

NOOSA WATERFRONT RESTAURANT

SUMMER MENU 2019

AT NOOSA WATERFRONT WE RECOGNISE THIS REGION HAS SOME OF THE FINEST PRODUCERS IN THE WORLD AND AIM TO USE LOCAL AND SEASONAL PRODUCE WHEREVER POSSIBLE.

PLEASE SEE BELOW THE LIST OF PRODUCERS AND SUPPLIERS, WHOSE PRODUCE WE HAVE THE PLEASURE OF USING ON OUR CURRENT MENU:

- NOOSA RED TOMATOES
- LIME CAVIAR FINGER LIMES
 - THE FALLS FARM
- RICK'S ARTISAN PIES AND SOURDOUGH
- OUR RESTAURANT'S VEGIE GARDEN
 - FRASER ISLE SPANNER CRAB
 - SCHULTZ FAMILY FARM
 - WALKER SEAFOOD
 - WILD FORAGE
 - PETIT BOUCHE

ONE BILL PER TABLE
15% SURCHARGE ON PUBLIC HOLIDAY

PANE

PANE DELLA CASA 13

HOUSE BREAD

FRANTOI CUTRERA EXTRA VIRGIN OLIVE OIL

SCHIACCIATA ALL' AGLIO 15

GARLIC PIZZA BREAD

SCHIACCIATA ALLA NAPOLETANA 16

PIZZA BREAD, TOMATOES, CAPERS, ANCHOVIES,
BLACK OLIVES, OREGANO

BANQUET MENU

FOR THE WHOLE TABLE: MINIMUM 6 GUESTS

\$ 89 PER GUEST

HOUSE MADE BREAD

FRANTOI CUTRERA EXTRA VIRGIN OLIVE OIL

SELECTION OF COLD MEATS, CHEESE,
HOUSE MADE PICKLED VEGETABLES,

SELECTION OF MARINATED AND CURED
SEAFOOD WITH ACCOMPANIMENTS

ACQUERELLO CARNAROLI RICE, BUTTERNUT SQUASH,
SLOW COOK DUCK RAGOUT, FRESH HERBS

MEZZELUNE PASTA STUFFED WITH FRASER ISLE SPANNER CRAB,
LEMON BUERRE BLANC, SPANISH ONION POWDER

FISH - TODAY'S CATCH

SOVEREIGN LAMB RUMP, SMOKED EGGPLANT PUREE,
BABY CAPSICUM, KALE,
GARLIC CHIVE AND ALMOND PESTO

DESSERT — CHEF'S CHOICE

STUZZICHINI

OYSTERS 4.50 EA

NATURAL

WORCESTERSHIRE GEL, CRISPY BACON
WATERMELON GRANITA

OLIVE MARINATE 12

SELECTION OF ITALIAN OLIVES
MARINATED IN GARLIC AND LEMON

RICCIOLA 14

TAPIOCA CRACKERS, SPENCER GULF HIRAMASA KING FISH
FIG GEL, SALMON CAVIAR

MOZZARELLA IN CAROZZA 14

CRUMBED MOZZARELLA AND ANCHOVY SANDWICH,
SMOKED CAPSICUM DIP

ANATRA 15

DUCK MARYLAND RILLETTE,
PISTACHIO, CHERRY SAUCE

CRUDO DI PESCE

TROTA 24

POACHED PETUNA OCEAN TROUT ROTOLO,
AVOCADO, RADISH, FENNEL

TONNO 23

PAN FRIED YELLOW FIN TUNA, BABY COS LETTUCE,
CRISPY BACON, PARMESAN MAYO, CITRUS DRESSING

SPADA 22

MOOLOOLABA SWORDFISH CEVICHE, TOMATO CASSE,
TAGGIASCA OLIVE DUST, FRIED CAPERS, BASIL, LEMON

ANTIPASTI

ANTIPASTO MISTO ALL' ITALIANA 34
SELECTION OF COLD MEATS, CHEESE,
HOUSE MADE PICKLED VEGETABLES,
CROSTINI BREAD

ASPARAGI 22
FROZEN ASPARAGUS MOUSSE, EGG YOLK CREAM,
PUFFED BUCKWHEAT, PARMESAN SNOW

CAPELANTE 26
PAN FRIED WILD CAUGHT SCALLOPS,
PANZANELLA SALAD, SEA URCHIN CREAM

POLIPO 24
CHARGRILLED FREMANTLE OCTOPUS HAND, GAZPACHO SAUCE,
WATERCRESS, GARLIC POTATOES, SESAME CORAL TUILLE

QUALIA 25
BRISBANE VALLEY QUAIL, WILD RICE,
BRUNOISE OF SEASONAL VEGETABLES,
LIME AND GINGER DRESSING

CALAMARI 24
SOUTH AUSTRALIAN CALAMARI, CHORIZO,
ROASTED BANANA CHILLI, CANNELLINI BEANS

PASTA

TORTELLI 36

TORTELLI STUFFED WITH EGGPLANT PARMIGIANA,
CANDIED TOMATO, PARMIGIANO SPUMA, BASIL

TAGLIERINI 38

TAGLIERINI, ORA KING COLD SMOKED SALMON,
EGG YOLK CREAM, BOTTARGA

SPAGHETTI 41

LA MOLISANA SQUID INK SPAGHETTI ,
MORETON BAY BUGS, CAVOLO NERO, CHILLI

RISOTTO 38

ACQUERELLO CARNAROLI RICE, BUTTERNUT SQUASH,
SLOW COOKED DUCK RAGOUT, FRESH HERBS

MEZZELUNE 39

MEZZELUNE PASTA STUFFED WITH FRASER ISLE SPANNER CRAB,
LEMON BUERRE BLANC, SPANISH ONION POWDER

GNOCCHI 38

BUFFALO RICOTTA GNOCCHI, MOOLOOLABA PRAWNS,
BABY ZUCCHINI, MASCARPONE, SAFFRON

WE MAKE ALL OUR OWN PASTA UNLESS MENTIONED

**GLUTEN FREE PASTA AVAILABLE ON REQUEST
\$ 2.50 EXTRA**

SECONDI PIATTI

PESCE DEL GIORNO M.P.

ASK FOR TODAY'S CATCH

CACCIUCCO 44

CLASSIC TUSCAN SEAFOOD MEDLEY STEW, TOMATO,
WHITE WINE, GARLIC CROSTONI BREAD

MANZO 43

350G CAPE GRIM BEEF RIB CUTLET,
SAUTÉED CABBAGE AND PANCETTA,
CELERIAC PUREE, CHARCOAL ONIONS

POLLO 37

ROASTED LEMON CHICKEN,
CORN, WILD MUSHROOMS AND FARRO RISOTTO,
PARSNIP PUREE

AGNELLO 39

SOVEREIGN LAMB RUMP, SMOKED EGGPLANT PUREE,
BABY CAPSICUM, KALE,
GARLIC CHIVE AND ALMOND PESTO

MAIALE 42

SHULTZ FARM SUCKLING PIG,
ROAST SEASONAL VEGETABLES ,

CONTORNI

PATATINE FRITTE 10

CHIPS WITH AIOLI

ZUCCHINI FRITTE 12

CRISPY ZUCCHINI, FENNEL AND YOGHURT DIP

BROCCOLINI 12

SAUTÉED BROCCOLINI

INSALATA DI RUCOLA 11

WILD ROCKET SALAD, SHAVED PARMESAN CHEESE,
OLIVE OIL AND BALSAMIC DRESSING

PATATE AL FORNO 13

ROAST POTATOES IN DUCK FAT

INSALATA MISTA 10

MIXED LEAF SALAD, LEMON HONEY DRESSING

INSALATA CAPRESE 15

NOOSA RED TOMATOES, BUFFALO MOZZARELLA, BASIL

PIZZA

MARGHERITA 19

CHERRY TOMATOES, FIOR DI LATTE, TOMATO, BASIL

PROSCIUTTO COTTO E FUNGHI 23

HAM, MUSHROOMS, MOZZARELLA, TALEGGIO, OLIVES, TOMATO

DIAVOLA 23

HOT SALAMI, MOZZARELLA, TOMATO

VEGETARIAN 22

GRILLED VEGETABLES, GOATS CHEESE,
MOZZARELLA, TOMATO

PROSCIUTTO CRUDO DI PARMA 25

PARMA PROSCIUTTO, FRESH ROCKET, MOZZARELLA, TOMATO

GLUTEN FREE PIZZA AVAILABLE ON REQUEST

\$ 2.50 EXTRA