

Beer & Cider

Light & Mid-Strength

James Boags Light	6
Cascade Light	6
XXXX Gold	7
Great Northern 'Super Crisp'	7.5

Full-Strength

Toohey's New	7
Toohey's Old	7
Victoria Bitter	7
Carlton Dry	7
Hahn Super Dry	8
Toohey's Extra Dry	8
Great Northern Original Lager	8.5
James Boags Premium	9
James Squire '150 Lashes' Pale Ale	9
Crown Lager	9
Murray's Whale Ale	9.5
Little Creatures Pale Ale	9.5

International

Asahi (Japan)	9
Peroni (Italy)	9
Corona (Mexico)	9

Cider

James Squire Apple Cider	9.5
Strongbow Classic Cider	8.5

Non-Alcoholic

Soft Drinks & Juices

Coca-Cola, Diet Coke, Sprite	4
Lemon, Lime & Bitters, Soda Water	
Juice - Orange, Pineapple, Apple	
Sparkling Water - 500ml	7
Sparkling Water - 1L	12

Pre-Mixed Drinks

Canadian Club & Dry	9.5
Jim Beam & Cola	9.5

Cocktails

Martini 16.5

Classic Gin/Vodka

Bombay London Dry Gin/Russian Standard
Vodka, Cinzano Bianco, Olive

Lychee

Russian Standard Vodka, Paraiso Lychee
Liqueur, Lemon, Lychee

Espresso

Absolut Vodka, Kahlua, Espresso

Café Diablo

Absolut Vanilla Vodka, Kahlua, Baileys, Espresso

French

Absolut Vodka, Chambord, Pineapple

Margarita 17.5

Classic

Sierra Silver Tequila, Cointreau, Lemon,
Lime, Sugar

Strawberry

Sierra Silver Tequila, Cointreau, Strawberry,
Lemon, Lime, Sugar

Daiquiri 17.5

Classic

Pampero Blanco, Lime, Sugar

Raspberry

Pampero Blanco, Lime, Raspberries, Sugar

Mojito 18.5

Classic

Pampero Blanco, Mint, Lime, Sugar, Soda

Passionfruit

Pampero Blanco, Mint, Lime,
Passionfruit, Sugar, Soda

Spritz 15.5

Aperol

Aperol, Sparkling Wine, Soda, Orange

NOAH'S on the beach

Breads

Warm **Sour Dough** (2) 8

Served with your Choice of:

Garlic & Chive Butter v

Extra Virgin Olive Oil, Balsamic Glaze D,V,Veg

Garlic and Cheese **Flatbread** v 9

Entrees

***Natural Oysters**, Fresh Lemon (Half Doz) G,D 22

***Kilpatrick Oysters**, Smoked Bacon, Worcestershire (Half Doz) G,D 24

*Half Shell Hervey Bay **Scallops** (5) G 25

New England-Style **Seafood Chowder** with Fresh Smoked Cod,
King Prawns, Scallops, Baby Clams, Cream G 22

Poached Harissa **King Prawns**, Wild Rice Pilaf, Macadamia Soil G 25

Pork Belly Wonton, Sage, Orange, Baby Beans, Burnt Butter, Crackling Crumb 22

Beef Brisket, Cauliflower, Béchamel Croquette,
Mustard Hollandaise Foam, Parmesan Crumb 24

Dusted **Squid**, Chorizo, Cannellini Bean Cassoulet, Saffron Aioli G,D 8

Stuffed Baby Peppers, Basil Oil, Maple Carrot Puree, Chervil G,D,V,Veg 19

Vegan Mushroom & Pea **Arancini**, Cashew Parmesan, Sorrel G,D,V,Veg 18

Salads

Smoked Salmon Salad - Spinach, Tomato, Fetta, Cucumber,
Red Onion, Lemon Aioli Dressing G,V Can be D & Veg 24

Coconut Poached Chicken Salad - Coriander, Mint, Basil,
Eschalots, Red Peppers, Thai Chilli Dressing G,D 22

Mediterranean Salad - Rocket, Eggplant, Zucchini, Capsicum,
Semi Dried Tomato, Broccoli, Balsamic Vinaigrette G,D,V,Veg 8

Add Coconut Poached Chicken +6 Add Prawns +12

G - Gluten Free D - Dairy Free V - Vegetarian Veg - Vegan

Mains

*Seafood Stand for Two

Pre order or Subject to Availability

Natural Oysters, Dusted Baby Squid, Market Fish, Prawns,
Smoked Salmon, Half Shell Hervey Bay Scallops, Moreton Bay Bug,
Green Lip Mussels, Fries, Seasonal Fruit Salad D Can be G 129

Pan-Fried **Market Fish**, Salt & Vinegar Crisps, Red Pepper Coulis,
BBQ Broccolini G,D 38

*King **Prawn Pappardelle**, Chorizo, Red Onion, Cherry Tomato,
Avocado, White Wine, Basil 42

Confit **Duck Maryland**, Sweet Potato, Lentils, Bok Choy, Cherry Glaze G,D 36

***Beef Fillet**, Truffled Potato, Beetroot & Mushroom Chutney, Port Jus G 43

Beef Sirloin, Truffled Potato, Beetroot & Mushroom Chutney, Port Jus G 38

Marinated **Lamb Backstrap**, Artichoke Mousse, Caramelised Leek, Carrot, Jus G 38

Sicilian Plant Based **Veggie Balls**, Creamed Polenta, Al Forno Sauce,
Baby Beans, Toasted Chickpea, Crisp Sage, G,D,V,Veg 29



Panko Crumbed **Chicken Breast Schnitzel**, Chips, Salad, Gravy 24
Add Parmigiana + 4

Beer Battered **Flathead Fillets**, Chips, Salad, Tartare Sauce, Fresh Lemon 22

All Day Breakfast - Fried or Scrambled Eggs, Sourdough, Bacon,
Tomato, Hash Brown Can be G 19
Add Avocado, Sausage, Mushrooms + 4 Each

Nolan's **Steak Sandwich** - Lettuce, Tomato, Cheese, Red Pepper Coulis, Chips D 22

Veggie Burger - Lettuce, Tomato, Cheese, Red Pepper Coulis, Chips D,V,Veg 20

Stone Baked Pizzas

Semi Dried Tomato, Primavera Vegetables, BBQ Broccoli, Mozzarella v 19

Pork Belly, Roasted Pear, Rocket, Balsamic Glaze, Mozzarella 22

Smoked Salmon, Red Onion, Capers, Dill, Mozzarella 25

Sides

Garden Salad G,D,Veg 8

Seasonal Vegetables, Extra Virgin Olive Oil, Lemon Zest G,D,V,Veg 8

Chips, Aioli V Can be D & Veg 8

Sweet Potato Fries, Sweet Chilli Mayo V Can be D & Veg 9.5

G - Gluten Free D - Dairy Free V - Vegetarian Veg - Vegan

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.

Desserts

Cherry Ripe Cheesecake, Chocolate Sable, Cherry Crumb,
Dark Chocolate Ganache v,G 16

Strawberry Mousse, White Chocolate Sorbet, Vanilla Sponge, Pistachio G,V 16

Citrus Verrine, Curd, Meringue, Blood Orange, Shaved Coconut G,V 16

Chocolate & Passionfruit Torte, Peanut Butter Ice Cream, Praline 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 & Hot Beverages

Cappuccino, Flat White, Latte, Long Black, Short Black, Macchiato,
Chai Latte, Hot Chocolate, Mocha 4.5

Mug +1 Vanilla, Caramel, Hazelnut Syrup +1 Extra Shot +.50

Lunch ONLY Special

2 Courses \$52

3 Courses \$59

* Oysters, Scallops, Seafood Stand, King Prawn Pappardelle, Beef Fillet
& Cheese not included

Entertainment M/ship offer not applicable

Dessert Wine

90ml Glass/375ml Bottle

Hungerford Hill Botrytis Semillon - Riverina, NSW 12.5 52

De Bortoli Noble One Botrytis Semillon - Riverina, NSW 15 63

Liqueur Coffee

Jonah's Frangelico, Baileys, Coffee, Cream 10.5

Mexican Kahlua, Coffee, Cream 10.5

Irish Jameson, Coffee, Cream 10.5

Parisian Grand Marnier, Coffee, Cream 10.5

Jamaican Tia Maria, Coffee, Cream 10.5

Fortified Wines

60ml

Galway Pipe Port 10

De Bortoli Show Muscat 11

Penfolds Grandfather Port 18

Cognac

30ml

Courvoisier VS 11

Hennessy VSOP 14

Hennessy XO 25.5

Menu items may change due to seasonal availability.

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

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