

## Winter 2020

### Noosa Valley Manor Menu

#### simple to start

porcini mushroom arancini, truffle oil, parmegano, rocket 22

s&p deep sea calamari 16

sizzling garlic prawns, crusty bread 18

bruschetta, heirloom tomato, goats cheese, capers, aged balsamic 20

#### more substantial

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

pan roasted organic rack of lamb, beans, baby potato, mint peas 42

morrocan chicken tagine, olives, potato, couscous 34

sri lankan fish curry, coconut, carrot lime sambal, steamed rice 34

lamb shanks, potato, vege 36

steamed local snapper, coriander, ginger, potato, bokchoy 34

salt & pepper crusted local snapper, homemade tartar and crunchy chips 26

the best pizza 24

#### some sweetness

sticky date pudding, caramel butterscotch, icecream 15

pear, red wine, double cream 17

"manor mess" meringue, lemon curd, icecream, berries 16

#### little bit on the side

garlic bread 8

oven baked chips 8

steamed baby veges 10

*As we are not a restaurant we appreciate if you order the same meals. A reminder, that should you wish to dine in at the Manor we will need 48 hours to be able to shop and prepare your dinner. Thanks so much R&R*