

Group Dinner Menu

Two Course Set Menu ~ 56 - Three Course Set Menu ~ 66

Entrée

Choose from the following:

Seared Scallops, Cauliflower, Hazelnuts, Raisins, Chermoula
G

NOAH'S Signature 'New England Style' Seafood Chowder -
Fresh Smoked Cod, Scallops, King Prawns, Baby Clams, Cream
G

Pork Belly & Pea Arancini, Arrabiata, Rouille, Petite Leaves
D

Grilled Haloumi, Charred Asparagus, Chilli & Mango Salsa, Fried Shallots
G,V

Main Course

Choose from the following:

Pan-Fried Market Fish, Salt & Vinegar Pont Neuf Potatoes, Red Pepper Rouille, Char Grilled Chicory
D, Can be G

Duck Confit, Cous Cous, Pumpkin, Rocket, Cherry Glazed Figs, Jus
D

Hunter Beef Fillet, Potato Fondant, Beans, Celeriac Foam, Red Wine Jus
Can be G & D

Lentil, Tofu & Fennel Pithivier, Radish Cream, Baby Blush Tomato, Mizuna
V

Dessert

Choose from the following:

Passionfruit Flummery, Meringue Crisp, Shaved Coconut, Candied Zest, Lemon Gel
G,D,V

White Chocolate & Cognac Crème Brulee, Walnut Florentines
G,V

Chef's Selection of Sorbets, Marinated Berries, Candied Citrus Zest
G,V,D,Veg

Selection of Cheese, Marinated Figs, Dried Fruit, Quince Paste, Lavosh, Crackers
V

Please Speak to your Waiter to discuss any Dietary Requirements
Entertainment Card is not accepted for Set Lunch Menu Prices

G - Gluten Free

D - Dairy Free

V - Vegetarian

Veg - Vegan

A surcharge of 10% applies on all Public Holidays
Payments made by Credit Card incur a Credit Card Surcharge