

NOOSA
BEACH
HOUSE
PETER KURUVITA

'Welcome to Noosa Beach House, where fabulous food is simply prepared, cooked to perfection and served in an inspirational destination... welcome to my style of place.'

Peter Kuruvita

Before you dine, we would like to share our story....

Known for his love of fresh seafood, Peter established Flying Fish Restaurant on the foreshore of the iconic Sydney Harbour with great success. He then replicated his signature style to Flying Fish Fiji and Flying Fish Tokoriki Island.

Peter's love of food and exotic flavours were fostered in his Grandmother's Sri Lankan kitchen. His passion for travelling and exploring genuine indigenous grass roots cooking, led him to film his television series: My Sri Lanka, Island Feast and Mexican Fiesta.

Now he and his family happily call Noosa home.

“I love everything about this place - the surf, the people and the abundance of amazing regional produce. The relaxed beach side atmosphere makes this the perfect place to bring the flavours of my travels to the table.”

In 2016, Peter brought the stunning locations and amazing produce of the Sunshine Coast to television screens across Australia with his series for SBS, Peter Kuruvita's Coastal Kitchen.

“On behalf of myself and Chef de Cuisine Shaun Dejeet ...welcome to the Noosa Beach House!”

Peter Kuruvita

CRUSTACEANS

Mooloolaba Whole Leader Prawns	450g - \$ 70 600g - \$85
Moreton Bay Bugs	450g - \$65 600g - \$80
Wild Caught North QLD Crayfish	500 g - \$ 120 750 g - \$ 170
Mud Crabs	Market Price

All crustaceans subject to availability

Cooked in one of three ways -

- ◇ Steamed with Ginger, Chilli, Shallots, Soy & Coriander
- ◇ Flash Fried with Black Pepper & Curry Leaf
- ◇ Flash Fried Tempura with Salt & Pepper

Not all ingredients included in each dish are listed and please let one of our wait staff know if you have any dietary requirements or food intolerances.

Please be careful when handling or cracking open the crustaceans as they can have sharp shells.

THREE COURSE SET MENU \$78 PER PERSON

Entree

Local Spanner Crab, Charred Corn, Crispy Roti, Pickled Chilli, Chaat Masala

Glazed Lamb Belly, Watermelon Skin Sambal, Carrot, Coconut GF

Roasted Pork Belly, Yellowfin Tuna, Pickled Beetroot, Chilli Salt GF

Main Course

Sri Lankan Snapper Curry, Tamarind, Aloo Chop, Steamed Rice

Brown Butter Roasted Chicken, Heirloom Red Rice, Corn, King Oyster Mushroom GF

Wagyu Sirloin, Caramelised Beans, Chilli - Cashew Puree, Smoked Bone Marrow GF

Dessert

Queensland Pineapple, Sauternes Caramel, Lemon Sorbet, Chickpea Shortbread

Autumn Berries, Coconut Yoghurt, Roasted White Chocolate GF

Cheese Plate, Dried Fruits, Condiments

Not all ingredients included in each dish are listed.

Please let one of our wait staff know if you have any dietary requirements or food intolerances.

GF - Gluten Free

- Items have not been listed as gluten free as there may be traces of gluten in cooking oil

V - Vegetarian

NOOSA BEACH HOUSE VEGETARIAN DEGUSTATION MENU

6 Courses \$100 - with 6 Suggested Wines \$160

Amuse Bouche (Chef's Selection)

Colesel Prosecco Superiore DOCG NV—Valdobbiadene, Italy

∞

Charred Corn Salad, Black Bean, Avocado, Pickled Chilli, Chaat Masala

William, Fevre "Petit Chablis" 2015—Chablis, France

∞

Fermented Bok Choy, Broccoli Miso, Wild Rice, Horseradish

O'Leary Walker "Polish Hill River" Riesling 2016 — Clare Valley, SA

∞

Roasted Heirloom Carrots, Goat's Curd, Macadamia, Pine Nuts

Streicker "Ironstone Block" Chardonnay 2014 — Margaret River, WA

∞

Beetroot Curry, Pickled Red Onion, Baby Target Beet, Steamed Rice

Lavau Vins De La Vallee Du Rhone 2014 — Cotes Du Rhone, France

or

Chickpea Panisse, Roasted Cauliflower, Red Lentil Dahl, Yoghurt

Ottelia Merlot 2014—Coonawarra, SA

∞

“Curds & Treacle”

∞

Earl Grey Parfait, Rice Pudding, Bergamot & Milk

Freeman Dolcino — Hilltops, NSW

Due to the extended number of courses, we require that the whole table orders the Degustation Menu.

Last orders for Degustation are before 9pm.

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NOOSA BEACH HOUSE DEGUSTATION MENU

6 Courses \$115 - with 6 Suggested Wines \$175

Amuse Bouche (Chef's Selection)

Colesel Prosecco Superiore DOCG NV — Valdobbiadene, Italy

∞

Local Spanner Crab, Charred Corn, Crispy Roti, Pickled Chilli, Chaat Masala

O'Leary Walker "Polish Hill River" Riesling 2016 — Clare Valley, SA

∞

Roasted Pork Belly, Yellowfin Tuna, Pickled Beetroot, Chilli Salt

Kelleri Kaltern "Classico" Pinot Grigio — Alto Adige, IT

∞

Goroka Glazed Lamb Belly, Watermelon Skin Sambal, Carrot, Maldive Fish

Wairau River Pinot Noir 2015 — Marlborough, NZ

∞

Sri Lankan Snapper Curry, Aloo Chop, Steamed Rice

Hugel Pinot Blanc 2014 — Alsace, France

or

Wagyu Sirloin, Caramelised Beans, Chilli Cashew Puree, Smoked Bone Marrow

Mount Langi Ghiran 2015 — Bayindeen, VIC

∞

“Curds & Treacle”

∞

Earl Grey Parfait, Rice Pudding, Bergamot & Milk

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SNACKS

Charred Hervey Bay Scallop, Crispy Pork, Plum Jam, Koji	7	GF
Smoked Ocean Trout Paté, Pickles, Lavosh	6	
Pickled Local Baby Octopus, Citrus & Olive	7	GF
Yellowfin Tuna Tartare, Spring Onion, Burnt Soy, Sesame	6	

STARTERS

Freshly Shucked Oysters with White Balsamic & Cucumber Dressing	4.8	each	GF
Spicy Local Cuttlefish, Noosa Reds, Cashew Cream, Crispy Chickpeas	24		
Roasted Pork Belly, Yellowfin Tuna, Pickled Beetroot, Chilli Salt	25		GF
Black Pepper Soft Shell Crab, Whipped Paneer, Mustard Mallow, Salted Plum	26		GF
Local Spanner Crab, Charred Corn, Crispy Roti, Pickled Chilli, Chaat Masala	26		
Glazed Lamb Belly, Watermelon Skin Sambal, Carrot, Coconut	25		GF
Roasted Heirloom Carrots, Goat's Curd, Macadamia, Pine Nuts	23		V, GF

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MAINS

Sri Lankan Snapper Curry, Tamarind, Aloo Chop, Steamed Rice	45	
Mooloolaba Prawns, Smoked Jaffna Curry, Coconut Dahl, Roasted Cauliflower	40	GF
Local Yellowfin Tuna, Chickpea Panisse, Snake Beans, Sheep's Curd, Indian Pickle	42	GF
Brown Butter Roasted Chicken, Heirloom Red Rice, Corn, King Oyster Mushroom	39	GF
Slow Cooked Ocean Trout, Broccoli-Miso, Fermented Bok Choy, Horseradish	40	GF
Wagyu Sirloin, Caramelised Beans, Chilli Cashew Puree, Smoked Bone Marrow	48	GF
Beetroot Curry, Pickled Red Onion, Baby Target Beets, Goats Cheese	38	V GF

SIDES

Noosa Red Tomatoes, Buffalo Curd, Cold Pressed Mustard	GF, V	11
Young Lettuces, Aged Sherry Vinaigrette	GF, V	
Charred Gympie Beans, Lime, Kata Sambal	GF	
Roast Baby Carrots, Wagyu Fat, Pickled Garlic	GF	
New Season Potatoes, Cultured Butter, Chives	GF, V	
Shoe String Fries, Black Salt, Aioli	V #	

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DESSERTS

Autumn Berries, Coconut Yoghurt, Roasted White Chocolate		16
Watalappan, Brown Bread Ice Cream, Burnt Orange, Cashew, Macadamia		16
Queensland Pineapple, Sauternes Caramel, Lemon Sorbet, Chickpea Shortbread		16
Manjari Chocolate Cremeux, Mousse, Raspberry, Roasted Cocoa Nibs		17
Cheese Plate, Dried Fruits, Condiments	- 1 Cheese	14
	- 2 Cheeses	20
	- 3 Cheeses	26
	- 4 Cheeses	32

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DESSERT WINES / FORTIFIEDS

Freemans Dolcino 2013 — <i>Hilltops- NSW</i>	90ml - 9	500ml - 46
Royal Tokaji Late Harvest 2014 — <i>Tokaj, Hungary</i>	90ml - 11	500ml - 65
Vietti Moscato d'Asti "La Cascinetta"— 2015 <i>Piedmont, Italy</i>	375ml - 58	
Seppeltsfield 'Grand Muscat' NV — <i>Rutherglen, VIC</i>	60ml - 15	500ml - 105
Lustau 'San Emilio' Pedro Ximénez NV — <i>Jerez, Spain</i>	60ml - 14	375ml - 75
Penfolds 'Grandfather' 25yo — <i>South Australia</i>	60ml - 18	

DILMAH TEA GOURMET SELECTION

t Series Brilliant Breakfast	5.50
t Series Sencha Green Extra Special	5.50
t Series Pure Chamomile Flowers	5.50
t Series Pure Peppermint Leaves	5.50
t Series The Original Earl Grey	5.50
t Series Lychee with Rose & Almond	5.50
t Series Rose with French Vanilla	5.50
Coffee	5.00