

# NOOSA BEACH HOUSE

Tanglewood organic sourdough, cultured butter, Mt Zero olive oil	4 each
Freshly shucked oysters, tomato water, finger lime, lovage (LG, LD)	6 each
Mushroom pate, sauternes jelly, brioche (2) (VGO)	16
15g Oscietra caviar, blinis, creme fraiche, chives	160
Coral Trout crudo, pickled fennel, grapefruit, finger lime (LG,LD)	31
Black Opal Wagyu tartare, cured egg yolk, chives, bone marrow toast (LD)	35
Half shell Hokkaido scallops, miso-herb butter, salmon roe (4) (LG)	29
Stracciatella, burnt leek & cucumber, tomato, basil, brioche (V)	29
Spiced eggplant, tomato soffrito, almond, preserved lemon, herbs (VG, LD, LG)	27
Market Fish, tarragon, pepper berry, herbs, lemon (LG)	52
Portobello mushroom, white bean, cumin, chipotle, herbs (V, LD, LG)	32
Moreton Bay bug, roast chili paste, coconut, burnt lime, thai basil, roti (LD)	50
BBQ Brisbane Valley Quail, vincotto, roasted walnuts, grapes, radicchio (LG)	46
Kinross Station Lamb backstrap, lentils, goats curd, white balsamic, salt bush (LG)	48
Wagyu 6+ Striploin, Eastwell farms mushrooms, truffelo, horseradish, jus (LG)	72
Witlof, fennel, citrus, hazelnut, wattle seed (LG)	18
Roasted Kipflers, confit garlic, green herb butter, lemon (LG, V)	15
Charred brussel sprouts, speck, butter, white balsamic (LG, LD)	17
Eastwell Farms mushrooms, garlic, lemon, parsley (LG, VG)	16
Golden Crown Pavlova, tropical fruit, diplomat cream, tarragon (LG)	20
Dark chocolate mousse, hazelnut crumb, wattle seed ice cream (V, N)	20
Fig tarte tatin, vanilla bean ice cream (V)	20
Coconut tapioca, mango, lychee, dragon fruit, macadamia praline (LG, VG, N)	20

LG - low gluten\* LD - low dairy\* V - vegetarian VG - vegan N - nuts present

\*We endeavor to serve dishes with no gluten and dairy to cater to all dietaries, however please note that our kitchen equipment operates in an environment where gluten and dairy are present. Please note all our reservations prior to 7:30PM are offered a 2 hour seating only.

15% off food only for Accor plus members