

Bread

Sour Dough, Spiced Macadamia 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) Wine Match: Grandin Brut	G,D	22
Kilpatrick Oysters - Smoked Bacon, Worcestershire (1/2 Doz) Wine Match: Murrays Whale Ale	G,D	24
Fresh Oysters, Grilled Pineapple, Thai Basil (1/2 Doz) Wine Match: Lisa McGuigan Pinot Grigio	G,D	24

Entrées

NOAH'S Signature 'New England' Style Chowder - Cream, Fresh Smoked Cod, Scallops, King Prawns, Baby Clams Wine Match: Two Rivers 'Wildfire' Chardonnay	G	22
Dusted Baby Squid, Kohlrabi Remoulade, Sriracha Hummus, Rocket, Sea Succulents Wine Match: Scarborough 'Yellow Label' Chardonnay	D Can be G	24
Kataifi wrapped King Prawns, Asian Slaw, Sprouts, Nam Jim Wine Match: Tyrrells Semillon	D	28
Lamb Fillet, Warm Seasonal Tomato & Crispy Croute Panzanella Capers, Basil, Balsamic Glaze Wine Match: Innocent Bystander Pinot Noir	Can be G & D	28
Chicken Ballotine with Confit Duck & Pistachio Farce, Baby Corn, Corn Puree, Poultry Reduction, Onion Crisps Wine Match: Oyster Bay Sauvignon Blanc	Can be G & D	22
Seasonal Mushroom Tart, Poached Egg, Asparagus, Porcini Powder Wine Match: Bleasdale 'Second Innings' Malbec	V Can be G,D & Veg	19
Pumpkin, Feta & Pea Arancini, Confit Garlic Aioli Wine Match: Mawsons Sauvignon Blanc	V	18

Please Speak to your Waiter to discuss any Dietary Requirements

G - Gluten Free

D - Dairy Free

V - Vegetarian

Veg - Vegan

Unfortunately, we are unable to split bills - we thank you for your understanding

A surcharge of 10% applies on all Public Holidays

Payments made by Credit Card incur a Surcharge

Mains

Seafood Tower for Two:	D,Can be G	99
Selection of Locally Sourced & Sustainable Seafood including: Natural Oysters, Mussels, Line Caught Market Fish, Prawns, Scallops, Beer Battered Fries, Seasonal Salad Greens		
Add 300g Lobster Tail		45
Wine Match: Tamar Ridge Riesling		
Saffron Spaghetti, Sautéed Local Prawns, Pernod, Dill Cream		42
Wine Match: Tulloch Verdelho		
Pan-Fried Market Fish, Wild Rice, Charred Asparagus, Red Curry Sauce, Caramelised Citrus	G,D	38
Wine Match: Tyrrells Semillon		
Cider Braised Pork Belly, Colcannon Potato, Pear & Chilli Chutney, Pork Crumb	G	39
Wine Match: Innocent Bystander Pinot Noir		
Tea Smoked Duck Breast, Corn & Thyme Croquette, Broccolini, Game Jus		36
Wine Match: Hungerford Hill Tempranillo		
Regional NSW Veal Chop, Red Wine Lentils, Café de Paris Butter, Charred Shoots, Mustard Cress	G Can be D	42
Wine Match: Two Rivers 'Winters Mist' Merlot		
Hunter Beef Fillet, Kumara Fondant, Celeriac Remoulade, Beans, Red Wine Jus	G,D	42
Wine Match: Wynns Black Label Cabernet Sauvignon		
Vegan Lentil & Chipotle Barbacoa, Corn Tortilla Crisps, Salad of Baby Radish, Coriander, Avocado, Seasonal Tomato	G,D,V,Veg	29
Wine Match: Tamar Ridge Riesling		

Sides

All 9.5

Steamed Seasonal Vegetables, Extra Virgin Olive Oil, Lemon Zest	G,V,D,Veg
Farm Leaves, Pepitas, Pecorino	G,V,Can be D & Veg
Colcannon Potatoes	G,V
Sweet Potato Fries, Sweet Chilli Sauce, Sour Cream	V,Can be D & Veg
Beer Battered Chips	D,V,Veg

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Desserts

Frangelico Affogato - Vanilla Bean Ice Cream, Espresso, Frangelico	G,V	16
Vanilla Panna Cotta, Strawberries & Cream, Vanilla Floss	V,Can be G	16
Amaretto Cannoli, Cherry Sorbet, Chocolate Soil, Chocolate Ganache	V	16
Ouzo Crème Caramel, Baked Banana, Tuile	G,V	16
Brioche & Butter Pudding, Caramel Fudge Sauce, Malt Ice Cream	V	16
Chef's Selection of Sorbets, Marinated Berries, Candied Citrus Zest	G,D,V,Veg	16
Selection of Cheese, Marinated Figs, Dried Fruit, Quince Paste, Lavosh, Crackers	V	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
De Bortoli Show Muscat	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

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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:

Dusted Baby Squid, Kohlrabi Remoulade, Sriracha Hummus, Rocket, Sea Succulents

D, Can be G

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

G

Chicken Ballotine with Confit Duck & Pistachio Farce, Baby Corn,
Corn Puree, Poultry Reduction, Onion Crisps

Can be G & D

Pumpkin, Feta & Pea Arancini, Confit Garlic Aioli

V

Main Course

Choose from the following:

Pan-Fried Market Fish, Wild Rice, Charred Asparagus, Red Curry Sauce, Caramelised Citrus

G,D

Tea Smoked Duck Breast, Corn & Thyme Croquette, Broccolini, Game Jus

Hunter Scotch Fillet, Kumara Fondant, Celeriac Remoulade, Beans, Red Wine Jus

G,D

Vegan Lentil & Chipotle Barbacoa, Corn Tortilla Crisps,
Salad of Baby Radish, Coriander, Avocado, Seasonal Tomato

G,V,Veg

Dessert

Choose from the following:

Vanilla Panna Cotta, Strawberries & Cream, Vanilla Floss

V,Can be G

Amaretto Cannoli, Cherry Sorbet, Chocolate Soil, Chocolate Ganache

V

Ouzo Crème Caramel, Baked Banana, Tuille

G,V

Chef's Selection of Sorbets, Marinated Berries, Candied Citrus Zest

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