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## TO SHARE

<b>Garlic Herb and Cheese Focaccia &amp; Sweet Chilli Dip (V)</b>	<b>\$12</b>
<b>Sydney Sourdough, Olive Tapenade, Olive Oil &amp; Balsamic (VG)</b>	<b>\$14</b>
<b>Caprese Salad</b>	<b>\$24</b>
<i>charred schiacciata, smoked buffalo mozzarella, heirloom tomato, baby basil (V)</i>	
<b>Sydney Rock Oysters (North Arm Cove)</b>	<b>(4) \$20 (8) \$38 (12) \$54</b>
<i>soy wakame/kilpatrick/natural with mignonette (GF/DF)</i>	
<b>Mussels Mariniere</b>	<b>\$30</b>
<i>black lip mussels, fresh herbs, white wine, garlic, lemon, tomato w/ toasted focaccia (GFO)</i>	
<b>Cold Seafood Platter</b>	<b>\$110</b>
<i>local market prawns, oysters, marinated green lip mussels, slipper lobster, cured salmon with fresh fruit &amp; condiments (GF/DFO)</i>	
<b>Hot Seafood Platter</b>	<b>\$80</b>
<i>grilled marinated market fish and prawn skewers, buttered half shell scallops, panko breaded calamari, prawn twisters, curly potatoes with dipping sauces</i>	

## ENTRÉE

<b>Crispy Polenta</b>	<b>\$22</b>
<i>creamed corn and thyme, romesco and panache of baby vegetables (GF/VG)</i>	
<b>Confit Pork Belly</b>	<b>\$24</b>
<i>spiced cardamon pear puree, fennel and walnuts (GF/DF)</i>	
<b>Seafood Chowder</b>	<b>\$25</b>
<i>cream, smoked cod, king prawns, scallops, mussels with crusty bread roll (GFO)</i>	
<b>Fried Quail</b>	<b>\$26</b>
<i>atchara (green papaya salad), coconut satay, peanut praline (GF)</i>	
<b>Grilled Half Shell Scallops</b>	<b>\$27</b>
<i>pancetta and balsamic butter, macadamia and herb crumb (GF)</i>	
<b>Market King Prawns</b>	<b>\$28</b>
<i>red leaves, pickled cucumber, salmon roe, horseradish cream (GF)</i>	

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

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## MAIN

<b>Activated Charcoal, Truffle and Confit Garlic Gnocchi</b>	<b>\$38</b>
<i>roast king brown mushrooms, heirloom tomato, asparagus, crispy sage, cashew and garlic parmesan (VG)</i>	
<b>Marinated Free Range Chicken Breast</b>	<b>\$39</b>
<i>crisp sweet corn, thyme and polenta, dutch carrots, savoury granola, pepper cream</i>	
<b>Chilli Linguine</b>	<b>\$45</b>
<i>market seafood, marinara, grana padano</i>	
<b>Nolan's Premium Sirloin</b>	<b>\$48</b>
<i>chive mash, garlic buttered king prawn, season greens and crab béarnaise (GF)</i>	
<b>Market Fish</b>	<b>\$48</b>
<i>crisp kipfler, season greens, sauce vierge (GF/DF)</i>	
<b>Za'atar Spiced Lamb Saddle</b>	<b>\$49</b>
<i>labna, quinoa, sweet potato, charred asparagus, red wine and mint jus (GF/DFO)</i>	
<b>Nolan's 600g Premium Ribeye</b>	<b>\$99</b>
<i>choice of 2 sides and sauce (recommended for 2)</i>	

## SIDES \$10

Crisp kipflers, cajun salt  
Rocket, pear and parmesan salad  
Dukka season greens  
Sautéed mushrooms

## SAUCES \$4

Pepper Sauce  
Red Wine Jus  
Gravy  
Bearnaise

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## DESSERT

<b>Honey Baked Brie</b>	<b>\$18</b>
<i>apricot paste, spiced nuts, lavosh (V/GFO)</i>	
<b>Birds Nest Meringue</b>	<b>\$18</b>
<i>mascarpone cream, macerated summer berries, macadamia &amp; white chocolate crumb (V/GF)</i>	
<b>Orange Panna Cotta</b>	<b>\$18</b>
<i>ginger snap, candied zest, blood orange sorbet (GF)</i>	
<b>Vegan Brownie</b>	<b>\$18</b>
<i>coconut &amp; vanilla bean sorbet, caramel sauce (VG/GF)</i>	

## DESSERT & FORTIFIED WINES

<b>De Bortoli Noble One Botrytis Semillon</b>	<b>\$15</b>
<b>De Bortoli Show Show Muscat</b>	<b>\$11</b>
<b>Galway Pipe Tawny Port</b>	<b>\$10</b>
<b>Penfolds Grandfather Port</b>	<b>\$18</b>

## TEA

<b>Loose Leaf Pot of Tea</b>	<b>\$5</b>
<i>english breakfast, earl grey, green sencha, peppermint, chamomile, chai</i>	

## COFFEE

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

## Alternate Milk

*lactose free, almond, oat, soy*

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## **COCKTAILS – 18**

Espresso Martini.....	<i>Vodka, Kahlua, Espresso</i>
French Martini.....	<i>Vodka, Chambord, Pineapple</i>
French Gimlet.....	<i>Gin, Elderflower, Lemon, Prosecco</i>
Classic Margarita.....	<i>Tequila, Cointreau, Lime, Salt</i>
Caipirinha.....	<i>White Rum, Lime, Sugar</i>
Sailor Passion.....	<i>Spiced Rum, Passionfruit, Lime, Ginger</i>
Chambord Spritz.....	<i>Chambord, Prosecco, Soda</i>

## **MOCKTAILS - 12**

Sunrise Punch.....	<i>Orange, Pineapple, Lime, Raspberry</i>
Mint Passion.....	<i>Passionfruit, Mint, Lime, Soda</i>
Strawberry Apple Medley.....	<i>Strawberry, Apple, Lime, Mint, Soda</i>
Cranberry Sangria.....	<i>Cranberry, Orange, Passionfruit, Ginger, Mint</i>

## **SOFT DRINKS & JUICE - 4**

Coca-Cola, Diet Coca-Cola, No Sugar Coca-Cola, Sprite, Lift, Lemon, Lime & Bitters, Bundaberg Ginger Beer, Dry Ginger Ale, Tonic Water, Soda Water  
Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice

## Champagne & Sparkling

2022 Sassafra White Ancestral Sparkling – <i>Canberra, ACT</i>	14	65
NV Pizzini Prosecco – <i>King Valley, VIC</i>	13	65
NV Grandin Brut – <i>Loire Valley, FR</i>		63
NV Croser Chardonnay Pinot Noir – <i>Adelaide Hills, SA</i>		74
NV Veuve Clicquot Champagne Brut Yellow Label – <i>Reims, FR</i>		220

## Whites

2022 Glandore White Label Gewurztraminer – <i>Hunter Valley, NSW</i>	12	52
2021 Tyrrell's Fiano – <i>Hunter Valley, NSW</i>	12	51
2021 Devils Corner Riesling – <i>Tamar Valley, TAS</i>	12	52
2022 Walnut Collectables Sauvignon Blanc – <i>Marlborough, NZ</i>	13	65
2021 Devils Corner Sauvignon Blanc – <i>Tamar Valley, TAS</i>	12	52
2021 Tyrrell's Semillon – <i>Hunter Valley, NSW</i>	12	52
2015 Tyrrell's 'Vat 1' Semillon – <i>Hunter Valley, NSW</i>		149
2019 Brokenwood Sauvignon Semillon – <i>Hunter Valley, NSW</i>		52
2022 Crittenden Pinot Gris - <i>Mornington Peninsula, VIC</i>	13	67
2021 David Hook Pinot Grigio – <i>Hunter Valley, NSW</i>		50
2021 Tulloch Verdelho – <i>Hunter Valley, NSW</i>	12	52
2021 Hungerford Hill Fish Cage Chardonnay – <i>Hunter Valley, NSW</i>	12	60
2019 Scarborough Chardonnay – <i>Hunter Valley, NSW</i>		60
2021 Tremblay Chablis – <i>Chablis, FR</i>	15	70

## Rose

2022 Devils Corner Pinot Noir Rose – <i>Tamar Valley, TAS</i>	11	50
2022 Glandore White Label Rose – <i>Hunter Valley, NSW</i>	12	55
2021 Peyrassol Templiers Rose - <i>Côtes de Provence, FR</i>	15	70

## Reds

2022 Gentle Folk Vin de Sofa – <i>Adelaide Hills, SA</i>	13	63
2021 Sigurd Red Blend – <i>Barossa Valley, SA</i>	12	60
2020 Tamar Ridge Pinot Noir – <i>Tamar Valley, TAS</i>	13	61
2020 Dalrymple Pinot Noir – <i>Pipers Brook, TAS</i>		85
2021 Hungerford Hill Tempranillo Graciano – <i>Hunter Valley, NSW</i>	13	65
2019 Yalumba Shiraz – <i>Barossa Valley, SA</i>	13	63
2018 Tyrrell's 'Lunatiq' Shiraz – <i>Heathcote, VIC</i>		85
2018 Jim Barry 'McRae Wood' Shiraz – <i>Clare Valley, NSW</i>		135
2020 Henschke Shiraz Grenache – <i>Viognier Mourvèdre, SA</i>		94
2021 Mallaluka Mataro Shiraz – <i>Yass, NSW</i>	13	60
2019 Yalumba Cabernet Shiraz – <i>Barossa Valley, SA</i>	13	60
2021 Tyrrell's Cabernet Sauvignon – <i>Limestone, SA</i>	12	52
2021 Wynns 'Black Label' Cabernet Sauvignon – <i>Coonawarra, SA</i>		80
2019 Vasse Felix Cabernet Sauvignon – <i>Margaret River, WA</i>		119
2020 Brown Brothers '18 Eighty Nine' Merlot – <i>Heathcote, VIC</i>	13	42

## **Beers**

### **Non-Alcoholic**

Heaps Normal Lager 7

### **Light & Mid**

James Boags Light 7

Grainfed Brewery Plan B 8.5

Great Northern Super Crisp 8

### **Full Strength**

Toohey's New 8

Victoria Bitter 8

Carlton Dry 8

Toohey's Extra Dry 8

Great Northern Original Lager 9

Toohey's Old 9

James Boags Premium 9

Asahi 9

Peroni 9

Corona 9

James Squire 150 Lashes Pale Ale 9.5

Little Creatures Pale Ale 10

Sneaky One Summer Ale 10

Stone & Wood Pacific Ale 11

Balter XPA 12

## **Ciders**

Monteith Apple 9.5

Stone's Ginger Beer 9



## Spirits & Liqueurs

### Whiskey

Jim Beam	8.5
Southern Comfort	9
Jack Daniels	9
Wild Turkey	9.5
Canadian Club	9.5
Maker's Mark	10
Wild Turkey Rare Breed	12
Jameson	9.5
Grant's	8
Drambuie	9
Johnny Walker Black	10
Glenfiddich 12yrs	11
Laphroig 10yrs	13
Oban 14yrs	16.5

### Gin

Bombay London Dry	8.5
Bombay Sapphire	10
Hendricks	11
Tanqueray No. 10	12.5

### Tequila

Jose Cuervo	8
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### Brandy

St Agnes	8.5
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### Vodka

Russian Standard	9
Absolut	10
Belvedere	13
Grey Goose	13

### Rum

Bundaberg UP	8.5
Sailor Jerry	9.5
Bacardi	8

### Cognac

Courvoisier VSOP	11
Hennessey VSOP	14
Hennessey XO	25.5
Grand Marnier	9

### Liqueur

Benedictine	8
Frangelico	8
Baileys	8
Kahlua	8
Tia Maria	8

# LITTLE NOAH'S MENU

*Your Choice Of:*

House Cheeseburger with Ketchup & Fries

Chicken Schnitzel with Chips & Salad/Veg (DF)

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***



**NOAH'S** on the beach

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