

NOOSA BEACH HOUSE

Good Friday

4 COURSE SHARED STYLE SET MENU | \$139 PP

Snacks

Tanglewood sourdough, cultured butter, Mt. Zero Olive Oil, Apple Balsamic (VO)

Freshly shucked oysters, champagne mignonette (LG, LD)

Crispy zucchini blooms, macadamia nut , lemon

Entrees

Kingfish ceviche, tomato, preserved lemon, allepo pepper, olive oil (LG, LD, N)

Roasted eggplant, spiced tomato sofrito, almonds (LG, VG, LD)

Hokkaido ½ shell scallops, miso herb butter, salmon pearls (LG)

Main

Market fish, tarragon-butter sauce, mustard greens, pepper berry (LG)

**Add on ½ lobster \$ 55.00 ea)

WA rock lobster thermidor, mustard, tarragon & gruyere

Butter beans, pimenton, buffalo feta, soft herbs (VG, LG,)

New potatoes, garlic herb butter, capers (LG)

Dessert

Coconut tapioca, mango custard, coconut sorbet, macadamia nut crumble (LG, VG)