



Love Noosa Menu

VIEW
by MATT GOLINSKI

Entrées

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| Warm Sourdough and House Made Jersey Butter (v) | 8 |
| Marinated Coolmunda Olives (gf/df/vegan) | 8 |
| Falafel with Fennel Seed Labneh, Pickled Fennel & Hazelnut Dukkah (gf/v) | 12 |
| Prawn Gyoza with Wasabi Miso Sauce & Chilli Oil (4 pc) | 14 |
| Spicy Lamb and Eggplant Briks with Muhammara (df) (2 pc) | 12 |

Mains

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| Ricotta Gnocchi, Roasted Butternut Pumpkin, Spinach, Pesto, Pinenuts (v) | 24 |
| Tempura Snapper, Purple Sweet Potato Scallops, Asian Leaves, Pickled Ginger Vinaigrette and Soy Wasabi Mayonnaise (gf/df) | 28 |
| Chicken Saltimbocca, White Bean Purée, Noosa Reds vine ripened tomatoes, Bocconcini and 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, Miso and Perilla (df) | 28 |
| Pulled Forage Farm Pork Chimmichanga, Refried Beans and Kenilworth Cheddar, Green Tomato Salsa and Sour Cream | 26 |

Sides

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| Cos, Mint, Dill and Parsley with Verjus Dressing (gf/df/vegan) | 9 |
| Steamed Broccolini with Olive Oil, Chilli and Garlic (gf/df/vegan) | 9 |
| Thick Chips with Aioli (v/df) | 9 |



Desserts

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| Pineapple and Coconut Yoghurt Tapioca, Red Papaya and Peach, Macadamia Crumble (gf/df/vegan) | 14 |
| Apple and Golden Raisin Pie, Cinnamon Anglaise, Vanilla Bean Ice Cream (v) | 14 |
| House Made Mango Sorbet and Buttermilk Ice Cream, Sweet Pandan Crackers (v) | 12 |
| Dark & White Chocolate Pecan Brownie, Blueberry Compote & Crème Fraiche (v) | 14 |

Select the Lunch Special -2 courses plus a glass of house wine
& Espresso Coffee or Tea for **\$32**

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

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

