

‘Welcome to Noosa Beach House, where fabulous food is simply prepared, cooked to perfection and served in an inspirational destination... welcome to my style of place.’

*Peter Kuruvita*

NOOSA  
BEACH  
HOUSE  
PETER KURUVITA

**Before you dine, we would like to share our story....**

Known for his love of fresh seafood, Peter established Flying Fish Restaurant on the foreshore of the iconic Sydney Harbour with great success. He then replicated his signature style to Flying Fish Fiji and Flying Fish Tokoriki Island.

Peter's love of food and exotic flavours were fostered in his Grandmother's Sri Lankan kitchen. His passion for travelling and exploring genuine indigenous grass roots cooking, led him to film his television series: My Sri Lanka, Island Feast and Mexican Fiesta.

Now he and his family happily call Noosa home.

“I love everything about this place - the surf, the people and the abundance of amazing regional produce. The relaxed beach side atmosphere makes this the perfect place to bring the flavours of my travels to the table.”

In 2016, Peter brought the stunning locations and amazing produce of the Sunshine Coast to television screens across Australia with his series for SBS, Peter Kuruvita's Coastal Kitchen.

“On behalf of myself and Chef de Cuisine Shaun Dejeet ...welcome to the Noosa Beach House!”

*Peter Kuruvita*

## CRUSTACEANS

Mooloolaba Whole Leader Prawns

450g - \$ 70                  600g - \$85

Moreton Bay Bugs

450g - \$65                  600g - \$80

Wild Caught North QLD Crayfish

500 g - \$ 120                  750 g - \$ 170

Mud Crabs

Market Price

### **Cooked in one of three ways -**

- ◇ Steamed with Ginger, Chilli, Shallots, Soy & Coriander
- ◇ Flash Fried with Black Pepper , Curry Leaf
- ◇ Flash Fried Tempura with Salt & Pepper

All crustaceans subject to availability

## SEAFOOD TASTING PLATE \*

MARKET PRICE

Freshly Shucked Rock & Pacific Oysters and Hervey Bay Scallops

∞

Salt & Pepper Leader Prawns and Black Pepper Moreton Bay Bugs

∞

QLD Crayfish Tails or Mudcrab steamed with Ginger Chilli Sauce, Rice & Condiments

∞

Autumn Berries, Coconut Yoghurt, Roasted White Chocolate

- \* Minimum of 2 guests
- \* To be served to entire table
- \* Subject to availability

*Not all ingredients included in each dish are listed and please let one of our wait staff know if you have any dietary requirements or food intolerances.*

*Please be careful when handling or cracking open the crustaceans as they can have sharp shells.*

# NOOSA BEACH HOUSE VEGETARIAN DEGUSTATION MENU

7 Courses \$100 - with 6 Suggested Wines \$160

Amuse Bouche (Chef's Selection)

*Colesel Prosecco Superiore DOCG NV—Valdobbiadene, Italy*

∞

Glazed baby zucchini, Jaffna curry, Queensland blue pumpkin, pepitas

*William, Fevre "Petit Chablis" 2015—Chablis, France*

∞

Fermented Bok Choy, Broccoli Miso, Wild Rice, Horseradish

*O'Leary Walker "Polish Hill River" Riesling 2016 — Clare Valley, SA*

∞

Roasted Heirloom Carrots, Goat's Curd, Macadamia, Pine Nuts

*Streicker "Ironstone Block" Chardonnay 2014 — Margaret River, WA*

∞

Beetroot Curry, Pickled Red Onion, Baby Target Beet, Steamed Rice

*Lavau Vins De La Vallee Du Rhone 2014 — Cotes Du Rhone, France*

**or**

Chickpea Panisse, Roasted Cauliflower, Red Lentil Dahl, Yoghurt

*Mike Press Merlot 2016—Adelaide Hills, SA*

∞

"Curds & Treacle"

∞

Earl Grey Parfait, Rice Pudding, Bergamot & Milk

*Freeman Dolcino — Hilltops, NSW*

**Due to the extended number of courses, we require that the whole table orders the Degustation Menu.**

**Last orders for Degustation are before 9pm.**

*Not all ingredients included in each dish are listed and please let one of our wait staff know if you have any dietary requirements or food intolerances.*

*Peter Kurumita*

## NOOSA BEACH HOUSE DEGUSTATION MENU

7 Courses \$115 - with 6 Suggested Wines \$175

Amuse Bouche (Chef's Selection)

*Colesel Prosecco Superiore DOCG NV — Valdobbiadene, Italy*

∞

Poached Spanner Crab, Jaffna Curry, Queensland Blue Pumpkin, Wild Rice

*O'Leary Walker "Polish Hill River" Riesling 2016 — Clare Valley, SA*

∞

Roasted Pork Belly, Yellowfin Tuna, Pickled Beetroot, Chilli Salt

*Kelleri Kaltern "Classico" Pinot Grigio — Alto Adige, IT*

∞

Goraka Glazed Lamb Belly, Watermelon Skin Sambal, Carrot, Maldive Fish

*Wairau River Pinot Noir 2015 — Marlborough, NZ*

∞

Sri Lankan Snapper Curry, Aloo Chop, Steamed Rice

*Hugel Pinot Blanc 2014 — Alsace, France*

**or**

Wagyu Sirloin, Caramelised Beans, Chilli Cashew Puree, Smoked Bone Marrow

*Mount Langi Ghiran 2015 — Bayindeen, VIC*

∞

"Curds & Treacle"

∞

Earl Grey Parfait, Rice Pudding, Bergamot & Milk

*Freeman Dolcino — Hilltops, NSW*

**Due to the extended number of courses, we require that the whole table orders the Degustation Menu.**

**Last orders for Degustation are before 9pm.**

*Not all ingredients included in each dish are listed and please let one of our wait staff know if you have any dietary requirements or food intolerances.*

*Peter Kurumita*

## SHORT EATS

Charred Hervey Bay Scallop, Crispy Pork, Plum Jam, Koji	7	per piece	GF
Smoked Ocean Trout Paté, Pickles, Lavosh	6	per piece	
Charred Local Baby Octopus, Citrus, Olive	7	per piece	GF
Yellowfin Tuna Tartare, Spring Onion, Burnt Soy, Sesame	6	per piece	
Crispy Soft Shell Crab, Black Pepper, Grapefruit	6	per piece	

## STARTERS

Freshly Shucked Oysters, White Balsamic & Cucumber Dressing	4.8	each	GF
Spicy Local Cuttlefish, Noosa Reds, Cashew Cream, Crispy Chickpeas	24		
Roasted Pork Belly, Yellowfin Tuna, Pickled Beetroot, Chilli Salt	25		GF
Warm Ocean Trout, Beetroots, Labneh, Beet Top Mallum	26		GF
Poached Spanner Crab, Jaffna Curry, Queensland Blue Pumpkin, Wild Rice	26		GF
Glazed Lamb Belly, Watermelon Skin Sambal, Carrot, Coconut	25		GF
Roasted Heirloom Carrots, Goat's Curd, Macadamia, Pine Nuts	23		V, GF

*Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances. Not all ingredients included in each dish are listed.*

GF - Gluten Free

V - Vegetarian

A handwritten signature in a cursive, gold-colored font that reads "Peter Kurumita".

## MAINS

Sri Lankan Snapper Curry, Tamarind, Aloo Chop, Steamed Rice	45	
Mooloolaba Prawns, Smoked Curry, Coconut Dahl, Roasted Cauliflower	40	GF
Local Yellowfin Tuna, Miso Cured Pak Choy, Broccoli, Horseradish	42	GF
Brown Butter Roasted Chicken, Heirloom Red Rice, Corn, King Oyster Mushroom	39	GF
Wood Grilled Swordfish, Charred Onions, Samba Rice Soubise & Mandarin Butter	40	GF
Wagyu Sirloin, Caramelised Beans, Chilli Cashew Puree, Smoked Bone Marrow	48	GF
Beetroot Curry, Pickled Red Onion, Baby Target Beets, Goats Cheese	38	V GF

## SIDES 11

Noosa Red Tomatoes, Buffalo Curd, Cold Pressed Mustard	GF, V
Young Lettuces, Aged Sherry Vinaigrette	GF, V
Charred Gympie Beans, Lime, Kata Sambal	GF
Roast Baby Carrots, Wagyu Fat, Pickled Garlic	GF
New Season Potatoes, Cultured Butter, Chives	GF, V
Shoe String Fries, Black Salt, Aioli	V #

*Not all ingredients included in each dish are listed. Please let one of our wait staff know if you have any dietary requirements, or food intolerances.*

GF - Gluten Free      # - Items have not been listed as gluten free as there may be traces of gluten in cooking oil  
V - Vegetarian

*Peter Kurumita*

## DESSERTS

Blueberry Parfait, Coconut Yoghurt, Roasted White Chocolate	16		
Watalappan, Brown Bread Ice Cream, Burnt Orange, Cashew, Macadamia	16		
Queensland Pineapple, Sauternes Caramel, Lemon Sorbet, Chickpea Shortbread	16		
Manjari Chocolate Cremeux, Mousse, Raspberry, Cocoa Nibs	17		
Cheese Plate, House Made Condiments			
1 Cheese 14	2 Cheeses 20	3 Cheeses 26	4 Cheeses 32

## DESSERT WINES / FORTIFIEDS

Freemans Dolcino 2013 — <i>Hilltops- NSW</i>	90ml - 9	500ml - 46
Royal Tokaji Late Harvest 2014 — <i>Tokaj, Hungary</i>	90ml - 11	500ml - 65
Vietti Moscato d'Asti "La Cascinetta"— 2015 <i>Piedmont, Italy</i>	375ml - 58	
Seppeltsfield 'Grand Muscat' NV — <i>Rutherglen, VIC</i>	60ml - 15	500ml - 105
Lustau 'San Emilio' Pedro Ximénez NV — <i>Jerez, Spain</i>	60ml - 14	375ml - 75
Penfolds 'Grandfather' 25yo — <i>South Australia</i>	60ml - 18	

## DILMAH TEA GOURMET SELECTION 5.50

t Series Brilliant Breakfast	t Series The Original Earl Grey
t Series Sencha Green Extra Special	t Series Pure Chamomile Flowers
t Series Pure Peppermint Leaves	t Series Lychee with Rose & Almond
t Series Rose with French Vanilla	

## COFFEE 5.00

The Roaster Guy 'Wanderer's Brew'

*Peter Kurumita*

## THREE COURSE SET MENU \$80 PER PERSON

### Entree

Poached Spanner Crab, Jaffna Curry, Queensland Blue Pumpkin, Wild Rice

Glazed Lamb Belly, Watermelon Skin Sambal, Carrot, Coconut GF

Roasted Pork Belly, Yellowfin Tuna, Pickled Beetroot, Chilli Salt GF

### Main Course

Sri Lankan Snapper Curry, Tamarind, Aloo Chop, Steamed Rice

Brown Butter Roasted Chicken, Heirloom Red Rice, Corn, King Oyster Mushroom GF

Local Yellowfin Tuna, Miso Cured Pak Choy, Broccoli, Horseradish GF

### Dessert

Queensland Pineapple, Sauternes Caramel, Lemon Sorbet, Chickpea Shortbread

Blueberry Parfait, Coconut Yoghurt, Roasted White Chocolate GF

Cheese Plate, Dried Fruits, Condiments

*Not all ingredients included in each dish are listed.*

*Please let one of our wait staff know if you have any dietary requirements or food intolerances.*

GF - Gluten Free      # - Items have not been listed as gluten free as there may be traces of gluten in cooking oil

V - Vegetarian