



NOAH'S
on the beach

SMALL PLATES

WARM SOURDOUGH	15
<i>Olive Oil, Hummus, Dukkha</i>	
GARLIC & CHEESE COB ROLL	17
CARPACCIO OF TOMATO VGO	22
<i>Eschalot, Persian Fetta, Fine Herbs, Grilled Flat Bread</i>	
OYSTER TASTING PLATE - HALF DOZEN	38
<i>Horseradish Cream, Salmon Roe Hummus, Dukkha Chorizo & Sherry Vinaigrette</i>	
OYSTERS - HALF DOZEN - GF/DF	36
<i>Natural or Kilpatrick</i>	
CRISPY BREADED CALAMARI	18
<i>Aioli, Caper & Cornichon Salsa</i>	
CRISPY PORK BELLY GF/DF	22
<i>Korean BBQ Sauce, Pickled Daikon</i>	
THAI GREEN PRAWN SKEWERS	25
<i>Tom Yum Mayo, Green Papaya Salad</i>	
VODKA CURED SALMON GRAVLAX	25
<i>Beetroot, Horseradish Cream, Bagel Crisps</i>	
BAKED SCALLOPS GF	28
<i>Café de Paris Butter, Fine Herbs</i>	
PEA PESTO ARANCINI GF/DF/VG	18
<i>Beetroot, Walnut, Fine Herbs</i>	
SEAFOOD CHOWDER GFO	25 SML
<i>Cream, Smoked Cod, King Prawns, Scallops, Mussels w/ Crusty Bread Roll</i>	35 LGE

MAINS

NOLAN'S PRIVATE SELECTION 220GM BEEF FILLET GF	58
<i>Potato Galette, Garlic Buttered Prawns, Greens, Crab Bearnaise</i>	
NOLAN'S PRIVATE SELECTION 300GM BEEF RUMP GF	48
<i>Potato Galette, Petti Bouche Salad, Café de Paris Butter</i>	
LAMB WELLINGTON GF	45
<i>Pastry Wrapped Lamb Loin, Prosciutto, Silver Beet, Mushroom Duxelles, Pea Pesto, Roasted Pumpkin, Truss Tomatoes</i>	
SOUTH AMERICAN SPICED CHICKEN BREAST GF/DF	39
<i>Smokey Corn Puree, Charred Pepper, Kale & Corn Salsa</i>	
HOUSE BATTERED FLATHEAD	38
<i>Garlic Aioli, Pont Neuf Potatoes, Green Olive Salsa Verde</i>	
FISH OF THE DAY GF	48
<i>Red Elk, Fennel, Asparagus, Pink Peppercorn Beurre Blanc, Potato Gaufrettes</i>	
CHILLI LINGUINE	45
<i>Market Seafood, Marinara Sauce, Grand Padano</i>	
PUMPKIN & SPINACH GNOCCHI GF/VG	42
<i>Roasted Vegetables, Pea Pesto, Cashew Parmesan</i>	
TEMPURA ZUCCHINI FLOWERS GF/VG	40
<i>Smokey Corn Puree, Charred Pepper, Petti Bouche Salad</i>	
SEAFOOD PLATTER (PRE ORDER ONLY)	185
<i>Local Market Prawns, Oysters, Slipper Lobster, Fresh Fruit & Condiments, Grilled Marinated Market Fish, Warm Black Mussels, Buttered Half Shell Scallops, Panko Breaded Calamari, Prawn Twisters, Curly Potato Fries, Lobster Mornay (Half Frozen from Western Australia)</i>	

SIDES

SEASONAL GREENS, OLIVE OIL DF/GF/VG	14
SHOESTRING FRIES GF	14
<i>Truffled Parmesan, Targin Salt GF</i>	
ROCKET, PEAR & PARMESAN SALAD GF	14

SOMETHING SWEET

SUMMER BERRY PUDDING <i>Mascarpone Cream, Fresh Berries, White Chocolate Shard</i>	18
MERINGUE GF <i>Lime & Passionfruit Curd, Mango Salsa, Passionfruit Ice Cream</i>	18
CHOCOLATE MOUSSE TART <i>Salted Caramel ice Cream, Hazelnut Ganache</i>	18
CARDAMON & ORANGE POACHED SUMMER FRUIT <i>Coconut, Blackberry Gel, Pistachio Crumb GF/DF/VG</i>	18
CHEFS SELECTION OF ICE CREAM <i>Fresh Berries, Pistachio Crumb, Hazelnut Ganache</i>	18

TO FINISH

CHEESE OF THE DAY <i>Muscatels, Apricot Paste, Lavosh Crisps</i>	28
NOAH'S AFFAGATO <i>Coffee Shot, Vanilla Ice Cream, Chocolate Shard add Choice of Liquor FROM 8</i>	9

DESSERT & FORTIFIED



DE BORTOLI SHOW MUSCAT	17
CHATEAU COUTET SAUTERNES	30
GALWAY PIPE TAWNY PORT	13
PENFOLDS GRANDFATHER PORT	23

LITTLE NOAH'S

0-12 YRS - 18
13-16 YRS - 25

HOUSE CHEESEBURGER

w/ Ketchup & Fries

CHICKEN SCHNITZEL - DF

w/ Chips & Salad or Veg

BATTERED FISH & CHIPS

w/ Chips & Salad or Veg

LINGUINE - V

Tomato Sugo & Shredded Mozzarella

INCLUDES A WAFFLE SUNDAE DESSERT

SET MENU 2 COURSE

MAIN & DESSERT WITH A GLASS OF HOUSE WINE FOR \$68 | AVAILABLE LUNCH & DINNER

MAINS

NOLAN'S PRIVATE SELECTION 300GM BEEF RUMP GF

Potato Galette, Petti Bouche Salad, Café de Paris Butter

SOUTH AMERICAN SPICED CHICKEN BREAST GF/DF

Smokey Corn Puree, Charred Pepper, Kale & Corn Salsa

HOUSE BATTERED FLATHEAD

Garlic Aioli, Pont Neuf Potatoes, Green Olive Salsa Verde

FISH OF THE DAY GF

Red Elk, Fennel, Asparagus, Pink Peppercorn Beurre Blanc, Potato Gaufrettes

CHILLI LINGUINE

Market Seafood, Marinara Sauce, Grand Padano

PUMPKIN & SPINACH GNOCCHI GF/VG

Roasted Vegetables, Pea Pesto, Cashew Parmesan

TEMPURA ZUCCHINI FLOWERS GF/VG

Smokey Corn Puree, Charred Pepper, Petti Bouche Salad

SOMETHING SWEET

SUMMER BERRY PUDDING

Mascarpone Cream, Fresh Berries, White Chocolate Shard

MERINGUE GF

Lime & Passionfruit Curd, Mango Salsa, Passionfruit Ice Cream

CHOCOLATE MOUSSE TART

Salted Caramel ice Cream, Hazelnut Ganache

CARDAMON & ORANGE POACHED SUMMER FRUIT

Coconut, Blackberry Gel, Pistachio Crumb GF/DF/VG

CHEFS SELECTION OF ICE CREAM

Fresh Berries, Pistachio Crumb, Hazelnut Ganache