

Bread

Warm Sour Dough, Garlic & Chive Butter (2)	V	8
Warm Sour Dough, Extra Virgin Olive Oil, Balsamic Glaze (2)	D,V,Veg	8
Bruschetta - Sour Dough, Tomato, Basil, Spanish Onion, Balsamic Glaze (2)	D,V,Veg	8.5

Oysters

Natural Oysters, Fresh Lemon (1/2 Doz) Wine Match: Grandin Brut	G,D	22
Kilpatrick Oysters - Smoked Bacon, Worcestershire (1/2 Doz) Beer Match: Murrays Whale Ale	G,D	24
Fresh Oysters, Rice Wine Mignonette, Finger Lime Pearl (1/2 Doz) Beer Match: Asahi	G,D	24
Fresh Oysters, Watermelon Salsa, Lime Crisp (1/2 Doz) Cocktail Match: Whiskey Sour	G,D	24

Entrées

NOAH'S Signature 'New England' Style Chowder - Cream, Fresh Smoked Cod, Scallops, King Prawns, Baby Clams Wine Match: Two Rivers 'Wildfire' Chardonnay	G	22
Dusted Baby Squid, Israeli Couscous, Ruby Grapefruit, Rocket, Salsa Mojo Wine Match: Tyrrells Semillon	D	24
Hervey Bay Scallops, XO Sauce, Wild Rice & Sesame, Lemon Wine Match: Mawsons Sauvignon Blanc	G	28
Red Gum Salted Huon Salmon Gravlax, Taramasalata Profiterole, Salmon Caviar, Cucumber Salad Wine Match: Dunes & Greene Pinot Noir Chardonnay Piccolo		28
Mooloolaba Prawn Cocktail, Spiced Avocado, Lettuce, Cocktail Sauce Wine Match: Oyster Bay Sauvignon Blanc	G,D	25
Game Terrine, Pickled Seasonal Vegetables, Marinated Baby Figs, Croute Wine Match: Innocent Bystander Pinot Noir	D, Can be G	22
Alpine Buffalo Au Poivre, Wild Mushrooms, Beetroot Puree, Sorrel Wine Match: Tyrrells 'Beyond Broke Road' Cabernet Sauvignon	G,D	24
Chickpea Casarecce, Caponata, Gremolata, Grana Padano Wine Match: Hungerford Hill Tempranillo	G,V Can be D & Veg	19
Grilled Haloumi, Lentil, Pomegranate, Red Pepper, Kewpie Wine Match: Brown Brothers 'Moonstruck' Moscato	G,V	19

Please Speak to your Waiter to discuss any Dietary Requirements

G - Gluten Free

D - Dairy Free

V - Vegetarian

Veg - Vegan

Unfortunately, we are unable to split bills - we thank you for your understanding

A surcharge of 10% applies on all Public Holidays / Payments made by Credit Card incur a Surcharge

Desserts

Frangelico Affogato - Vanilla Bean Ice Cream, Espresso, Frangelico	G,V	16
Espresso Panna Cotta, Chocolate Pencil, Blackberry Gel, Macaroons Liqueur Match: Frangelico on Ice	G,V	16
Mimosa Cake, Italian Meringue, Champagne Jelly, Mandarin Wine Match: Grandin Brut Piccolo	G,V	16
Belgian Chocolate Tart, Macadamia Ice Cream, Summer Berries Port Match: Galway Pipe Grand Tawny	G,V	16
Chef's Selection of Sorbets, Marinated Berries, Candied Citrus Zest Liqueur Match: Cointreau on Ice	G,D,V,Veg	16
Selection of Cheese, Marinated Figs, Dried Fruit, Quince Paste, Lavosh, Crackers Liqueur Match: De Bortoli Noble One Botrytis Semillon	V,Can be G	18

Dessert Tasting Plate (Available for 2 or More Guests) 18 Per Person
Chefs Selection for Each Guest to Sample from our Dessert Menu

Dessert Wine - 90ml Glass/375ml Bottle

Peterson's Botrytis Semillon - Hunter Valley, NSW	12.5 Glass	52 Bottle
De Bortoli Noble One Botrytis Semillon - Riverina, NSW	15 Glass	63 Bottle

Liqueur Coffee

Jonah's	Frangelico, Baileys, Coffee, Cream	10.5
Mexican	Kahlua, Coffee, Cream	10.5
Irish	Jameson, Coffee, Cream	10.5
Parisian	Grand Marnier, Coffee, Cream	10.5
Jamaican	Tia Maria, Coffee, Cream	10.5

Fortified Wines - 60ml

Galway Pipe Port	10
De Bortoli Show Muscat	11
Penfolds Grandfather Port	18

Cognac - 30ml

Courvoisier VS	11
Hennessy VSOP	14
Hennessy XO	25.5

Tea & Coffee

Pot of Loose Leaf Tea 5
Earl Grey, Peppermint, English Breakfast, Green Sencha, Chamomile, Chai

Espresso Coffee - Cappuccino, Flat White, Latte, Long Black, Short Black, Macchiato	
Cup	4.5
Mug	5.5
Flavoured - Vanilla, Caramel, Hazelnut	Add 1.00
Extra Shot	Add 0.50
Chai Latte	5
Hot Chocolate	5
Mocha	5

Set Lunch Menu

Two Course Set Menu ~ 49 - Three Course Set Menu ~ 56

Entertainment Card is not accepted for Set Lunch Menu Prices

Entrée

Choose from the following:

Dusted Baby Squid, Israeli Couscous, Ruby Grapefruit, Rocket, Salsa Mojo
D

NOAH'S Signature 'New England Style' Seafood Chowder -
Fresh Smoked Cod, Scallops, King Prawns, Baby Clams, Cream
G

Mooloolaba Prawn Cocktail, Spiced Avocado, Lettuce, Cocktail Sauce
G & D

Game Terrine, Pickled Seasonal Vegetables, Marinated Baby Figs, Croute
D, Can be G

Chickpea Casarecce, Caponata, Gremolata, Grana Padano
G,V, Can be D & Veg

Main Course

Choose from the following:

Pan-Fried Market Fish, Vine Tomato, Zucchini, Eggplant, Spinach Puree, Citrus
G

Confit Duck Maryland, Taro, Bok Choy, Coconut Rice, Plum Jus
G,D

Nolan's Scotch Fillet, Potato Pave, Seasonal Greens, Chimichurri, Jus
G

Herb Crusted Confit Celeriac, Summer Vegetables, Pomegranate Vinaigrette, Cereal & Seeds
G,D,V,Veg

Dessert

Choose from the following:

Espresso Panna Cotta, Chocolate Pencil, Blackberry Gel, Macarons
G,V

Belgian Chocolate Tart, Macadamia Ice Cream, Summer Berries
G,V

Mimosa Cake, Italian Meringue, Champagne Jelly, Mandarin
G,V

Chef's Selection of Sorbets, Marinated Berries, Candied Citrus Zest
G,V,D,Veg

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