

# MEAT

## entree

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

## main

CHICKEN SUPREME WITH CRISPY SKIN, SERVED WITH A SPANISH  
STYLE SMOKED TOMATO BRAVAS, GREEN OLIVES, WHIPPED FETA  
& CHARRED BABY GEM LETTUCE  
(GF)

## dessert

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

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LUNCH

# SEAFOOD

## entree

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

## main

MARKET FISH, SERVED WITH LOCAL SPRING CHARRED VEGETABLES, MACADAMIA CRUMB & A BRIGHT SALSA VERDE  
(GF)

## dessert

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

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LUNCH

# 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)

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LUNCH & DINNER