

the
cabanas
NOOSA

S O F I T E L
NOOSA PACIFIC RESORT



SNACKS	FRESHLY SHUCKED OYSTERS (6) (LG - LD)	
	Naturelle with grapefruit, Pacific gin	30
	Tasmanian salmon caviar, finger lime	40
	Kilpatrick, bacon, Worcestershire, ketchup	42
	30G OSCIETRE CAVIAR	160
	Crumpets, crème fraiche, condiments	
	KINGFISH CEVICHE	35
	Lime, tomato, red onion, dill oil, taro chips	
	BEEF TARTARE	35
	Capers, mustard, shallots, togarashi, brioche	
	MOOLOOLABA CLASSIC KING PRAWN COCKTAIL	30
	Marie rose, cos, lemon	
	FIJIAN-STYLE K’GARI SPANNER CRAB SALAD	45
	Young coconut, chilli, lime, seaweed, ice plant	
	JAMON & ROCKMELON (LD - LG)	28
	Davidson’s plum salt	
	GRILLED MORTON BAY BUGS	49
	Truffle fries, pea puree, parmesan	
	BAKED HARVEY BAY SCALLOPS	42
	Foie gras butter, parsley crumb (5)	
	SALT & PEPPER CALAMARI (LD)	28
	Lime, chipotle sauce, bronze fennel	
	CHARCUTERIE SELECTION	58
	Local salami, mortadella, saucisson, pate, guindillas	
	• Add cheese selection	8

PLATEAU DE MER (COLD)	279
Curated selection of fresh local seafood, served cold and ready to share. A sample of the six dishes marked with a circle.	

BURGERS & SANDWICHES	NORTH QUEENSLAND LOBSTER BUNS	59
	Cos, avocado, heirloom tomato, Kewpie, wasabi	
	CLASSIC SALAD WRAP (V - VGO)	22
	Carrot, beetroot, lettuce, cheese, tomato, cucumber, alfalfa	
	• Add chicken	10
	ROASTED CHICKEN ROLL	28
	Egg, lettuce, tomato, pickles, mayonnaise, gravy dip, shoestring fries	
	SMOKED TURKEY CLUB SANDWICH	28
	Bacon, tomato, pickles, gem lettuce, cheddar, aioli, shoestring fries	
	CLASSIC ANGUS BEEF BURGER	28
	Cheddar cheese, pickles, Kewpie, seeded mustard, tomato, fries	
	CRISPY FRIED CHICKEN BURGER	28
	Pickles, slaw, peri peri mayonnaise	
	GRILLED LENTIL AND CHICKPEA BURGER (VG)	28
	Beetroot relish, iceberg, tomato, cucumber	
	MARGHERITA (V)	26
	Blistered cherry tomato, fior di latte, basil	
	PEPPERONI (VO)	30
	Napolitana sauce, pepperoni, fior di latte, parsley	
	PROSCIUTTO & ROCKET	32
PIZZA	Tomato truss sauce, shaved prosciutto, parmesan, rocket	
	GAMBERI (VO)	32
	Fior di latte, prawns, garlic, chilli tomato truss sauce	

SALADS	SALAD NICOISE	38
	Seared yellow fin tuna, green beans, olives, soft egg	
	GRILLED GEM LETTUCE	26
	Salsa criolla, boiled egg, shaved pecorino, Kalamata soil	
	STICKY GLAZED CRISPY CHICKEN SALAD	32
	Cucumber, carrot, bean sprouts, coriander, mint, chilli, cashew, nam jim dressing, rice vermicelli	
	CLASSIC CEASAR SALAD	26
	Cos lettuce, soft egg, parmigiano, bacon, crouton	
	• Add chicken	10
	• Add Mooloolaba prawns	12
	SPAGHETTI DE LA MAR	45
	Local prawns, spanner crab, Morton Bay bug, mussels, chili broth, crushed cherry tomato	
	PAN FRIED BARRAMUNDI (GF)	39
	Yellow curry sauce, green papaya, bean sprout	
	BUTCHERS CUT 300G (GF)	48
	Charred rojo, chimichurri, lemon	
	HALF CHICKEN PORTUGUESE STYLE (GF)	42
	Aleppo pepper, smoked labneh, charred lemon, jus gras	
	WILD MUSHROOM RISOTTO (GF, VGO)	39
	Chestnut puree, mascarpone, truffle oil, crispy sage, toasted pine nuts	
	BRAISED LAMB SHOULDER (GF)	50
	Potato skordalia, grilled baby cos, red wine jus	

PLATEAU DE MER (HOT)	239
Curated selection of fresh local seafood, served hot and ready to share. A sample of six dishes marked with a square.	

DESSERT	GELATO	9
	SOFITEL TIRAMISU	18
	COCONUT MOUSSE (V)	18
	Pineapple, lime, passionfruit compote	
	CHEESE BOARD	45
	Smoked cheddar, brie & blue cheese, fruits, quince paste, lavosh	
	CRUMBED CHICKEN TENDERS	20
	Shoestring fries, mixed salad	
	ANGUS BEEF SLIDER	20
	Cheese, tomato sauce, shoestring fries	
	KIDS PASTA (LDO)	20
	Napolitana or plain butter	
	KIDS FISH & CHIPS	20
	Shoestring fries, mixed salad	
	LAMB LOIN CHOPS	28
	Shoestring fries, mixed greens	
	SEASONAL SLICED FRUIT	20
	HOMEMADE GRANOLA	20
	Toasted nuts, mixed seeds, local honey, yoghurt	
	THREE-EGG OMELETTE ON SOURDOUGH	
	Plain	24
	Ham & cheese	28
	North Queensland lobster & caviar	49