

Group Dinner Menu

Two Course Set Menu ~ 56 - Three Course Set Menu ~ 66

Entertainment Card is not accepted for Group 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

Alpine Buffalo Au Poivre, Wild Mushrooms, Beetroot Puree, Sorrel
G,D

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 Beef 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

Selection of Cheese, Marinated Figs, Dried Fruit, Quince Paste, Lavosh, Crackers
V,Can be G

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

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