

Welcome

TO THE RIVERSIDE BISTRO

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
Please remember your table number to order

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

Please remember your table number to order

Share

| | |
|--|-------------------|
| BRUSCHETTA (GF OPTION, VEG) Toasted focaccia, cherry tomatoes, buffalo mozzarella, pesto and pomegranate molasses | \$15.50 |
| FISH MORNAY SPRING ROLLS (2) Local caught, fish mornay spring rolls, fried leek and lemon | \$17.90 |
| CALAMARI (GF) Lightly dusted salt & pepper calamari with lime aioli and lemon | \$24.50 |
| PRAWN CEVICHE (GF) Local caught fresh prawns, coconut, chilli, sesame, herbs, house made crisps and wasabi peas | \$24.90 |
| ANTIPASTI (GF OPTION, VEG) House pickled vegetables, pesto, olives, romesco, house made focaccia 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 OPTION, GF, VEG) Classic Yachty poke bowl, cumin cauliflower, Jasmine rice, Asian slaw, lemon, sesame, pickled ginger and miso mayo | \$15.50 | \$26.90 |
| SMOKED EYE FILLET | \$17.50 | \$29.90 |
| BEETROOT SALAD (GF) Applewood smoked beef, balsamic roasted beets, Danish fetta, mixed leaves, cherry tomato, cucumber, onion, almonds, mint and dill ranch dressing | | |
| CHARGRILLED BROCCOLINI, BEETROOT SALAD (VEG, GF) Chargrilled broccolini, balsamic roasted beets, Danish fetta, mixed leaves, cherry tomato, cucumber, onion, almonds, mint and dill ranch dressing | \$15.50 | \$26.90 |

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Mains

| | 1/2 SERVE | FULL |
|---|-----------|-----------|
| CHILLI PRAWN PASTA House made fettuccini, fresh caught local prawns, fermented chilli butter, lemon and fresh herbs | \$19.90 | \$36.50 |
| 250 G SMOKED EYE FILLET (GF OPTION) Applewood smoked eye fillet, fried dauphinoise, 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 BARRAMUNDI (GF) Northern QLD Barramundi, seasonal greens, fried dauphinoise, romesco, fresh herbs, toasted almonds and whipped lemon fetta | \$21.90 | \$38.90 |
| SALT & PEPPER CALAMARI (GF) Lightly dusted salt & pepper calamari, crispy fries, cucumber, fennel and dill slaw, lime aioli, lemon and fresh herbs | \$16.50 | \$28.90 |
| FISH & CHIPS Eumundi ginger beer batter flathead, crispy fries, cucumber, fennel and dill slaw, lime aioli and fresh lemon | \$16.50 | \$28.90 |
| CRAB ROLL Spanner crab claw on a toasted brioche hotdog roll with paprika mayo, green oak lettuce, lemon, fresh herbs and crispy fires | \$16.50 | \$28.90 |
| GRILLED CHICKEN SKEWERS (GF) Chicken skewers marinated in thyme and lemon, chargrilled, chips, cucumber, fennel and dill slaw, mint and dill ranch drizzle | 2 \$14.50 | 4 \$28.50 |
| STEAK BURGER 1/2 serve is 2 sliders Chargrilled eye fillet on a lightly toasted brioche bun with mixed lettuce, fresh cucumber, Spanish onion, fried egg, green goddess dressing and crispy fries | \$14.90 | \$26.90 |

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 |
| TOASTED FOCACCIA, ROMESCO & BUTTER (VEG) | | \$8 |

WINE LIST

| | Standard glass | Large glass | Bottle | Food Match |
|---|----------------|-------------|---------|------------|
| SPARKLING | | | | |
| SEPELT FLEUR DE LYS SPARKLING CHARDONNAY PINOT NOIR SOUTH EASTERN VICTORIA Fresh and lively with hints of strawberry and citrus notes. Crisp to finish. | \$9.90 | | \$40 | |
| CAVALIERE D'ORO PROSECCO DOC VENETO, ITALY Fragrant florals, with ripe mango, tropical fruits and honey. | \$10.90 | | \$44 | |
| GEORG JENSEN HALLMARK CUVÉE BY HEEMSKERK RENOWNED COOL CLIMATE REGIONS On the palate, the Hallmark Cuvée features a beautiful chalky mouth feel, offset with lemon pith and roast cashew nuts. | | | \$60 | |
| GEORG JENSEN SPARKLING ROSÉ Pale rose petal, pink in colour, freshly picked strawberries, bright and elegant minerality. A soft supple lingering finish. | | | \$60 | |
| TAITINGER BRUT RESERVE CHAMPAGNE FRANCE | | | \$125 | |
| WHITE | | | | |
| JULIET MOSCATO SOUTH EASTERN AUSTRALIA Deliciously delicate and refreshing, Juliet Moscato is a sweet, yet crisp wine. | \$10.90 | \$15.90 | \$44 | |
| SQUEALING PIG SAUVIGNON BLANC MARLBOROUGH, NZ Dry and zesty with lime flavours. | \$10.90 | \$15.90 | \$44 | |
| MORGAN'S BAY SEMILLON SAUVIGNON BLANC SOUTH EASTERN AUSTRALIA Fresh lively palate that displays tropical citrus fruit aromas. | \$9.90 | \$13.90 | \$40 | |
| CAPE SCHANCK BY T'GALLANT PINOT GRIGIO VICTORIA Dry and fresh with pear aromas and red apple flavours. | \$10.90 | \$15.90 | \$44 | |
| CAVALIERE D'ORO PINOT GRIGIO DOC DELLA VENEZIE, ITALY Fresh Meyer lemon and ripe tropical fruits with good acidity. | \$11.90 | \$16.90 | \$48 | |
| T'GALLANT IMOGEN PINOT GRIS MORNINGTON PENINSULA, VIC Honeycomb characters mixed with pear and almond. Medium bodied with a clean finish. | \$11.90 | \$16.90 | \$48 | |
| ST HUBERTS THE STAG CHARDONNAY VICTORIA Dry, modern style with vibrant citrus flavours. | \$10.90 | \$15.90 | \$44 | |
| SEPELT JALUKA CHARDONNAY HENTY, VIC | \$13.90 | \$19.90 | \$59 | |
| LEO BURING CLARE VALLEY DRY RIESLING CLARE VALLEY, SOUTH AUSTRALIA Citrus and floral notes abound on nose and palate. The finish is elegant and persistent. | \$10.90 | \$15.90 | \$44 | |
| NON ALCOHOLIC | | | | |
| SQUEALING PIG ZERO SAUVIGNON BLANC NEW ZEALAND Refreshing with flavours of zesty lime and passionfruit and fresh citrus aromas. | \$8.90 | \$12.90 | \$18.90 | |
| ROSE | | | | |
| CAPE SCHANCK BY T'GALLANT ROSÉ VICTORIA Dry and fresh with cranberry and watermelon flavours. | \$10.90 | \$15.90 | \$44 | |
| PENFOLDS MAX'S ROSÉ ADELAIDE HILLS, SA Crisp, light and textural, with a burst of red summer fruits and a hint of rhubarb. | \$13.90 | \$19.90 | \$59 | |

WINE LIST

| | Standard glass | Large glass | Bottle | Food Match |
|--|----------------|-------------|--------|------------|
| RED WINE | | | | |
| CAPE SCHANCK BY T'GALLANT PINOT NOIR VICTORIA Dry with vibrant red berry flavours and spice. | \$10.90 | \$15.90 | \$44 | |
| SQUEALING PIG PRIZED PIG PINOT NOIR CENTRAL OTAGO, NZ Full of energy with cherry and raspberry fruits with a finely structured silky tannin. | \$13.90 | \$19.90 | \$59 | |
| DEVIL'S LAIR HONEYBOMB MALBEC MARGARET RIVER Palate of English mulberry, plums and blackberries. Cradled by fine oak and powdery tannin. | \$11.90 | \$16.90 | \$48 | |
| MORGAN'S BAY CABERNET SAUVIGNON MERLOT SOUTH EASTERN AUSTRALIA Rich and rounded with dark berry fruits complemented by subtle oak. | \$9.90 | \$13.90 | \$40 | |
| DEVIL'S LAIR DANCE WITH THE DEVIL CABERNET SAUVIGNON MARGARET RIVER WA Blackcurrant, violets and sandalwood with polished cherry and herb influence. | \$11.90 | \$16.90 | \$48 | |
| SALTRAM SHIRAZ BAROSSA VALLEY, SA Dry and smooth with dark berry flavours. | \$10.90 | \$15.90 | \$44 | |
| PEPPERJACK SHIRAZ BAROSSA VALLEY, SA Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish. | | | \$48 | |
| SALTRAM NO. 1 SHIRAZ BAROSSA VALLEY, SA Brimming with red berry fruit and dark spice. Palate is long rich and concentrated. | | | \$95 | |
| PENFOLDS ST. HENRI SHIRAZ SOUTH AUSTRALIA Elderberry, blackberry, liquorice and aniseed aromas with dark chocolate notes. | | | \$145 | |
| FORTIFIED WINE | | 60ml glass | | Food Match |
| SALTRAM MR PICKWICK'S TAWNY BAROSSA VALLEY, SA Complex dried fruits with an intense luscious palate. | | \$13.90 | | |
| PREMIUM WINE ON TAP | | | | |



MEMBERS RECEIVE 10% DISCOUNT ON ALL ITEMS

Did you know?

That a proportion of every dollar you spend at the Noosa Yacht & Rowing Club goes towards youth sports development and supporting people of all ages with disabilities to enjoy the sport of sailing and rowing?

In fact, each year the club provides more than 5000 sailing lessons/experiences for our local youth, and more than 300 sailing experiences for people with disabilities per year. In the 10 years to end 2022 we had 61,000 attendees at our Youthsail, Sailability, and after school's programs alone.

The total number of participants annually for juniors, adults, and persons with disabilities for sailing and rowing combined is more than 13,500.

So, with every meal or beverage purchased, you are helping our community remain active, healthy, and inclusive. This is why we are the biggest little club on the coast and the community thanks you for your support.

Bon appétit.

Please remember your table number to order

MENU

RIVERSIDE BISTRO

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