

Noosa
Waterfront
RESTAURANT & BAR

Entree

Noosa Red Tomato Bruschetta with Marinated Buffalo Mozzarella, Basil and Balsamic

15

Prosciutto salad with local figs, picked walnuts, Kenilworth Brie and watercress

14

Goats cheese Tart with Roasted Sweet Potato, Truffled leeks and Basil Pesto

16

Handmade Potato Gnocchi with Mushrooms, Peas, Chard and Parmesan

17/24

Boston Bay Mussels with Stewed Leeks, Cream Fraiche, Garlic and Spinach

17

Confit Duck Salad with Pear and water crest, spiced Almonds and mustard dressing

18

Main

Butternut Pumpkin Risotto with Mascarpone, Parmesan Cheese and Truffle oil

22

Beer Battered Local Snapper with Garlic and Rosemary chips and tar tare sauce

23

Pan Seared Tasmanian Salmon with Braised eggplant and Salsa Verde

28

Noosa Spanner Crab Linguini with chilli, garlic, lemon and parsley

19/28

Braised Lamb with Porcini Pappardelle Pasta, Basil and Parmesan Cheese

20/29

Kilcoy Rib Fillet with Creamy Mash Potato, Gympie green beans and mushroom jus

32

Wood Fired Pizza

Margherita : Napoli sauce, Buffalo Mozzarella, Basil, Garlic and Cracked pepper

15

Fungi : Napoli, Taleggio Cheese, Swiss brown mushrooms, Thyme, Oregano

16

Zucchini: Napoli sauce, zucchini, Persian Fetta & Thyme

16

Formaggi : Gorgonzola, Buffalo Mozzarella , Taleggio, Thyme and Garlic

17

Pollo : Free Range Chicken Breast, Onion Napoli, Cheese, Sage and our BBQ Sauce

17

Prosciutto: Napoli sauce, sliced Prosciutto Buffalo Mozzarella

17

Calzone: Spinach, Onion, Pancetta, Mushrooms and Taleggio cheese,

18

Marinara: Napoli sauce, Mussels, Cuttlefish, Scallops, Prawns, Oregano

20

Desserts

Mascarpone Pannacotta: With Pistachio cookies and Strawberries

12

Chocolate Brulee: With Orange and Cardamom ice cream and vanilla shortbread

12

Warm Apple Pie: With Meringue, Anzac biscuit and Rhubarb Sorbet

13

Affagato : Vanilla ice cream with a shot of coffee and choice of Frangelico,
Tia Maria, Baileys, or Cointreau liquor

13

White Chocolate and Macadamia nut Tart: With Coconut ice cream and

Shortbread Cookie

13

Pear Tart Tatin: Our Puff pastry with pears and Ironbark honey, walnuts and

Vanilla Anglaze

14

Cheese Plate: Cheeses served with our crisp Lavosh, Fig chutney and Quince paste

1) Cheese 70g \$12

2) Cheeses 50g \$15

3) Cheeses 40g \$18

Some dishes may contain nuts, please inform a member of waiting staff if you suffer from any allergies

