

# NOOSA BEACH HOUSE

PETER KURUVITA

## Starters

SOURDOUGH BREAD (DF,V,GFO) coconut butter, Australian olive oil	3 / per slice
ICED OYSTERS (GF, DF) freshly shucked, classic mignonette	6 / 29 12 / 58
TORCHED ORA KING SALMON (GF, DFO) spiced coconut, wasabi peas, sugar snaps, coriander	26
BLACK PEPPER KING PRAWNS (GFO) grated coconut, black pepper curry leaf sauce, whipped paneer	26
GRILLED SEA SCALLOPS (GF, DF) garlic chive and coriander chutney, crispy kale, pickled cauliflower	26
SEARED YELLOWFIN TUNA, TWICE COOKED PORK BELLY (GF, DF) ruby grapefruit, crackle, black pepper caramel	26
WOOD GRILLED 5+ WAGYU SIRLOIN (GF, DFO) sesame nori butter, king oyster mushrooms, fermented bok choy	26
LAMB AND PINE NUT KOFTA'S (DFO, GF) green peas, roast eggplant raita, mint oil, pomegranate	24
MASALA POTATO DUMPLINGS (V, VO, DFO, GF) coriander mint raita, crispy chickpeas, Point Pedro vadai	24

## Sides

SHOE STRING FRIES (V, DF, GF) chilli salt, aioli	10
BOWL OF LOCAL GREENS (V, DFO, GF) steamed seasonal vegetables, cultured butter	12
ROASTED CORN AND MIXED LEAF SALAD (V, DFO, GF) feta, sherry vinegar and coriander dressing	12
STEAMED BABY POTATOES (V, DFO, GF) chopped chives, cultured butter	10
PAPPADUMS (V, DF, GF) red coconut chutney	8

## Maining

MORETON BAY BUGS (DF) steamed, ginger chilli shallot sauce OR flash fried with black pepper curry leaf sauce OR steamed with lemon butter	450g 65 / 600g 85
TAMARIND GLAZED HIRAMASA KINGFISH (DFO, GF) green coconut chutney, rice papad, spiced jus	45
SRI LANKAN SNAPPER CURRY (DFO, GF) aloo chop, basmati rice, condiments	48
ROAST CORAL TROUT FILLET (GFO) spiced crab bisque, wood grilled baby wombok	47
SLOW COOKED, BBQ GUNPOWDER BEEF RIB (DFO, GF) masala sauce, mustard greens, brinjal pickle	47
BROWN BUTTER ROASTED CHICKEN BREAST (DFO, GF) king oyster mushroom, spinach purée, charred Cipollini onions, jus	44
VEGETARIAN THALI (V, VO, GF, DFO) three vegetable curries, aloo chop, masala potato dumpling, rice and condiments	39

## Sweets

PINEAPPLE UPSIDE DOWN CAKE Sauternes caramel, roasted coconut ice cream	17
STRAWBERRY FRANGIPANE TART mascarpone ice cream, amber cider	17
CHOCOLATE BISCUIT PUDDING rose and vanilla candied cashews, milk tea caramel	17
SRI LANKAN CURDS AND TREACLE (GF) Buffalo curd and Sri Lankan palm treacle, meringue, dried raspberries	17

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BEACH  
HOUSE

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  @noosabeachhouse

GF - gluten free DF - dairy free V - vegetarian GFO - gluten free option available VO - vegan option available DFO - dairy free option available  
15% off for Accor plus members

# NOOSA BEACH HOUSE

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Two course \$72 | Three course \$89  
served with one side shared between two people

## Starters

BLACK PEPPER KING PRAWNS  
grated coconut, black pepper curry leaf sauce,  
whipped paneer

WOOD GRILLED 5+ WAGYU SIRLOIN (GF, DFO)  
sesame nori butter, king oyster mushrooms,  
fermented bok choy

MASALA POTATO DUMPLINGS (V, VO, DFO, GF)  
coriander mint raita, crispy chickpeas, Point  
Pedro vadai

## Maining

SRI LANKAN SNAPPER CURRY (DFO, GF)  
aloo chop, basmati rice, condiments

BROWN BUTTER ROASTED CHICKEN BREAST (DFO, DF)  
king oyster mushroom, spinach purée, charred Cipollini  
onions, jus

VEGETARIAN THALI (V, VO, GF, DFO)  
three vegetable curries, aloo chop, masala potato  
dumpling, rice and condiments

## Sides

*PLEASE CHOOSE ONE SIDE PER TWO PEOPLE*

SHOE STRING FRIES (V, DF, GF)  
chilli salt, aioli

BOWL OF LOCAL GREENS (V, DFO, GF)  
steamed seasonal vegetables, cultured butter

ROASTED CORN AND MIXED LEAF SALAD (V,  
DFO, GF)  
feta, sherry vinegar and coriander dressing

STEAMED BABY POTATOES (V, DFO)  
chopped chives, cultured butter

PAPPADUMS (V, DF, GF)  
red coconut chutney

## Sweets

PINEAPPLE UPSIDE DOWN CAKE  
Sauternes caramel, roasted coconut ice cream

STRAWBERRY FRANGIPANE TART  
mascarpone ice cream, amber cider

CHOCOLATE BISCUIT PUDDING  
rose and vanilla candied cashews, milk tea  
caramel

SRI LANKAN CURDS AND TREACLE (GF)  
Buffalo curd and Sri Lankan palm treacle,  
meringue, dried raspberries

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*Kids Menu*

*Maining \$15*

ORGANIC BEEF SIRLOIN WITH CHIPS & SALAD  
ROAST CHICKEN TENDERS WITH SHOESTRING FRIES  
SPAGHETTI BOLOGNAISE & PARMESAN  
GRILLED OR FRIED FISH & CHIPS

*Desserts \$9*

FRESH LOCAL FRUIT PLATTER  
CHOCOLATE HAZELNUT BROWNIE & VANILLA ICE CREAM  
ICE CREAM SUNDAE WITH CHOCOLATE SAUCE & 100'S & 1000'S

*Juice \$5*

CHOICE OF ORANGE, PINEAPPLE & APPLE

*Soft Drink \$4*

COKE, DIET COKE, LIFT, LEMONADE

**Menus may change due to availability**

Dishes may contain allergens. Please speak with our staff before placing your order. GF - gluten free DF - dairy free V - vegetarian  
GFO - gluten free option available VO- Vegan option available  
DFO - dairy free option available