

NOOSA BOATHOUSE

4 COURSE SHARED FEAST \$59pp

START

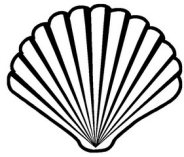


DIPS & CRISPBREAD

3 house made dips & crispbread

suggested wine: dal zotto prosecco, king valley vic 9.5

ENTREE



SCALLOPS

baked wild caught scallops, sea urchin butter, apple, cress

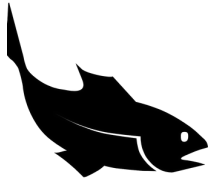


SMOKED ORA KING SALMON*

avocado, pearls, fennel, citrus

suggested wine: miles from nowhere sauv blanc, margaret river wa 9

MAIN



GRILLED FISH OF THE DAY* (wait staff will advise)

potato, chorizo & chipotle mayo



SLOW COOKED BEEF CHEEK

tamarind dressing, asian herbs

*suggested wines: dal zotto cab merlot, king valley vic 9.5 glass
yangarra old vine grenache, mclaren vale sa 63 bot*

SWEETS



CHEF 'BAILEY'S' TIRAMISU

suggested wine: mitchell noble semillon 8.5



= chef's signature dish | * = gluten friendly | printed 3rd January