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## NOOSA BEACH HOUSE BAR

### ALL DAY DINING MENU

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#### SHORT EATS

\$14 EACH | 3 FOR \$35

Mooloolaba prawn slider, brioche bun, celery, dill  
Spicy tuna tartare, tomato, shallot, crispy poppadum  
Laura's arancini, tomato, herbed aioli  
Canadian loaded fries, real cheese curds, Maggi Gravy  
Nashville hot chicken wings, pickles, ranch dip  
Sri Lankan fish cakes, spicy tomato jam  
Sweet potato wedges, sweet chili cream  
Beer battered chips, aioli, chili salt

#### MORE EATS

Coffin Bay oysters, Shallot & Red Wine Dressing (GF, DF) \$27  
Fresh chilled prawns, aioli, lemon (GF, DF) \$23  
Local tuna poke bowl, avocado, soba noodles, edamame, sesame & pickles (DF) \$26  
Noosa Red tomato & mozzarella salad, basil, croutons, Stanthorpe vincotto \$24  
Grilled vegetable salad, quinoa, cashews, fetta, preserved lemon dressing (GF) \$22  
+add free range chicken for \$7  
Salt and Pepper calamari, lemon & dill \$23  
Noosa Beach House fish & chips, pickled onions, tartar sauce (GFO, DF) \$27  
Yellow fin tuna Nicoise salad, olive, egg, tomato (GF, DF) \$29  
Grilled local reef fish, green papaya salad, fresh herbs, chili dressing (GF, DF) \$29  
Beef nachos, guacamole, sour cream, pico de gallo, Jalapeno, refried beans \$27  
Wagyu beef burger, bacon, Kenilworth cheddar, dill pickles, thick cut chips \$25  
Steak frites - butchers cut of the day, truffled shoestring fries, jus \$29  
Kings chicken curry, crispy roti, basmati rice, condiments \$26  
Sri Lankan roasted coconut and pumpkin curry, carrot sambal, raita (GF, V) \$24

#### NOOSA BEACH HOUSE SHARE

##### CHARCUTERIE

Charcuterie board with chef's selection sliced meats & condiments \$28

##### SEAFOOD

Fish & chips, S&P calamari, oysters, Mooloolaba prawns, condiments \$85

##### ARTISANAL CHEESE

Two cheeses, condiments & crackers \$23

##### SWEET EATS

Stone fruit crumble, Hinterland cream, lemon balm \$13  
Valrhona Chocolate Slice, vanilla ice cream, preserved cherries \$13

PLEASE ORDER ALL FOOD & DRINKS AT THE BAR