

chicken parmigiana crumbed, ham, tomato & cheese gratinated, served with house chips & salad	22
house pasta carbonara creamy garlic, onion, bacon and parmesan	20
vegetarian lasagne (GF) house made, roasted and layered with a three cheese gratinate	22.5
tagliatelle veneto sautéed cauliflower, onion, garlic, with crisp bacon, mushroom, julienne of veg, finished in tomato coulis & parmesan cheese (omit bacon for vegetarian option)	23

dinner

from 5pm til late

bread

house bread with garlic butter	10
cheesy garlic bread grilled cheese with garlic on Turkish	10
bread and dips	8

entrées

½ dozen pacific oysters natural, kilpatrick or seawater - prawn, mayo, avocado, smoked salmon capped, sweet soy drizzle	market price
seafood chowder Grenny's famous chowder, served with toasty cheese bread	18
tempura prawns (5) crispy battered served with garden salad and sweet chilli soy	24
scallops florentine five Hervey Bay scallops on a bed of creamed spinach and mornay cheese grilled	24

chef's specialty

hot + cold seafood platter for two a spectacular dish of reef fish, king prawns, Moreton Bay bugs, calamari, mussels, scallops, octopus, hot & cold oysters served with a salad garnish, fresh fruit & dipping sauces	Pre-Order 110
--	---------------

sides

wedges lightly spiced, sour cream & sweet chilli	7.5
house chips big cut style, rosemary salt & condiment of choice	6
seasonal vegetables side or garden salad side	6

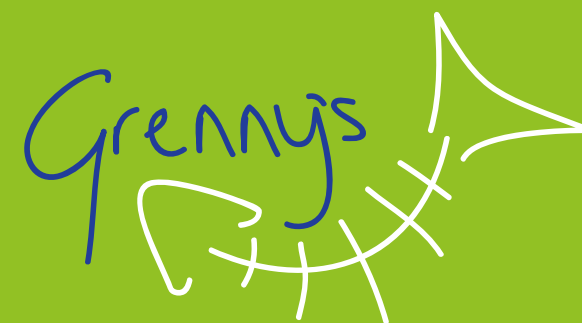
mains

laguna bay crepe 'old fashioned style' combination of seafood folded with creamed spinach, mozzarella cheese in a herb crêpe, mornay glazed and topped with prawn & smoked salmon	28
tasman salmon pan seared, baby potato, steamed greens and served with a caper sauce	32
fish fillet caprice coconut crumb, pan fried with banana, capped with mango relish & sour cream	30
bug filo house specialty Moreton Bay bug folded with prawn, port salute, wrapped in filo, baked and capped with sauce meunière, avocado and smoked salmon	32
pasta marinara tossed fettuccine, sautéed garlic, chilli, prawn, bug, scallop, reef fish, mussels, calamari finished with tomato, cream and parmesan	30
chicken laguna coconut crumbed chicken breast filled with mango & camembert with rosemary jus, capped with sour chive cream, smoked salmon, fresh king prawn & avocado	28
duckling succulent, slow roasted, boned, set with rich apple & orange glaze with sweet potato chips	38
seafood marseilles a hearty meal of Moreton Bay bugs, prawns, reef fish, mussels, scallops & calamari sautéed with garlic, chilli & julienne of vegetables steeped with wine, fish fumet & coulis	40
eye fillet madagascar twin coins of eye fillet nestled on creamed spinach with green peppercorn & whiskey sauce	36
ocean & earth cut of eye fillet topped with grilled Moreton Bay bug & prawns served on a bed of buttered mash	42

Open 7 days
All major credit cards accepted
Surcharge applies on Public Holidays



takeaway menu



NOOSA BY THE RIVER

gympie terrace • noosaville
ph 5449 7215

FULLY LICENSED

breakfast

from 6.30am - 11am

fresh fruits seasonal fruit, crunchy granola, Kenilworth yogurt and honey	15
bircher muesli natural muesli apple juice soaked, toasted nuts, mixed berries & Kenilworth yogurt	12
toasted banana bread served with butter	5
muffins locally baked	4.5
sourdough toast served with condiments of choice	7
pancakes blueberry filled, topped with more berries and served with vanilla ice-cream	13
french toast egg dipped & fried, bacon, banana, maple syrup and choc honeycomb	16
parmesan toast cheese grilled toast, bacon, avocado and hollandaise cap & tomato chutney relish	20
corn cakes (GF) grilled and capped with smoked salmon and avocado, hollandaise on side	20
b.l.a.t bacon, lettuce, avocado and tomato on toasted Turkish with house mayo	16
hangover roll spicy chorizo, fried eggs, jalapeño, onion and grilled cheese on toasted Turkish	19
bacon & eggs grilled bacon (2), eggs (2), roasted tomato and toast	16
lambs fry with bacon 'old fashioned' served with toast	19
kai si ming curried savoury mince on toast with a fried egg on top	16
spanish omelette our way tomato, capsicum, Spanish onion, mushroom, olives, salami and grilled cheese with a sweet chilli glaze and toast	17
h.c.t omelette ham, cheese and tomato filled and served with toast	15
eggs benedict with poached eggs, hollandaise & grilled cheese on toasted Turkish, topped with avocado	16
with ham or bacon	18
with salmon	21
sides bacon (2) sausage (2) field mushrooms avocado hash browns (3) eggs (2 cooked to your liking)	5

lunch

from 11am - 5pm

starters

antipasto platter to share selection of marinated vegetables, olives, meat, cheeses, dips & bread	25
house bread with garlic butter	10
cheesy garlic bread grilled cheese with garlic on Turkish	10
bread and dips	8
sandwiches and light	
the big brunch served open on Turkish, bacon, eggs, caramelized onion, tomato, jalapeño grilled cheese & house sauce	20
chicken on rye Tasmanian brie, avocado & pesto served with a side of salad	18
b.l.a.t with house mayo on toasted Turkish, served with house chips	20
steak sandwich rib fillet, caramelised onion, tomato chutney on sourdough, served with house chips & onion rings	22
russian reuben corned beef, sauerkraut, Jarlsberg, reuben dressing on rye, spiced wedges & a tiny green salad	22
wedges lightly spiced, sour cream & sweet chilli	7.5
house chips big cut style, rosemary salt & condiment of choice	6
seasonal vegetables side or garden salad side	6

salads

caesar salad cos lettuce, bacon, parmesan, croutons, poached egg, anchovies & Caesar dressing	16
add smoked salmon or crispy chicken	20
greek salad mixed lettuce, tomato, cucumber, Spanish onion, tomato, feta, mixed olives & balsamic dressing	18
persian lamb lightly spiced lamb & chickpeas, pan seared and served on salad, topped with tzatziki & sweet potato chards	23

seafood starts & meals

½ dozen pacific oysters natural, kilpatrick or seawater - prawn, mayo, avocado, smoked salmon capped, sweet soy drizzle	market price
salt n pepper calamari entrée for two people, served with a little lemony aioli	14

seafood chowder Grenny's famous chowder, served with toasty cheese bread	18
chilli salt calamari spicy pan seared, served on garden salad with an Asian dressing	22
tempura prawns (5) crispy battered served with garden salad and sweet chilli soy	24
classic fish n chips fish of the day, crumbed, battered or grilled, served with house chips and salad, lemon & tartare	25
fishermans basket seafood selection battered and crumbed served with house chips & tartare	27
cold seafood platter share for two people - Moreton Bay bugs, prawns, oysters natural, smoked mussels, marinated octopus and condiments to serve	65
tasman salmon pan seared, baby potato, steamed greens and served with a caper sauce	32
bug filo house specialty Moreton Bay bug folded with prawn, port salute, wrapped in filo, baked and capped with sauce meunière, avocado and smoked salmon	32
pasta marinara tossed fettuccine, sautéed garlic, chilli, prawn, bug, scallop, reef fish, mussels, calamari finished with tomato, cream and parmesan	30
laguna bay crepe 'old fashioned style' combination of seafood folded with creamed spinach, mozzarella cheese in a herb crêpe, mornay glazed and topped with prawn & smoked salmon	28
fish fillet caprice coconut crumb, pan fried with banana, capped with mango relish & sour cream	30

old time favourites

lambs fry pan seared, set on mash, seasonal veg, rich gravy and capped with a bacon rasher	24
lambs brains crumbed and deep fried, served with garden salad, lemon & sauce to side	25
sautéed kidneys port wine flamed with eschallot, garlic, mushroom, bacon and served with rice pilaf	28
rib fillet 300gm, gratinated with brown sugar & grain mustard, served with veg & mash or house chips & salad	28
surf and turf 300gm rib fillet topped with creamy garlic prawns, served with mash & veg or house chips & salad	35