

LOVE NOOSA LUNCH

Inspired by Andrea's passion for local produce & his knowledge of regional suppliers, our **Love Noosa Lunch** menu focuses on dishes that reflect the area's ingredients and seasons. The menu changes regularly so guests can enjoy fresh, locally sourced flavours from across the Noosa region.

AVAILABLE 12:00 TO 2:30PM MONDAY TO FRIDAY

Lunch plus a glass of Heads of Noosa Beer or Glass House Wine
\$38.00

TO START

10 Acres Sourdough, Smoked Butter
Chef Andrea's Snack of the Day

MAIN COURSE

Pan Fried Barramundi, Creamy Mash, Broccolini,
Lemon Butter Sauce

or

Chargrilled Spatchcock Diavola Style, Roasted Potato,
Heirooml Carrots

or

Home Made Fettucine, Eggplant Ragout, Basil,
Shaved Parmigiano Reggiano

Park & Cove

Not further discounts on our Love Noosa Lunch

A 15% surcharge applies on public holidays. Our menus are subject to change without notice.
"Our menu and kitchen contains multiple allergens and foods which may cause an intolerance.

Our team will make efforts to accommodate dietary requirements.

However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance".

Park & Cove

2 COURSE WITH CHEF'S SNACK
\$69 OR \$89 WITH QLD BEVERAGE PAIRING

3 COURSES WITH CHEF'S SNACK
\$89 OR \$115 WITH QLD BEVERAGE PAIRING

APPETISER

10 Acres Sourdough, Smoked Butter
10

Marinated Coolbardi Olives
10

Prawn Toast, Spicy Siracha (2) (M)
10

Appellation Oysters, Shallots Mignonette (6) (A)
33

Ora King Salmon Tataki, Wasabi Mayo,
Cream Fraiche, Pickled Cucumber (I)
25

ENTRÉE

2GR Wagyu Beef Carpaccio, Rocket,
Grana Padano, Balsamic Reduction

Oven Roasted Capsicum, Vannella Cheese Burrata,
Pomona Honey Glaze, Walnut, Baby Basil

Home Made Fettuccine,
Slow Cooked Brisket Ragout, Shaved Parmigiano

Chargrilled Mooloolaba Prawns,
Carrot, Aromatic Coconut Bisque, (A)

Brisbane Valley Quail, Whipped Marinated Goat Feta,
Pickled Heirloom Beetroot

Local Whiting Beccofino Style, wrapped in Pancetta,
Tzatziki Labna, Smoked Eggplant Puree (A)

PENFOLDS MAX'S ROSE 2023

- OR -

ROBERT CHANNON 'V' VERDELHO BUBBLES 2024

MAIN

Eggplant Parmigiana, Fior di Latte Mozzarella,
Napoli Sauce, Parmigiano Reggiano, Basil - V
WITCHES FALLS WILD FERMENT GARNACHA 2023

Pan seared Local Seafood, Sauteed Pumpkin
Zucchini in a Yellow Curry Sauce (A)
JIM BARRY WATERVALE RIESLING XXXX

Homemade Bottoni Pasta, Stuffed with Pecorino Fondue,
Eggs Yolk Cream, Crispy Pancetta
WITCHES FALLS WILD FERMENT CHARDONNAY 2024

2GR Slow Cooked Beef Cheek,
Stuffed Field Mushrooms, Creamy Mash Potato
GOLDEN GROVE OLD VINE SHIRAZ 2022

Pan Fried Duck Breast, Baby Heirloom Carrots,
Burnt Leeks Puree, Orange Demi Glaze
ROBERT CHANNON PINOT NOIR 2022

Chargrilled Jimba Lamb Backstrap,
Sauteed Brussels Sprout, Jerusalem Artichoke Puree
WITCHES FALLS WILD FERMENT GARNACHA 2023

SIDES

Mixed Leaf Salad

Caprese Salad

Fries

Grilled Broccolini

Roasted Baby Chat Potato

12 each

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Seafood Origin A – Australian, I – Imported, M – Mixed origin

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