NOAH'S *on the beach*

ALL DAY MENU

TO SHARE

Garlic Focaccia V — 10
Warm focaccia, whipped pecorino & slow-roasted caramelised garlic.

Warm South Australian Olives GF · VE — 9
Marinated, gently warmed & finished with fragrant herbs and extra virgin olive oil.

Kangaroo Mortadella & Haloumi Skewer GF · DF — 13
Kangaroo mortadella & haloumi off the grill, glazed with whisky hot honey.

Oysters & Tiger Prawns GF · DF · M — 29
Two fresh oysters & two tiger prawns with mango-lime salsa & vodka-spiked aioli.

Stracciatella GF — 26
Creamy stracciatella, ripe stone fruit & heirloom tomato, lifted with harissa and lime.

Baby Cos Salad GF — 23
Crisp baby cos & kale, shaved parmesan, crispy bacon & boiled egg, tossed in a bonito dressing.

MAINS

OUR CLASSIC

Noah's Seafood Chowder GFO · M — **38**
Loaded with smoked cod, prawns, scallops, mussels & squid, with a warm bread roll for mopping up.

Grainge Grain-Fed Eye Fillet 200g — 65
Grainge eye fillet, black truffle mash, asparagus & red wine jus.

Yuzu Chicken Katsu GF — 43
Yuzu-marinated chicken with a zesty citrus-chilli kick, crunchy fennel & apple slaw, finished with chilli oil.

Fresh Pasta GFO · VO · M — 38
Fresh pasta tossed through a spiced tomato & red pepper sugo with prawns, crispy pancetta & creamy feta.

Grilled Market Fish M — 45
Today's local catch, simply grilled, with chips, tartare & lemon.

Battered Long Cod M — 44
Long cod in a crisp golden batter, with chips, tartare & lemon.

Noah's Beef Burger GFO — 30
Brisket patty, melted cheese, lettuce, tomato, pickles & house burger sauce on a milk bun, with chips.

SIDES

Fries GF — 10
Golden fries, vinegar salt & garlic aioli.

Sweet Potato Fries GF — 13
Japanese chicken salt & spiced aioli.

Please tell us about any allergies before ordering. We can't guarantee any dish is allergen-free.
Kids' menu available · Hotel guests can charge to their room.
Prices include GST · A 10% surcharge applies on Sundays & public holidays.
GF gluten free · GFO gluten-free option · DF dairy free · V vegetarian · VO vegetarian option · VE vegan
A Australian seafood · I imported seafood · M mixed origin (Australian & imported)

NOAH'S *on the beach*

DINNER MENU

TO SHARE

Garlic Focaccia 10
Warm focaccia, whipped pecorino & slow-roasted caramelised garlic.

Warm South Australian Olives GF · VE 9
Marinated, gently warmed & finished with fragrant herbs and extra virgin olive oil.

Lotus, Sweet Potato & Taro Crisps GF · VE 9
A crunchy tangle of root vegetable crisps with a zesty, gently spiced aioli.

Kangaroo Mortadella & Haloumi Skewer GF 13 each
Kangaroo mortadella & haloumi off the grill, glazed with whisky hot honey.

TO START

Tuna Tostadas GF · M 26
Crisp corn tortillas piled with marinated tuna, avocado & radish, finished with wasabi kewpie.

Lobster Hash Browns M 23
Golden lobster & gruyère potato bites with charred cabbage & pickled cauliflower.

Oysters & Tiger Prawns GF · DF · M 29
Two fresh oysters & two tiger prawns with mango-lime salsa, lemon & vodka-spiked aioli.

Stracciatella GF 26
Creamy stracciatella, ripe stone fruit & heirloom tomato, lifted with harissa and lime.

MAINS

OUR CLASSIC

Noah's Seafood Chowder GFO · M **38**
Loaded with smoked cod, prawns, scallops, mussels & squid, with a warm bread roll for mopping up.

Grainge Grain-Fed Eye Fillet 200g GF 65
Grainge eye fillet, black truffle mash, asparagus & red wine jus.

Grilled Market Fish M 45
Today's local catch, simply grilled, with chips, tartare & lemon.

Porchetta GF 43
Slow-roasted Italian-style pork belly, charred vegetables, truffled pan juices & pecorino.

Yuzu Chicken Katsu GF 43
Yuzu-marinated crumbed chicken breast, buttermilk fennel & apple slaw, crispy chilli.

Fresh Pasta GFO VO· M 38
Fresh pasta tossed through a spiced tomato & red pepper sugo with prawns, crispy pancetta & creamy feta.

Battered Long Cod M 44
Long cod in a crisp golden batter, with chips, tartare & lemon.

SIDES

Fries GF 10
Golden Fries, vinegar salt & garlic aioli.

Confit Kipfler Potatoes GF 10
Slow-cooked in beef tallow with garlic & herbs, crisp outside and buttery within.

Baby Cos Salad GF 10
Baby cos & kale, shaved parmesan, crispy bacon, boiled egg & bonito dressing.

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Kids' menu available · Hotel guests can charge to their room.
Prices include GST · A 10% surcharge applies on Sundays & public holidays.
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A Australian seafood · I imported seafood · M mixed origin (Australian & imported)

NOAH'S *on the beach*

AFTER DINNER

DESSERT

Sake Tiramisu V — 16
An Italian classic with a Japanese twist, soaked in sake with tropical fruit.

Lychee & Rose Pavlova GF — 16
A light, floral take on the Aussie favourite.

Dark Chocolate Mousse GF · VE — 16
Rich and silky, with a savoury edge from the miso and crunch from buckwheat.

Affogato — 16
The Italian after-dinner ritual: cold gelato, hot espresso.
Add Frangelico or Bailey +6

SWEET & FORTIFIED

	75ml
Hungerford Hill Muscat, *Hunter Valley*	16
De Bortoli 'Noble One', *Riverina*	32

COGNAC & DIGESTIFS

	30ml / 60ml
Courvoisier VS, *Cognac*	15 / 28
Hennessy VSOP, *Cognac*	21 / 35
Hennessy XO, *Cognac*	40 / 70
Amaretto · Frangelico · Baileys	10 / 17

COCKTAILS

Espresso Martini — 20
Vodka, Kahlúa, Espresso

House Old Fashioned — 21
House Bourbon & Bitters Blend, Sugar

COFFEE & TEA

Espresso, Long Black — 5

Cappuccino, Flat White, Latte — 6
Extra shot +0.50
Almond, Oat, Soy +1
Vanilla, Caramel, Hazelnut Syrup +1

Loose-leaf tea — 5
English breakfast, earl grey, green, peppermint

Please tell us about any allergies. Prices include GST.
V = Vegetarian, VE = Vegan, GF = Gluten Free, DF = Dairy Free.

NOAH'S

on the beach

SEAFOOD PLATTER

FOR TWO TO SHARE · 250

The best of the coast, hot from the kitchen and cold from the ice, served together for the table.

HOT SELECTION

Pan-fried market fish
Today's catch, pan-fried until golden with grilled lemon to squeeze over

Battered soft shell crab
Whole soft-shell crab in a crunchy batter, finished with crispy chilli

Spiced squid tentacles
Tender tentacles dusted with native lemon myrtle and wattleseed spice

Lobster croquettes
Crisp and golden outside, rich with lobster inside

Seafood chowder
A warming bowl of chowder, generous with seafood

COLD SELECTION

Smoked salmon
Silky slices of smoked salmon

King prawns
Sweet, plump king prawns, served chilled

Oysters
Briny and fresh, served on ice

Tuna tostada
Crisp tostada topped with tuna, avocado and a kick of wasabi

ON THE SIDE

Sauces & condiments
Mango salsa, vodka sauce, confit garlic aioli and citrus wedges

To round out the table

NOAH'S *on the beach*

DRINKS

SPARKLING

125ml · btl

Hey Marbelle Prosecco NV — 12 · 56
Hilltops NSW

Hungerford Hill 'Dalliance' 2022 — 89
Tumbarumba NSW

Moët & Chandon Brut Impérial NV — 180
Champagne, France

WHITE

150 · 250ml · btl

David Hook Pinot Grigio 2025 — 14 · 23 · 60
Hunter Valley NSW

Margan 'Breaking Ground' Albariño 2025 — 17 · 26 · 80
Hunter Valley NSW

Johansen 'Unbridled' Chardonnay 2023 — 16 · 25 · 70
Tumbarumba NSW

Brokenwood 'ILR' Reserve Semillon 2019 — 190
Hunter Valley NSW · aged release

de Beaurepaire 'Jeannette' Chardonnay 2024 — 110
Rylstone NSW

ROSÉ

150 · 250ml · btl

Margan 'Rose & Bramble' Rosé — 16 · 25 · 70
Hunter Valley NSW

Maison Saint Aix 'AIX' Rosé — 95
Provence, France

RED

150 · 250ml · btl

DOLS Pinot Noir 2023 — 17 · 26 · 70
Mornington Peninsula VIC

Cirillo 'The Vincent' Grenache 2023 — 15 · 23 · 65
Barossa Valley SA

Silkman Shiraz 2021 — 18 · 28 · 75
Hunter Valley NSW

Glandore Tempranillo 2023 — 95
Hilltops NSW

Hungerford Hill 'Epic' Shiraz — 210
Hunter Valley NSW

COCKTAILS

Aperol Spritz — 18
Aperol, prosecco & soda, served long over ice

Espresso Martini — 20
Ketel One vodka, coffee liqueur & fresh espresso

Margarita — 20
Espolòn Reposado tequila, fresh lime, agave & salt

Daiquiri — 19
Bacardi white rum, fresh lime & sugar

Negroni — 19
Beefeater gin, Campari & sweet vermouth

House Old Fashioned — 21
Our house bourbon blend, demerara & bitters

BEER & CIDER

Great Northern Super Crisp — 10
Carlton Dry — 11
Asahi Super Dry — 13
Stone & Wood Pacific Ale — 13
Goodfolk Black Beer — 12
James Squire Orchard Crush Cider — 12
Brookvale Union Ginger Beer — 14

SPIRITS

30ml, with mixer

House pours — 11
Premium back bar — from 14

ZERO PROOF

125ml · btl

Plus & Minus Prosecco 0.0% — 11 · 50
South Australia

Heaps Normal 'Another Lager' 0.5% — 11

Capi Sparkling Water 750ml — 9

Soft drinks & juices — from 5

Please drink responsibly. Prices include GST.