

NOAH'S on the beach



TO SHARE

Best shared. For two, we'd start with a snack and a small plate, then a main each.

SNACKS

Stracciatella GF · DF · VE 19

Creamy stracciatella with stone fruit, heirloom tomato, harissa & lime.

Lotus, Sweet Potato & Taro Crisps GF · DF · VE 15

Crunchy veggie crisps with savoury spice & a tangy house aioli.

Olives & Goat's Curd GF 18

Plump Australian olives, creamy goat's curd & crunchy seed crackers.

Pork Puffs GF · DF 15

Light, crackling-crisp puffs dusted with tangy spiced vinegar salt.

Warm Focaccia 10

Served warm with a rich, savoury anchovy & roast chicken butter.

SMALL PLATES

Oysters & Tiger Prawns GF · DF · M 29

Two fresh oysters & two tiger prawns with mango-lime salsa & vodka-spiked aioli.

Lobster Croquettes (2) M 23

Golden lobster & Gruyère bites, sweet charred cabbage & tangy pickles.

Tuna Tostada GF · DF · M 26

Crispy corn tortilla, zesty cured tuna, avocado, radish & a little wasabi kick.

Kangaroo Mortadella Skewer GF · DF 13 each

Smoky kangaroo skewers straight off the coals, drizzled with whisky hot honey.

MAINS

OUR CLASSIC

Noah's Seafood Chowder GFO · M 38

Creamy and comforting, loaded with smoked cod, prawns, scallops, mussels & squid. With a warm bread roll.

Eye-Fillet Grainge Grain Fed 200g 65

Well-marbled MBS 3-4 tenderloin with fries & a classic pepper sauce.

Porchetta GF 43

Slow-roasted Italian-style pork, charred leek, truffle pecorino & pan juices.

Market Fish GF · DF · M 45

Today's local catch, fragrant curry leaf sauce, crispy taro & Asian greens.

Lumache Pasta GFO · V 39

Fresh pasta shells in a sweet roast pepper sauce with greens & goat feta.

Beef Short Rib GF · DF 47

Smoky & sticky, with silky onion cream & roasted mushrooms.

Yuzu Marinated Katsu GF 45

A zesty citrus-chilli kick, crunchy fennel & apple slaw, finished with chilli oil.

SIDES

Fingerling Potato Confit GF · DF

Slow-cooked in beef fat, garlic & herbs.

Sweet Potato Fries GF · VE

Japanese chicken salt, kimchi on the side.

Baby Lettuce GF · VE

Tender leaves, lemon dressing, radish & pickled onion.

Baby Cos Salad GF

Cos, kale, parmesan dressing & crispy bacon.

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 15% surcharge applies on Sundays & public holidays.

GF gluten free · GFO gluten-free option · DF dairy free · V vegetarian · VE vegan

A Australian seafood · I imported seafood · M mixed origin (Australian & imported)

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DRINKS

SPARKLING

125ml · btl

Hey Marbelle Prosecco NV <i>Hilltops NSW</i>	12 · 56
Hungerford Hill 'Dalliance' 2022 <i>Tumbarumba</i>	89
Moët & Chandon Brut Impérial NV <i>Champagne</i>	180

WHITE

150 · 250ml · btl

Vidal Sauvignon Blanc 2024 <i>Marlborough NZ</i>	15 · 25 · 60
Hungerford Hill 'Fish Cage' Chardonnay <i>Hunter</i>	14 · 24 · 60
Hungerford Hill Semillon 2024 <i>Hunter</i>	14 · 24 · 55
Glandore 'White Label' Fiano 2024 <i>Hunter</i>	70
Corduoy Watervale Riesling 2022 <i>Clare Valley</i>	85

ROSÉ

150 · 250ml · btl

Glandore 'White Label' Rosé <i>Hunter</i>	14 · 19 · 60
Bonvilla Mia Rosé <i>France</i>	60

RED

150 · 250ml · btl

Thorn-Clarke 'Sandpiper' Shiraz 2021 <i>Barossa</i>	14 · 24 · 60
DOLS Pinot Noir 2023 <i>Mornington Peninsula</i>	17 · 26 · 70
Adelina Cabernet Franc 2022 <i>Clare Valley</i>	105
Devil's Corner 'Resolution' Pinot Noir <i>Tasmania</i>	95
Hungerford Hill 'Epic' Shiraz <i>Hunter</i>	210

COCKTAILS

Margarita <i>Espolòn Reposado Tequila, lime, agave, salt</i>	20
Daiquiri <i>Bacardi White Rum, lime, sugar</i>	19
Negroni <i>Beefeater Gin, Campari, sweet vermouth</i>	19
Espresso Martini <i>Ketel One Vodka, coffee liqueur, espresso</i>	20
House Old Fashioned <i>House bourbon blend, demerara, bitters</i>	21

BEER & CIDER

Schooner

Foghorn Brewery Kölsch on tap	9
Foghorn Brewery XPA on tap	9
Bottled beer & cider	from 9

SPIRITS

30ml, with mixer

House pours	11
Premium back bar	from 14

ZERO PROOF

150 · 250ml · btl

Plus & Minus Prosecco 0.0% <i>South Australia</i>	11 · 20 · 50
Soft drinks & juices	5
Sparkling water 750ml	8

Please drink responsibly. Prices include GST.

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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

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V = Vegetarian, VE = Vegan, GF = Gluten Free, DF = Dairy Free.