

beachside eats

all day breakfast

all day breakfast: fried or scrambled eggs,
bacon, tomato, hash brown can be G 19
add avocado + 3.5
add sausage or mushrooms + 4

snacks

chips, aioli V,D can be Veg 8

sweet potato fries, sweet chilli sauce,
sour cream V can be D & Veg 9.50

mezze plate: eggplant hommus,
primavera vegetables, house-made salami,
fetta, croute, baby leaves can be V 22

classics

panko crumbed **chicken breast schnitzel,**
chips, salad, gravy 24
add **parmigiana** + 4

beer battered **flathead fillets,** chips,
salad, tartare, fresh lemon 22

lamb cutlets (2), kumera, watercress
& sweet pea salad 31

stone baked pizzas

napoli sauce, **three cheese:** goats cheese,
parmesan & mozzarella v 19

napoli sauce, **house-made salami** 22

napoli sauce, double **smoked ham, pineapple** 22

salads

greek salad: tomato, olive, fetta, cucumber, red
onion, oil & lemon dressing G,V can be D & Veg 16

caesar salad: cos lettuce, smokey bacon,
sourdough croutons, anchovies,
parmesan can be G 18

add **grilled chicken breast** + 5 or **Prawns** + 8

burgers & sandwich

served with chips

bacon, lettuce, tomato
on toasted turkish bread 18
add avocado + 3.5

steak sandwich, salad,
caramelised onion jam D 22

grilled **vegan burger,** salad leaves,
tomato, onion relish, avocado v, Veg 19

noah's beef burger, bacon, cheese,
pickles, american mustard mayo 21

A surcharge of 10% applies on all Public Holidays
Payments made by Credit Card incur a Surcharge

G - Gluten Free **D** - Dairy Free **V** - Vegetarian **Veg** - Vegan
xvoo - Extra Virgin Olive Oil

Although every possible precaution has been taken to
ensure that menu items provided are allergen free,
certain items may still contain traces of allergic ingredients
as they are prepared in facilities that also process milk,
egg, gluten containing products, lupin, fish, crustacean,
soybean, sesame seeds and nut products.

NOAH'S on the beach



In Room Dining
Dial 5

Room Service Charge \$3.50

Also available
in our Restaurant

Lunch ONLY Special
2 Courses = \$52 / 3 Courses = \$59

*Oysters, Seafood Tower, Beef Fillet & Cheese not included

Bread

Warm Sour Dough(2) 8

Served with
Garlic & Chive Butter v
or
XVOO, Balsamic Glaze D,V,Veg

Entrée

*Natural Oysters,

Fresh Lemon (1/2 Doz) G,D 22

***Kilpatrick Oysters**, Smoked Bacon,
Worcestershire (1/2 Doz) G,D 24

***Soy & Wakame Oysters** (1/2 Doz) G,D 24

***Margarita Granita Oysters** (1/2 Doz) G,D 24

'New England Style' Seafood Chowder:

Fresh Smoked Cod, King Prawns,
Scallops, Baby Clams, Cream G 22

Tempura Lomu Nori Roll,

Ponzu Vegetable Chutney, Slaw D,G,V,Veg 19

BBQ King Prawns, Asian Slaw,

Pickled Radish, Rice Noodle, Ponzu G 25

Pork Belly, Witlof, Apple, Celery,

Balsamic Walnuts, Gremolata, Crackling G,D 22

Dusted Lemon Pepper Squid, Rocket, Lime Aioli,

Baby Bell Pepper G,D 18

Sides

Garden Salad G,D,Veg 8

Seasonal Vegetables,

XVOO, lemon zest G,D,Veg 8

Chips, Aioli V,D can be Veg 8

Sweet Potato Fries, Sweet Chilli Sauce,

Sour Cream V can be D & Veg 9.50



G - Gluten Free **D** - Dairy Free **V** - Vegetarian **Veg** - Vegan
xvoo - Extra Virgin Olive Oil

Although every possible precaution has been taken to ensure that menu items provided are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

Menu items may change due to seasonal availability.

Mains

Market Fish, Squid Ink Gnocchi,
Charred Broccolini, Chilli Lime & Caper Butter G 38

Szechuan Half Chicken, Chargrilled Corn,
Wild Rice, Tomato Berry Salsa, Crisp Tortilla G 36

***Beef Fillet**, Potato Rosti, Watercress, Baby
Beetroot, Fermented Pepper Butter, Veal Jus G,D 43

Beef Sirloin, Potato Rosti, Watercress, Baby
Beetroot, Fermented Pepper Butter, Veal Jus G,D 38

Spiced Lamb Belly, Labne, Tabouli,
Israeli Cous Cous, Sumac Jus 36

Savoury Stuffed Field Mushroom, Charred Broccolini,
Balsamic Walnuts, Salsa Verde D,V,Veg 29

Pre Order or Subject to Availability

*Seafood Tower for Two

Natural Oysters, Dusted Baby Squid,
Market Fish, Prawns,
Scallops, Beer Battered Fries,
Seasonal Salad, Melon D, can be G 99

Dessert

Black Forest Gateau, Cocoa Sponge,
Cherry Mousse, Chocolate Pencil V,G 16

Bombe Alaska, Lemon Curd Ice Cream,
Italian Meringue, Summer Berries G,V 16

Crème Caramel, Banana Ice Cream,
Walnut Praline, Biscotti G,V 16

French Meringue, Coconut Sorbet, Mango, Chargrilled
Pineapple, Candied Zest, Apple Toffee G,V, D Veg 16

***Cheese**, Marinated Figs, Dried Fruit,
Quince Paste, Lavosh Crackers V, can be G 22

Tea & Coffee

Pot of Loose Leaf Tea 5

Earl Grey, Peppermint, English Breakfast,
Green Sencha, Chamomile, Chai

Espresso Coffee Cup 4.5 Mug 5.5
Cappuccino, Flat White, Latte, Long Black,
Short Black, Macchiato
Flavoured
Vanilla, Caramel, Hazelnut +1
Extra Shot +.50

Chai Latte 5
Hot Chocolate 5
Mocha 5

We are unable to split bills, thank you for your understanding

A surcharge of 10% applies on all Public Holidays

Payments made by Credit Card incur a Surcharge