



Noosa Valley Manor Spring Summer Menu

simple to start

s&p deep sea calamari 16

sizzling garlic prawns, crusty bread 18

bruschetta, heirloom tomato goats cheese 16

more substantial

"ariels platter" a seafood feast for a king (2 people) 154

"babettes feast" a fabulous meze of tapas style nibbles (2 people) 108

BBQ chicken, wasabi butter, spinach & sesame salad 34

lamb rack, panzanella salad 39

scotch fillet, red wine jus baby veg 38

s&p crusted fish, baked chips, tartare sauce 24

steamed fish, herbs, ginger, silky mash 34

the best pizza 24

some sweetness

cheese, muscatels, organic crackers, quince 18

panna cotta 14

semifreddo strawberries & cream 16

little bit on the side

garlic bread 8 oven baked chips 8 steamed baby veges 10 dressed crisp greens 8

As we are not a restaurant our food is bought fresh daily. We appreciate if you order

the same meals as if you were having dinner at home.

Should you wish to dine in we will need 24 hours to be able to shop and prepare your dinner.