

TO SHARE

Garlic & Cheese Cob Loaf (V)	\$15
Sourdough with creamed fetta, warm heirloom tomato & baby veg (VGO)	\$16
Sydney Rock Oysters natural or mignonette foam w/finger lime	Half Dozen \$30
Pacific Oysters kilpatrick or mornay	Half Dozen \$32
Mussels Mariniere black lip mussels, fresh herbs, white wine, garlic, lemon, tomato w/ toasted sourdough (GFO)	\$30
Seafood Platter (<i>Pre Order Only</i>) local market prawns, oysters, slipper lobster, fresh fruit & condiments grilled marinated market fish, warm black lip mussels, buttered half shell scallops, panko breaded calamari, prawn twisters, curly potato fries, lobster mornay (<i>Half WA Lobster</i>)	\$160

ENTRÉE

Seafood Chowder cream, smoked cod, king prawns, scallops, mussels with crusty bread roll (GFO)	\$25
Crisp Masala Prawns pickled carrot, raisin salad & crispy noodles (GF/DF)	\$28
Beef Short Rib Croquette chipotle mayo, chimi churri & corn salsa	\$24
Scallops Saint Jaques cheese sauce & herb crumb	\$27
Confit Octopus taramasalata, tom berries, gremolata & herb crumb (GF)	\$27
Salt & Pepper Tofu Korean BBQ kewpie, kimchi & Asian cress (VG/GF/DF)	\$24

V – Vegetarian, **GF** – Gluten Free, **DF** – Dairy Free, **VG** – Vegan, **GFO** – Gluten Free Option
DFO – Dairy Free Option, **VGO** – Vegan Option

MAIN

200g Grassfed Beef Fillet	\$49
kipfler potato, speck, peas, oyster fritters & Worcestershire jus	
Market Fish	\$48
warmed nicoise salad, anchovy crumb & green olive salsa verde (GF/DF)	
Duck Breast	\$48
artichoke puree, witlof, fennel, orange, cherry vinegarette & duck crackle (GF/DF)	
Lamb Cutlets	\$48
creamed fetta, confit beetroot & snow pea salad (GF)	
Char Siew Pork Belly	\$44
stir fried noodles, snake beans, house kimchi & nashi pear crisps (DF)	
Tempura Zucchini Flower	\$40
sweet corn stuffed, tomato romesco, pickled pepper, asparagus & fennel salad (VG/GF/DF)	
Chilli Linguine	\$45
market seafood, marinara, grana padano	

SIDES \$10

- Lemon Olive Oil Seasonal Greens (GF/DF/VG)
- Confit Beetroot & Snow Pea Salad (GF)
- Warm Kipfler Potatoes & Green Olive Salsa Verde (GF/DF)
- Shoestring Fries, Tajin, Truffle Oil & Parmesan (GF)

All proteins are cooked to Chef's Suggestion of Medium (exception of Beef Fillet)

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Please note we do not split bills

DESSERT

Honey Baked Brie apricot paste, spiced nuts, lavosh (V/GFO)	\$18
Baklava Spiced Semifreddo finger lime syrup & pistachio snap (GF)	\$18
Coconut Pannacotta grilled peach, almond crumb & raspberry (VG/GF/DF)	\$18
Chocolate Cherry Tart mascapone cream & kirsch syrup	\$18
Chef's Selection Ice Cream Plate kirsch syrup, almond crumb & pistachio snap	\$18

DESSERT & FORTIFIED WINES (Glass)

De Bortoli Noble One Botrytis Semillon	\$18
De Bortoli Show Muscat	\$17
Dandelion Vineyards Pedro Ximenez	\$27
Chateau Coutet Sauternes	\$30
Galway Pipe Tawny Port	\$13
Penfolds Grandfather Port	\$23

TEA

Loose Leaf Pot of Tea english breakfast, earl grey, green sencha, peppermint, chamomile, chai	\$5
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COFFEE

Cup	\$5
Mug cappuccino, flat white, latte, long black, short black, macchiato, piccolo, mocha, hot chocolate, chai latte	\$6
Extra Shot	\$1
Flavoured Syrup caramel, vanilla, hazelnut	\$1

Alternate Milk

lactose free, almond, oat, soy

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LITTLE NOAH'S MENU

Your Choice Of:

House Cheeseburger with Ketchup & Fries

Chicken Schnitzel with Chips & Salad/Veg

Battered Fish with Chips & Salad/Veg

Linguine with Tomato Sugo & Shredded Mozzarella (V)

Includes Waffle Sundae Dessert

Ages 0-12 - \$18

Ages 13-16 - \$25