

## Bread

Oven Baked Sour Dough, Macadamia & Thyme Butter (2)	V	8
Bruschetta - Ciabatta, Tomato, Basil, Spanish Onion, Balsamic Glaze (2)	D,V,Veg	8.5

## Oysters

Natural Oysters, Fresh Lemon (1/2 Doz) <b>Wine Match:</b> Grandin Brut	G,D	22
Kilpatrick Oysters - Smoked Bacon, Worcestershire (1/2 Doz) <b>Wine Match:</b> Murrays Whale Ale	G,D	24
Rockefeller Oysters - Spinach, Pernod, Pecorino, Crisp Crumb (1/2 Doz) <b>Wine Match:</b> Lisa McGuigan Pinot Grigio		24

## Entrees

NOAH'S Signature 'New England' Style Chowder - Cream, Fresh Smoked Cod, Scallops, King Prawns, Baby Clams <b>Wine Match:</b> Two Rivers 'Wildfire' Chardonnay	G	22
Seared Scallops, Cauliflower, Hazelnuts, Raisins, Chermoula <b>Wine Match:</b> Scarborough 'Yellow Label' Chardonnay	G	26
Poached King Prawns, Crab & Avocado Terrine, Stonefruit, Cucumber, Lemon Grass <b>Wine Match:</b> David Hook Pinot Grigio	G, Can be D	28
Chilli Fried Baby Squid, Paprika Mayonnaise, Salad of Fennel, Labna, Orange & Cress <b>Wine Match:</b> Tamar Ridge Riesling	Can be D	24
Pork Belly & Pea Arancini, Arrabiata, Rouille, Petite Leaves <b>Wine Match:</b> Yalumba "The Scribbler" Cabernet Shiraz	D	19
Roasted Baby Beetroot, Beetroot Meringue, Pepitas, Balsamic Reduction <b>Wine Match:</b> Bleasdale "Second Innings" Malbec	G, D, Can be Veg	18
Grilled Haloumi, Charred Asparagus, Chilli & Mango Salsa, Fried Shallots <b>Wine Match:</b> David Hook Pinot Grigio	G,V	19
Vegetable Fritto Misto - Tempura Vegetables, Soy Dipping Sauce <b>Wine Match:</b> Oyster Bay Sauvignon Blanc	D,V,Veg	18

**Please Speak to your Waiter to discuss any Dietary Requirements**

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**

# Mains

<b>Seafood Tower for Two:</b>	<b>D, Can be G</b>	99
Selection of Locally Sourced & Sustainable Seafood including: Natural Oysters, Mussels, Line Caught Market Fish, Prawns, Scallops, Beer Battered Fries, Seasonal Salad Greens		
<b>Add 300g Lobster Tail</b>		45
<b>Wine Match:</b> Tamar Ridge Riesling		
Saffron Pappardelle, Sautéed Local Prawns, Pernod, Dill Cream		42
<b>Wine Match:</b> Tulloch Verdelho		
Pan-Fried Market Fish, Salt & Vinegar Pont Neuf Potatoes, Red Pepper Rouille, Char Grilled Chicory	<b>D, Can be G</b>	36
<b>Wine Match:</b> Mawson's Sauvignon Blanc		
Dijon Crusted Pork Fillet, Carrot & Squash Puree, Chorizo Crumb	<b>G, Can be D</b>	39
<b>Wine Match:</b> Oyster Bay Chardonnay		
Duck Confit, Cous Cous, Pumpkin, Rocket, Cherry Glazed Figs, Jus	<b>D</b>	36
<b>Wine Match:</b> Two Rivers 'Winters Mist' Merlot		
Lamb Backstrap, Minted Raita, Roasted Eggplant, Jus Salad of Fetta, Pea & Fine Leaf	<b>G, Can be D</b>	42
<b>Wine Match:</b> Hungerford Hill Tempranillo		
Hunter Beef Fillet, Potato Fondant, Beans, Celeriac Foam, Red Wine Jus	<b>Can be G &amp; D</b>	42
<b>Wine Match:</b> Wynns Black Label Cabernet Sauvignon		
Lentil, Tofu & Fennel Pithivier, Radish Cream, Baby Blush Tomato, Mizuna	<b>V</b>	29
<b>Wine Match:</b> Tamar Ridge Riesling		

# Sides

All 9.5

Steamed Seasonal Vegetables, Extra Virgin Olive Oil	<b>G,V, D &amp; Veg</b>
Honey Dutch Carrots, Labna, Dukkah	<b>G,V, Can be D &amp; Veg</b>
Farm Greens, Pepitas, Pecorino	<b>G,V, Can be D &amp; Veg</b>
Salt & Vinegar Pont Neuf Potatoes	<b>D,V,Veg</b>
Beer Battered Chips	<b>D,V,Veg</b>
Sweet Potato Fries, Sweet Chilli, Sour Cream	<b>V</b>

**Please Speak to your Waiter to discuss any Dietary Requirements**

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**

## Desserts

Frangelico Affogato - Vanilla Bean Ice Cream, Espresso, Frangelico	<b>G,V</b>	16
Belgium Waffles, Mixed Seasonal Berries, Maple Syrup, Vanilla Ice Cream	<b>V</b>	16
Passionfruit Flummery, Meringue Crisp, Shaved Coconut, Candied Zest, Lemon Gel	<b>G,D,V</b>	16
White Chocolate & Cognac Crème Brulee, Walnut Florentines	<b>G,V</b>	16
Dark Chocolate Crémeux, Summer Berries, Crème Fraiche, Tuile	<b>G,V</b>	16
Caramelised Date & Brioche Pudding, Pistachio Ice Cream	<b>V</b>	16
Chef's Selection of Sorbets, Marinated Berries, Candied Citrus Zest	<b>G,D,V,Veg</b>	16
Selection of Cheese, Marinated Figs, Dried Fruit, Quince Paste, Lavosh, Crackers	<b>V</b>	18

### Dessert Tasting Plate (Available for 2 or More Guests)

18 Per Person

Chefs Selection for Each Guest to Sample from our Dessert Menu

## Liqueur Coffee

Jonah's	Frangelico, Baileys, Coffee, Cream	10.5
Mexican	Kahlua, Coffee, Cream	10.5
Irish	Jameson, Coffee, Cream	10.5
Parisian	Grand Marnier, Coffee, Cream	10.5
Roman	Galliano, Coffee, Cream	10.5
Jamaican	Tia Maria, Coffee, Cream	10.5

## Fortified Wines - 60ml

Galway Pipe Port	10
Seppeltsfield Grand Muscat	11
Seppeltsfield Grand Tokay	11
Penfolds Grandfather Port	18

## Cognac - 30ml

Courvoisier VS	11
Hennessy VSOP	14
Hennessy XO	25.5

## Tea & Coffee

Pot of Loose Leaf Tea 5  
Earl Grey, Peppermint, English Breakfast, Green Sencha, Chamomile, Chai

Espresso Coffee - Cappuccino, Flat White, Latte, Long Black, Short Black, Macchiato

Cup	4.5
Mug	5.5
Flavoured - Vanilla, Caramel, Hazelnut	Add 1.00
Extra Shot	Add 0.50
Chai Latte	5
Hot Chocolate	5
Mocha	5

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

# Set Lunch Menu

**Two Course Set Menu ~ 49 - Three Course Set Menu ~ 56**  
**Entertainment Card is not accepted for Set Lunch Menu Prices**

## Entrée

**Choose from the following:**

Chilli Fried Baby Squid, Paprika Mayonnaise, Fennel, Labna, Orange, Cress  
Can be D

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 Scotch 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

Belgium Waffles, Mixed Seasonal Berries, Maple Syrup, Vanilla Ice Cream  
V, Can be D

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

**Please Speak to your Waiter to discuss any Dietary Requirements**

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**