

TO SHARE

ciabatta	9
charred garlic ciabatta, roasted nut dukka, goat's cheese	
3 housemade dips & crisp breads	16
charcuterie plate	26
cured & smoked meats, olives, grilled bread <i>inferno salami, sopressa salami, bresaola, prosciutto, spicy sicilian salami paste</i>	

ENTRÉE

oysters* 4 ea 39 doz	
freshly shucked	
- natural oysters, fingerlime dressing	
- the boaty kilpatrick	
scallops ☞	28
baked wild caught scallops, sea urchin butter, sweet & sour apples	
cedar st haloumi* ☞	21
watermelon, wagyu bresaola, new season figs	
smoked ora king salmon*	23
avocado, pearls, fennel, citrus	
calamari*	19 29
salt & pepper calamari, wombok salad, tomato nam jim	
mooloolaba prawns* ☞	25 34
compressed pineapple, green mango, coconut, peanuts, chilli & cane juice dressing	
asian chicken salad*	19 27
rice noodles, herbs, sesame dressing	

MAINS

beef cheek ☞	36
slow cooked queensland beef, tamarind dressing, asian herbs	
noosa urban mushroom gnocchi	29
pan seared housemade gnocchi, oyster mushrooms, macadamia & basil pesto, goat's curd	
fish & chips	28
battered qld saltwater barramundi, lime, boaty tartare	
pork belly* ☞	33
crispy skin bangalow pork, asian greens, red curry, rice	
wagyu beef burger & chips (lunch only)	24
200g w cheese, bacon, lettuce, tomato, onion jam & chips	

SEAFOOD

seafood experience for 2	125
"celebrating local & australian seafood"	
3 tiered seafood platter - fresh mooloolaba prawns, moreton bay bugs, freshly shucked natural oysters, fraser isle spanner crab green papaya salad, chilli cane juice dressing, salt & pepper calamari, battered qld barramundi, prawns, chips, charred garlic ciabatta, condiments, melon	

today's fish	refer to chalkboard
chefs daily selection of market fresh fish served with your choice of one of the following:	
- thai yellow curry sauce, asian vegetables *☞	
- spiced mediterranean vegetable pearl cous cous, smoked yoghurt	

GRILL

our steaks are sourced locally from "nolan's private selection" in gympie, pasture fed & grain finished	
rump* 250g	31
sirloin* 300g	39
rib eye on the bone* 350g	41
all steaks served with boathouse coleslaw, café de paris butter, red wine sauce & seeded mustard mash	

SIDES

- thick cut chips & aioli*	11
- noosa reds tomatoes, cucumber, feta, olive dust*	
- local green beans, broccolini, herb crumbs	
- local garden salad*	
- roasted chats, local chorizo, chipotle mayo	

DESSERT

summer berry trifle	14
coconut tapioca, berry sorbet	
banana, chocolate & walnut cake	14
salted caramel ice cream	
tropical fruit pavlova*	14
passionfruit sorbet	
chef bailey's crème brûlée	14
short bread, macadamia ice cream	
affogato	16
vanilla ice cream, espresso shot & your choice of kahlua <u>or</u> frangelico*	
cheese (for one or two)	16 22
hard, soft, quince paste & lavosh	

*gluten friendly (while these items don't contain gluten, we cannot guarantee items are not near products containing gluten or that our kitchen is free from gluten)

☞ chef's signature dishes | one bill per table

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