

Tempt your palate with French inspired,
locally curated dishes or perhaps indulge
in a glass of fine champagne chilled to perfection.

the
cabanas
NOOSA

Where desire and design merge to make the divine...

Fresh Mooloolaba prawns, aioli, lemon, baby gem lettuce 22 (GF, DF)

Gold band snapper ceviche taco, soft corn tortilla, tomatillo, pico de gallo, avocado 18

Local sashimi plate, wakami, pickled daikon, wasabi, soy sauce 22

Yellow fin tuna poke bowl, edamame, radish, avocado, pickled cucumber, toasted sesame 24

Rare seared local yellow fin tuna nicoise salad, olive, egg, tomato, baby basil 26 (GF, DF)

Smooth dory with crispy soda batter, thick cut chips, baby gem lettuce, horseradish and green goddess dressing 24 (DF)

The Sofitel Noosa club sandwich, chicken breast, double smoked bacon, baby gem lettuce, Noosa red tomato, mayonnaise, shoestring fries 24 (GFO)

Beef burger, toasted Turkish bun, Swiss cheese, cos lettuce, tomato, thick cut chips 24

Fried pork belly baguette, sweet soy, Asian slaw, coriander, roasted peanuts, fries 18

Roast chicken caesar salad, baby gem lettuce, soft boiled egg, croutons, double smoked bacon, shaved parmesan, anchovy dressing 24

Green paw paw salad, red chili dressing, mint, coriander, mint, roasted peanuts, fried shallots 15

Sofitel Noosa seafood platter, crispy fried fish, ginger chili Moreton bay bugs, seared Hervey bay scallops, coffin bay oysters, chilled Mooloolaba prawns, calamari frites, steamed mussels, local sashimi plate, lemon, lime, tartar, red wine shallot dressing 120

Beer battered fries, aioli, chilli salt \$11 (V, GFO)

Garden salad 11

SHARED PLATES

Noosa Pacific cold seafood plate, coffin bay oysters, Mooloolaba prawns, tuna sashimi, smoked king salmon, blue swimmer crabs 55 per person

The Cabana hot seafood plate, ginger chilli Moreton Bay bugs, Hervey Bay scallops, red fish cakes, crumbed calamari, crispy fried fish 65 per person

Charcuterie plate, a selection of cold cuts, cured meats, house made breads, pickles, pâté, cornichons 35 per person

Fruit plate, a selection of locally sourced and seasonal fruits 15 per person

Fromage board, local and French cheese, quince paste, water crackers, muscatels, fig and walnut roulade 30 per person

Roast vegetable platter, a selection of roasted and marinated vegetables, dolmades, Persian fetta, pesto, lavosh bread 25 per person

Chefs selection of petit fours 15 per person

V - Vegetarian | VO - Vegetarian Option | GF - Gluten Free | GFO - Gluten Free Option
DF - Dairy Free. If you have any dietary requirements or food intolerances please speak with our team.

CHILDRENS' SELECTION

Beef Burger, cheese, BBQ sauce, chips 12

Ham and cheese pizza 15

Fried fish & chips, chopped salad, tartar sauce, lemon 15

Banana split, chocolate ice-cream, peanuts, strawberry,
popping candy 10

Fresh fruit platter 10

ICE CREAM

Happy Pops Mini 4 | Large 5

Magnum 4

Paddle Pop 3

Callipo 3

Cornetto 4

Golden Gaytime 4

Icy Twist 3

CHAMPAGNE AND SPARKLING WINE

	GLASS	BOTTLE
Divici Prosecco DOC, Italy	14	65
Laurent Perrier NV Tours-sur-Marne, France	24	140
Moet & Chandon Ice Imperial NV Epernay, France	34	195
Moet & Chandon Ice Rose Imperial NV Epernay, France	34	195
Louis Roederer Brut NV Reims, France		165
Perrier-Jouët Grand Brut NV Epernay, France		172
Ruinart Blanc de Blancs NV Reims, France		210
Dom Perignon 2006 Epernay, France		440
Louis Roederer "Cristal" 2007 Reims, France		525
Moet Chandon "Grand Vintage" Rosé 2006 Epernay, France		220
Billecart-Salmon Brut Rosé NV Mareuil-sur-Aÿ, France		225
Laurent Perrier Cuvee Rosé NV Tour-Sur-Marne, France		250

WHITE WINE

Catalina Sounds Sound of White Sauvignon Blanc 2015 Marlborough, NZ	15	70
Tenuta Maccan Pinot Grigio Grave DOC 2016 Friuli, Italy	13.5	55
Louis Max Bourgogne Chardonnay 2014 Bourgogne, France	19	85

ROSÉ WINE

MoMo Pinot Noir Rosé 2016 Marlborough	13	62
By Ott Selection Les Domaniers Rosé 2016 Provence, France	15	70
Le Grand Cros L'esprit Rosé 2016 Provence, France		130

BEER & CIDER

XXXX Summer Lager	9
Heineken	10
James Squire 150 Lashes Pale Ale	10.5
White Rabbit Dark Ale	11
Little Creatures Bright Ale	12
Pipsqueak Apple Cider	11

COCKTAILS

Cabana Colada Coconut Rum, Havana Rum, Mango, Pineapple, Coconut	20
Peach Mojito Havana Rum, Mint, Lime, Peach, Soda	19
Aperol Spritz Aperol, Prosecco, Soda, Orange	19
Cucumber Passion Passoa Passionfruit Liqueur, Tanqueray Gin, Lemonade, Cucumber, Fresh Lime & Mint	20
Salted Caramel Martini Absolut Vanilla, Butterscotch Schnapps, Caramel, Salted Rim	19

SOFT DRINKS

Evian 330ml	4.5
Badoit 330ml	4.5
Milkshakes & Smoothies	8

CABANA MINIS

Flamingo Lemonade, Orange, Grenadine	8
Minty Tang Lime, Mint, Lemonade - Passionfruit, Strawberry, Mango	8
Noosa Crush Lime, Lychee, Pineapple, Passionfruit, Strawberry	8

AQUA DAY SPA TREATMENTS
Treat yourself with a relaxing Spa experience
in the privacy of your Cabana.

Cabana Massage – 30 minutes 100
A deeply calming and nurturing back, neck and shoulder treatment combining flowing, relaxing movements to ease away day to day stress and renew a sense of well-being.

Cabana Pedicure – 45 minutes 100
Re-energise with a foot experience including a file, buff and a relaxing foot massage along with your choice of polish.

THE CABANAS NOOSA MERCHANDISE

Bamboo Sunglasses 25

Bluetooth Headphones 25

Bath Towels 60