÀO
DUCK HOT PLATE \$26
Roasted duck, chefs selection of
vegetables, ginger, chef master sauce

CHEFS SPECIALS

TÔM XÀO GỪNG TỎI
GINGER GARLIC PRAWNS (GFO) \$32
Prawns, chefs selection of vegetables,
ginger, garlic

VỊT QUAY
DUCK MY WAY \$32
Twice cooked roasted duck, mix salad,
orange, aromatic oil, sweet plum & soy
sauce

BÒ ÁP CHÀO
SIZZLING BEEF HOT PLATE (GFO) \$36
Wagyu beef, caramelized 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

*Good times are
best shared,, and
so is our food!!*

SWEETS

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

PANDAN BRÛLÉE \$14
Vietnamese inspired french classic

DEEP FRIED ICE CREAM \$16
Ice cream, golden caramel

HOT & COLD DRINKS

TEA POT \$5PP
– Green tea
– Jasmine

SPARKLING WATER 750ML \$5
COKE / COKE NO SUGAR / LEMONADE \$5
COCONUT JUICE \$6
VIETNAMESE ICE COFFEE \$6
LEMON LIME BITTERS \$6
SODA LEMON MINT \$8

SPIRITS

MT COMPASS NO. 8 VODKA \$10
MT COMPASS DISTILLED GIN \$10
NEW NORFOLK MISTY VALLEY WHITE RUM \$10
MT COMPASS BLAZING IRON DARK RUM \$10
SAILOR JERRY SPICED RUM \$10
WHIPPER SNAPPER UPSHOT WHISKY \$10
CANADIAN CLUB WHISKY \$10

BEER & CIDER

NON-ALCOHOLIC – DEEDS ZERO PALE ALE \$10
WILLIE SMITHS ORGANIC CIDER \$10
HAHN PREMIUM LIGHT \$10
MID DEEDS HALFTIME PALE ALE \$10
FULL LARGER DEEDS DRAUGHT \$10
FULL ALE DEEDS PRE GAME \$10
SAIGON LAGER \$10

On Tap

TIGER \$8(300ML) \$10(500ML)
NGON PALE ALE \$8(300ML) \$10(500ML)
MONTEITHS GINGER BEER \$9(300ML)

COCKTAILS

PINK HIBISCUS SPRITZ \$16
Hibiscus flower, sparkling white, wine lime

CHERRY BLOSSOM \$18
Gin, berry infusion, lime

MEKONG DELTA MOJITO \$18
Dark rum, mint, lemon grass, lime

TROPICAL MARGARITA \$18
Tequila, orange curacao, mango, lime

PORN STAR MARTINI \$18
Vodka, passion fruit, vanilla, prosecco

VIETNAMESE EXPRESSO MARTINI \$18
Vodka, Vietnamese iced coffee, coffee liqueur

Tasty — Delicious
“MMM...THAT’S NGON”

WINES

Glass

PRINTHIE 'MOUNTAIN RANGE' \$12/\$55
SPARKLING BRUT
ORANGE, NSW

VILLA FRESCO \$12/\$55
PROSECCO
KING VALLEY, VIC

ATLAS WATERVALE \$12/\$55
RIESLING
CLARE VALLEY, SA

VILLA FRESCO \$12/\$55
PINOT GRIGIO
KING VALLEY, VIC

PRINTHIE 'MOUNTAIN RANGE' \$12/\$55
PINOT GRIS
ORANGE, NSW

BLOOM \$12/\$55
SAUVIGNON BLANC
MARLBOROUGH, NZ

RUSDEN 'CHRISTIAN' \$12/\$55
CHENIN BLANC
BAROSSA VALLEY, SA

FLAMETREE 'EMBERS' \$12/\$55
CHARDONNAY
MARGARET RIVER, WA

TORZI MATTHEWS 'MYSTIC PARK' \$12/\$55
SANGIOVESE ROSE
BAROSSA VALLEY, SA

ROB DOLAN 'TRUE COLOURS' \$12/\$55
PINOT NOIR
YARRA VALLEY, VIC

RUSDEN 'DRIFTSAND' \$12/\$55
GSM
BAROSSA VALLEY, SA

TORZI MATTHEWS 'MYSTIC PARK' \$12/\$55
SHIRAZ
BAROSSA VALLEY, SA

Bottles

LAURENT-PERRIER LA CUVÉE \$120
CHAMPAGNE
CHAMPAGNE, FRANCE

TORZI MATTHEWS 'FROST DODGER' \$69
RIESLING
EDEN VALLEY, SA

KELLEREI KALTERN 'CLASSICO' \$69
PINOT GRIGIO
ALTO ADIGE, ITALY

CHARD FARM \$79
PINOT GRIS
CENTRAL OTAGO, NZ

MAHI \$75
SAUVIGNON BLANC
MARLBOROUGH, NZ

VIGNA CANTINA \$65
TREBBIANO
BAROSSA VALLEY, SA

ROB DOLAN 'WHITE LABEL' \$70
CHARDONNAY
YARRA VALLEY, VIC

DOMAINE VOCORET & FILS \$99
PETIT CHABLIS
CHABLIS, FRANCE

CHATEAU PEYROLS \$70
ROSE
PROVENCE, FRANCE

CLYDE PARK ESTATE \$89
PINOT NOIR
GEELONG, VIC

LINO RAMBLE 'PEE WEE' \$69
CHILLED RED
MCLAREN VALE, SA

YETTO \$75
SHIRAZ
MCLAREN VALE, SA

Let’s Become Friends?

  **ngonbrisbane**

Order Online

Uber Eats 

LUNCH SPECIALS

BÁNH MÌ HEO QUAY

PORK BELLY BANH MI \$10

Pork belly, house made pate, pickled carrot daikon, cucumber, coriander, mayonnaise, Vietnamese baguette

MAKE IT A COMBO

HALF BANH MI

+ SMALL BEEF PHO SOUP

+ 2 SPRING ROLLS

\$20

HỦ TIẾU KHÔ

MIXED EGG NOODLE \$22

Egg noodle, pork belly, prawn, bean sprout, green vegetable, special sauce, aromatic oil

MÌ XÀO GIÒN

CRISPY NOODLE STIR FRY \$24

Chicken, ginger, seasonal vegetables, fried egg noodle

BÒ NÉ

VIETNAMESE STEAK & EGGS \$24

Rib fillet, eggs, house made pate, cucumber, tomato served with a Vietnamese baguette

Order Online

Uber Eats  Chewzie

Let's Become Friends?

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