



# Love Noosa Menu

**VIEW**  
by MATT GOLINSKI

## Entrées

Warm Sourdough & House Made Jersey Butter (v)	8
Marinated Coolmunda Olives (gf/df/vegan)	8
Falafel with Hummus, Pickled Cauliflower & Hazelnut Dukkah (gf/v)	12
Prawn Gyoza with Wasabi Miso Sauce & Chilli Oil (4 pc)	14
Spicy Lamb & Eggplant Briks with Muhammara (df) (2 pc)	12
King Salmon Brandade, Cucumber, Capers & Sourdough Toast (df)	14

## Mains

Ricotta Gnocchi, Smoked Bacon, Tomatoes, Calvolo Nero, Chilli & Garlic	24
Lemon & Dill Battered Snapper and Chips, Rocket and Cucumber Salad, Taramasalata & Lemon	28
Chicken Saltimbocca, White Bean Purée, Noosa Reds Vine Ripened Tomatoes, Bocconcini & Basil (gf)	26
Slow Roasted Lamb Shoulder, Kale, Freekeh, Almonds, Currants, Preserved Lemon, Yoghurt and Tahini Sauce	26
Soba Noodles, Roasted Bendele Farm Duck, Oyster Mushrooms, Pickled Cucumber, Perilla, Soy & Ginger (df)	28
Pulled Forage Farm Pork Chimmichanga, Refried Beans & Kenilworth Cheddar, Green Tomato Salsa and Sour Cream	26
Black Vinegar Caramel and Sesame Tofu, Miso Glazed Pumpkin, Homemade Kimchi, Sunflower Sprouts & Seeds (gf/df/v/vegan)	26

## Sides

Rocket, Pickled Fennel & Parmesan Salad (gf)	9
Steamed Broccolini with Olive Oil, Chilli and Garlic (gf/df/vegan)	9
Thick Chips with Aioli (v/df)	9

## Desserts

Coconut Yoghurt Mousse, Fresh Fig, Raspberry Sorbet, Macadamia Praline (gf/df/v/vegan)	14
Crème Catalan, Sherry Glazed Pears, Almond & Currant Biscotti (v)	14
House Made Mango Sorbet & Buttermilk Ice Cream, Cassava Cake & Carambola Chips (v/gf)	14
Dark & White Chocolate Pecan Brownie, Blueberry Compote & Crème Fraiche (v)	14
Bleu D’Auvergne, Endives, Apple & Hazelnuts (gf)	14

Select the Lunch Special -2 courses plus a glass of house wine  
& Espresso Coffee or Tea for \$35

(gf – gluten free | v – vegetarian | df – dairy free)

*View by Matt Golinski's emphasis is on Fresh, Seasonal and Locally sourced ingredients!*