

MEAT

entree

CRISPY PORK BELLY WITH ROASTED PUMPKIN, LIME CARAMEL
& A FRESH APPLE HERB SALAD
(GF)

main

ROASTED EYE FILLET, CONFIT GARLIC & WILD MUSHROOM GRATIN,
HASSELBACK POTATOES & TRUFFLE SAUCE
(GF OPTION AVAILABLE)

dessert

WARM ENGLISH TOFFEE PUDDING SERVED WITH A SILKY
YOGHURT, HONEY & ORANGE CLOUD
(GF OPTION AVAILABLE)

DINNER

SEAFOOD

entree

SEARED YELLOWFIN TUNA CRUDO SERVED WITH A SOY & CITRUS DRESSING, AVOCADO CREAM & CRISPY RICE
(GF)

main

CRISPY SKIN BARRAMUNDI SERVED WITH PEA PURÉE, ROASTED CHILLI-TOMATO & CRAB CLAW ORZO
(GF OPTION AVAILABLE)

dessert

THE NOOSA CRUISER ETON, MESS WITH LEMON MYRTLE CURD, ROSE MACERATED STRAWBERRIES & CRISPY MERINGUE
(GF)

DINNER

VEGETARIAN

entree

HONEY-GLAZED HALLOUMI, SMOKED TOMATO HUMMUS & A
PISTACHIO DUKKAH
(GF)

main

STUFFED CHARRED POBLANO PEPPER WITH RICE, FRESH HERBS,
FETA, BRAVAS SAUCE & A BRIGHT SALSA VERDE
(GF)

dessert

CARAMELISED BANANA CHEESECAKE WITH SPIKED CHERRY
COMPOTE AND CRUMBLE
(GF)

LUNCH & DINNER