

# Welcome

## TO THE RIVERSIDE BISTRO

A Thank You Note from Noosa Yacht & Rowing Club.

We at the Noosa Yacht & Rowing Club appreciate your decision to dine with us. As the biggest little Club on the Coast, we strive to provide the best culinary experience. Our menu is crafted with fresh, locally sourced Australian ingredients by passionate chefs who care about quality. We make everything from scratch, including our pastas and breads, as we believe that the extra effort is worth the cost.

Our menu reflects the journey that our club has taken so far, and we are proud to offer something beyond a typical club/pub menu. We encourage you to keep an open mind and try something new while enjoying your meal.

We offer half-serves on the menu for little ones, seniors, or anyone wanting a lighter meal option.

Thank you again for choosing to dine with us, and we hope you have a wonderful experience.

Members receive 5% discount on all items

GF - Gluten Free, V - Vegan, Veg - Vegetarian

## Entrees

BRUSCHETTA (GF OPTION, VEG) Toasted house made bread, heirloom cherry tomatoes, buffalo mozzarella, beetroot hummus and pomegranate molasses	\$15.50
CROQUETTES 3 (VEG) Mac and cheese croquettes, miso mayo	\$19.50
BURRATA (GF OPTION, VEG) Byron Bay creamy mozzarella ball, spiced tomato romesco, house made grissini and basil oil	\$23.90
SALMON CEVICHE (GF) Atlantic salmon thinly sliced and cured in citrus, ginger, chilli and mint, fresh avocado, house made crisps, wasabi peas and miso mayo	\$24.90
ANTIPASTI (GF OPTION, VEG) House pickled vegetables, beetroot hummus, olives, spiced tomato romesco, house made grissini and Danish fetta	\$24.90
COFFIN BAY OYSTERS (GF) Natural	6 \$24.90 12 \$45
Kilpatrick	6 \$26.90 12 \$49

## Salads

	1/2 SERVE	FULL
HONEY CHICKEN POKE BOWL (GF) Classic Yachty poke bowl, honey chicken, Jasmine rice, Asian slaw, miso mayo, lemon, sesame and pickled ginger	\$15.50	\$26.90
CUMIN CAULIFLOWER POKE BOWL (VEGAN, GF, VEG) Classic Yachty poke bowl, cumin cauliflower, Jasmine rice, Asian slaw, lemon, sesame and pickled ginger	\$15.50	\$26.90
SMOKED EYE FILLET BEETROOT SALAD (GF) Applewood smoked beef, balsamic roasted beets, Danish fetta, mixed leaves, heirloom tomato, cucumber, onion, almonds, mint and dill ranch dressing	\$17.50	\$29.90
CHARGRILLED BROCCOLINI BEETROOT SALAD (VEG, GF) Chargrilled broccolini, balsamic roasted beets, Danish fetta, mixed leaves, heirloom tomato, cucumber, onion, almonds, mint and dill ranch dressing	\$15.50	\$26.90

## Mains

	1/2 SERVE	FULL
CHILLI PRAWN PASTA House made fettuccini, fresh caught Mooloolaba king prawns, fermented chilli butter, lemon and fresh herbs	\$19.90	\$34.90
250 G SMOKED EYE FILLET (GF OPTION) Applewood smoked eye fillet, mac and cheese croquette, panfried greens and star anise jus	\$26.50	\$49.50
ROASTED BEETROOT FETTUCINE (VEG) House made fettucine, roasted beets, toasted almonds, chargrilled broccolini, burnt butter, finished with Danish fetta, lemon oil and a drizzle of honey	\$16.90	\$28.90
CRISPY SKIN SALMON (GF) Atlantic Salmon, seasonal greens, crispy potato, romesco, fresh herbs, toasted almonds and whipped lemon fetta	\$19.50	\$36.90
SZECHUAN CALAMARI (GF) Lightly dusted Szechuan calamari, crispy fries, cucumber, fennel and dill slaw, lime aioli, lemon and fresh herbs	\$16.50	\$28.90
MARKET FISH & CHIPS Chef's selection of locally sourced fish, coated in a light Eumundi ginger beer batter, crispy fries, cucumber, fennel and dill slaw, lime aioli and fresh lemon	SEE THE SPECIALS BOARD FOR PRICING FULL & HALF SERVES AVAILABLE	
SPANNER CRAB LASAGNE Fresh spanner crab in a rich Napoli, layered with house-made pasta sheets, abalone béchamel and basil oil	\$18.50	\$34.50
GRILLED CHICKEN SKEWERS (GF) Chicken skewers marinated in thyme and lemon, chargrilled, chips, cucumber, fennel and dill slaw, mint and dill ranch drizzle	1 \$14.50	3 \$28.50
CLASSIC CHEESEBURGER 1/2 serve is 2 sliders Fresh local ground beef patty, chargrilled and served on a toasted roll, dill pickles, mustard, tomato sauce, mixed leaves and crispy fries	\$14.50	\$26.50

## Sides

CRISPY FRIES (GF)	SM \$7	LG \$12.50
SEASONAL PAN FRIED GREENS (GF, VEG)		\$12
PICKLED CUCUMBER, FENNEL, DILL SALAD (GF, VEG, V)		\$9.50
GRISSINI - ITALIAN BREAD STICKS 5 (VEG)		\$8
Butter and beetroot hummus		