

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, Coke No Sugar (bottle +.50)	4
Sprite, 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 17.5

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

Bread Board, Olive & Rosemary Twist, Sourdough, Turkish & House Dips v 16

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**, Artichoke Purée, Nduja, Fennel Fronds (5) G 25

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

BBQ Garlic Mooloolaba **King Prawns**, Saffron Risotto Croquette,
Crispy Caper, Gremolata G 25

Peking **Pork Belly** Bao, Pickled Cucumber, Apple, Crispy Shallots,
Hoisin, Crackling Crumb 22

Harissa Spiced **Chicken Ballantine**, Quinoa, Raita, Pomegranate, Baby Herbs G 21

Squid Ink **Linguine**, Vongole, Blue Swimmer Crab, Tomato,
Chorizo, Shellfish Oil 24

Vegan Mixed **Vegetable Pakora**, Spiced Cauliflower,
Spinach & Coriander Pesto G,D,V,Veg 18

Salads

Pulled Salmon Salad - Spinach, Tomato, Fetta, Cucumber,
Red Onion, Lemon Dressing G 24

Tumeric Cous Cous, Spiced Cauliflower, Roasted Capsicum,
Pumpkin, Crispy Kale, Raita v 19

Salt and Pepper Tofu, Japanese Cabbage Slaw, Pickled Cucumber,
Bean Shoot, Toasted Sesame Dressing G,D,V,Veg 21

Add Harissa Spiced 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 Squid, Market Fish, Prawns, Pulled Smoked Salmon,
Half Shell Hervey Bay Scallops, Moreton Bay Bug,
Green Lip Mussels, Fries, Seasonal Fruit Salad G 129

Macadamia Crusted **Market Fish**, Celeriac Remoulade,
Baby Leeks, Tarragon Brown Butter G 38

***King Prawns with Squid Ink Linguine**, Chorizo, Red Onion,
Cherry Tomato, White Wine, Basil 42

Confit **Duck Maryland**, Smoked Potato Purée, Witlof,
Orange, Basil, Walnuts, Vincotto G 36

***Beef Fillet**, Kumera Dauphinoise, Buttered Beans, French Mustard Jus G 43

Beef Sirloin, Kumera Dauphinoise, Buttered Beans, French Mustard Jus G 38

Marinated **Lamb Shoulder**, Minted Pea, Eggplant, Broccolini,
Roasted Shallot Shiraz Jus G 38

Vegan **Carrot, Kale & Chickpea Stack**, Maple Roasted Pumpkin,
Pea Purée, Baby Herbs 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 22

Veggie Burger - Lettuce, Tomato, Vegan Cheese, BBQ Sauce, Chips D,V,Veg 20

Stone Baked Pizzas

Maple Roasted Pumpkin, Mozzarella, Spinach, Feta, Walnuts, Balsamic Glaze v 19

Lamb Shoulder, Potato, Red Onion, Mozzarella, Tzatziki 22

Seafood Marinara, Capers, Dill, Mozzarella 25

Sides

Garden Salad G,D,V,Veg 8

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

Sweet Potato Fries, Sweet Chilli Mayo v 9.5

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

Menu items may change due to seasonal availability

Desserts

Banoffee Parfait, Sable Crumb, Caramel, Candied Popcorn, Chocolate Mousse v,G 16

Lemon Meringue, Citrus Curd, Summer Berries G,V 16

Sweet **Apple Tarte Tatin**, Vanilla Bean Ice Cream, Pistachio Fairy Floss v 16

Flourless **Vegan Brownie**, Berry Sorbet, Compote 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 Linguine, 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

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.

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