

# Welcome

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, GFA - Gluten Free Available,  
V - Vegan, VA - Vegan Available, Veg - Vegetarian,  
DF - Dairy Free, DFA - Dairy Free Available

## Disclaimer

### Food Allergies

Our facility handles nuts, seafood, shellfish, seeds, wheat, flour, eggs, yeast, fungi, animal fats, and dairy products. Even though we label our meals as free from specific allergens, they may have been prepared using equipment or oils that have encountered other food types, making them unsuitable for individuals with allergies. If you have severe allergies, please consult our food service staff for further information. If your dietary needs are based on personal food preferences, this disclaimer may not apply to you. It is ultimately the diners' responsibility to decide whether to order and consume a meal.

## Requesting Menu Changes

Some menu items are not open to changes. To ensure a delightful dining experience, we encourage you to consult with our staff before placing your order.

## Zero Tolerance

The Noosa Yacht & Rowing Club strictly prohibits defamation, intimidation, or abuse of our staff due to a customer's lack of menu research before entering the establishment.

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## Share

CHEESY GARLIC BREAD (VEG) 2 pcs House made focaccia, smoked garlic and thyme cottage cheese, parmesan.	\$10.00
BACON AND LEEK MORNAY COB Hollowed brioche roll, bacon, parmesan and leek Mornay.	\$9.90
FISH MORNAY SPRING ROLL (LGE) Local caught, fish Mornay spring rolls, fried leek, lemon.	\$9.90
ANTIPASTI (VEG, GFA) House pickled veg, pesto, olives, house made cottage cheese, focaccia.	\$25.50
COFFIN BAY OYSTERS (GF, DF) EACH Natural, Kilpatrick or house made hot sauce.	\$4.50
CALAMARI SHARE PLATE (GF) Lightly dusted salt and pepper calamari, lime aioli, lemon.	\$24.50
EDAMAME (GF, VEGAN, VEG) Edamame tossed in garlic and chilli, dashi salt.	\$10.50
BEEF TARTARE (GF, DF) Applewood smoked eye fillet, basil oil, black onion salt, tomato relish, lemon mayo, toasted focaccia, lemon.	\$25.50
HONEY SOY CHICKEN SKEWER (GF, DF) Sweet sticky honey soy chicken skewer, sesame, fermented chilli, kewpie.	\$4.00

## Salads

SMOKED EYE FILLET SALAD (GF) Applewood smoked eye fillet, sweet mustard dressing, mixed leaves, Spanish onion, whipped fetta, almonds, cucumber, and roast pumpkin.	\$31.50
HONEY MUSTARD CHICKEN (GF, DF) Chargrilled honey mustard chicken breast, mixed leaves, Spanish onion, cucumber, fennel, almonds, lemon mayo, fried onion.	\$29.90
BROCCOLINI SALAD (GF, VEG, VA) Chargrilled broc, ranch and herb dressing, mixed leaves, Spanish onion, fetta, almonds, cucumber, roasted pumpkin.	\$27.90
EDAMAME SALAD (GF, VEG, VA) Edamame beans, dashi dressing, cabbage, peanuts, toasted corn, ranch drizzle, mint.	\$24.90

## Sides

CRISPY FRIES	SM \$7	LG \$12.50
SEASONAL PAN FRIED GREENS (GF, VEG)	\$12.00	
PICKLED CUCUMBER, FENNEL, DILL SALAD (GF, VEG, V)	\$9.50	
TOASTED FOCACCIA, PESTO & BUTTER (VEG)	\$8.00	

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## Mains

1/2 SERVE FULL

CHILLI PRAWN PASTA House made fettucine, local prawns, fermented chilli butter, lemon.	\$21.50	\$37.50
250 G SMOKED EYE FILLET (GF) Applewood smoked eye fillet, twice cooked potato, pan-fried greens, and onion jus.	\$27.50	\$49.90
CREAMY PUMPKIN FETTUCINE House made fettucine, garlic roasted pumpkin in creamy garlic and parmesan sauce, fresh herbs, toasted almonds.	\$17.50	\$29.90
CRISPY SKIN BARRAMUNDI (GF) Pan-fried barramundi, twice cooked potato, house made pesto cream, seasonal greens, fried leek.	\$22.90	\$39.90
SALT & PEPPER CALAMARI (GF) Lightly dusted salt and pepper calamari, fries, lemon, pickled fennel salad, lime aioli.	\$17.50	\$29.90
FISH & CHIPS (DF) Eumundi ginger beer battered flathead, chips, lemon, pickled fennel salad, lime aioli.	\$17.50	\$29.90
BATTERED PRAWN ROLL Eumundi ginger beer battered local prawns in a brioche roll, green oak, lemon mayonnaise, fries.		\$31.50
YACHTY BURGER (GFA) 200g ground beef patty, fried egg, Smokey tomato relish, mayo, mixed leaves, sliced tomato, American burger cheese, fries.		\$28.90
BLT BURGER (GFA, DFA) Brioche roll, Chargrilled bacon, green oak lettuce, sliced tomato, mayo, fries.	\$14.90	\$26.90
ADD: BACON \$4, EGG \$2, CHEESE \$2		

## Desserts (\$14.90)

### STICKY DATE

House made sticky date pudding with ice cream and butterscotch.

### VANILLA PANNACOTTA (GF)

Vanilla pannacotta with honeycomb, fresh fruit, berry coulis.

### APPLE PIE SPRING ROLLS

Traditional apple pie mix in a crispy spring roll, Chantilly cream and fresh fruit.

### ICE CREAM (GF)

Vanilla ice cream with your choice of topping. (chocolate, strawberry, caramel)

\$8.00