

Members receive 5% discount on all items
Please remember your table number to order

TAKEAWAY

Full menu available during Bistro trading hours, as normal menu.

LEGEND

GF - Gluten Free, GFA - Gluten Free Available, V - Vegan,
VA - Vegan Available, Veg - Vegetarian, DF - Dairy Free,
DFA - Dairy Free Available
A (Australian): Product was harvested in Australia.
I (Imported): Product was imported from another country.
M (Mixed): The dish contains both Australian and imported
seafood.

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.

Disclaimer - 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.

Disclaimer - 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.

Desserts

STICKY DATE PUDDING\$16.50

House made sticky date pudding, icecream, butterscotch sauce.

PANNACOTTA (GF)\$16.50

Vanilla & passionfruit pannacotta, mango sorbet, seasonal fruit.

CANNOLI\$16.50

Sweet ricotta cream, pistachio, strawberry.

ICE CREAM (GF)\$9.00

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

MANGO SORBET\$12.00

Dairy free mango sorbet bursting with sweet tropical flavour & a refreshing tang.

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Share

CHEESY GARLIC BREAD (VEG)\$15.00

House made bread, confit garlic butter, stracciatella, parmesan, cheddar.

THAI YELLOW CURRY FLATHEAD\$16.90

SPRING ROLLS (DF, I) (2)

House made satay, fresh lime, peanuts, sesame.

SPICED PUMPKIN SPRING ROLLS (V) (2)\$15.90

House made Maple and turmeric spiced roast pumpkin spring rolls, tomato relish.

COFFIN BAY OYSTERS (GF, DF, A) EACH\$5.00

Natural, Kilpatrick, house hot chilli, ponzu and lime.

CALAMARI SHARE PLATE (GF, I)\$28.00

Lightly dusted salt and pepper calamari, tartare, lemon.

BURRATA (GFA)\$29.90

SIGNATURE DISH: Seasonal fruit, chilli jam, prosciutto, basil oil, house baked bread.

BEEF TATAKI (GF, DF)\$28.90

Rare grilled sliced eye fillet, soy-citrus dressing, sesame, pickled ginger, yuzu kewpie.

CRISPY SKIN PORK BELLY (GF, DF) (2)\$23.90

Tossed in house chilli lime, yuzu kewpie, peanuts, lime, ginger.

Salads

CHARGRILLED EYE FILLET SALAD (GF)\$33.90

VEG OPTION\$29.90

Chargrilled eye fillet, house dressing, mixed leaves, Spanish onion, fetta, pistachio, cucumber, maple spiced pumpkin, pickled fennel, ranch.

CHILLI LIME PORK BELLY (GF, DF)\$32.90

Crispy pork belly, in-house chilli lime, vermicelli, carrot, cucumber, mixed leaves, onion, peanuts, herbs, bean sprouts, omelette, sesame.

CHICKEN CAESAR SALAD (GF)\$32.90

Chargrilled garlic and lemon chicken breast, cos lettuce, bacon, parmesan, smoked dijon, ciabatta crumble, omelette, lemon, dill.

Sides & Extras

CRISPY FRIES (GF, VEG)SM \$9 LG \$14.50

SEASONAL PAN FRIED GREENS (GF, VEG)\$14.00

PICKLED FENNEL, CUCUMBER, DILL SALAD\$10.00

(GF, VEG, V)

HOUSE BREAD, TOMATO RELISH & CONFIT\$12.00

GARLIC BUTTER (VEG)

Mains

1/2 SERVEFULL

CHILLI PRAWN PASTA (A)\$23.90\$42.90

SIGNATURE DISH: Egg pasta fettucine, local prawns, fermented chilli butter, lemon.

250G EYE FILLET (GF)\$29.90\$54.90

Queensland grain fed beef, duck fat chats, confit onion, seasonal greens, brandy peppercorn cream sauce.

HOUSE MADE POTATO GNOCCHI (GF)

BEEF RAGU\$23.90\$35.90

Slow cooked beef ragu, stracciatella.

OR

TRUFFLE MUSHROOM (VEG)\$19.90\$32.90

Creamy truffle mushroom, stracciatella.

CRISPY SKIN BARRAMUNDI (GF, I)\$24.90\$42.90

Pan-fried barramundi, maple turmeric spiced pumpkin, mixed leaves, pickled onion, fetta, pistachio, capsicum jam, smoked capers, buerre blanc.

SALT & PEPPER CALAMARI (GF, I)\$19.90\$32.90

Lightly dusted salt and pepper calamari, fries, lemon, pickled fennel salad, tartare.

FLATHEAD & CHIPS (DF, I)\$19.90\$32.90

Crispy battered flathead, fries, lemon, pickled fennel salad, tartare.

CHICKEN SCHNITZEL\$31.00

Hand crumbed chicken breast with gravy, fries and pickled fennel salad.

CHICKEN PARMIGIANA\$34.50

Hand crumbed chicken breast, Napoli sauce, chargrilled bacon, mozzarella cheese, fries and pickled fennel salad.

PORK BELLY TACO (DF)(1) \$19.90 (2) \$33.90

Crispy pork belly, green oak lettuce, chipotle mayo, pickled onion, tomato salsa, lime, fries.

YACHTY BURGER (GFA)\$29.90

200g flame grilled seasoned ground beef patty, fried egg, smoky tomato relish, mayo, mixed leaves, sliced tomato, American cheese, fries.

ADD: BACON \$4, EGG \$4, CHEESE \$2

CHEESEBURGER SLIDERS (2)\$22.90

Flame grilled seasoned ground beef patty, American cheese, green oak lettuce, mustard, tomato sauce, bread & butter pickle, fries.

ADD: BACON \$4, EGG \$4, CHEESE \$2

BLT SLIDERS (2)\$19.90

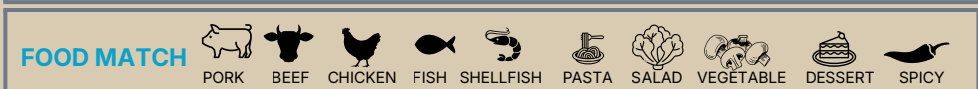
Chargrilled bacon, green oak lettuce, fresh tomato, mayo, fries.

ADD: BACON \$4, EGG \$4, CHEESE \$2

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SPARKLING	150ml	750ml	Food Match
SEPPELT FLEUR DE LYS SPARKLING CHARDONNAY PINOT NOIR SOUTH EASTERN VICTORIA	\$12.90	\$49	
Fresh and lively with hints of strawberry and citrus notes. Crisp to finish.			
CAVALIERE D'ORO PROSECCO DOC VENETO, ITALY	\$12.90	\$49	
Fragrant florals, with ripe mango, tropical fruits and honey.			
GEORG JENSEN HALLMARK CUVÉE BY HEEMSKERK RENOWNED COOL CLIMATE REGIONS		\$75	
A beautiful chalky mouth feel, offset with lemon pith and roast cashew nuts.			
GEORG JENSEN SPARKLING ROSE TASMANIA		\$75	
Pale rose petal, pink in colour, freshly picked strawberries, bright and elegant minerality. A soft supple lingering finish.			
PENFOLDS CHAMPAGNE CUVÉE BRUT FRANCE		\$110	
Pinot Noir, Pinot Meunier and Chardonnay blend.			

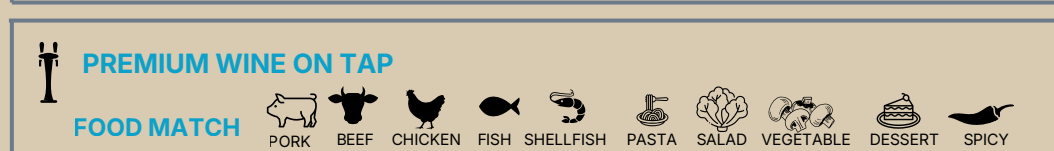
WHITE	150ml	250ml	750ml	Food Match
SALTRAM WINEMAKERS FIANO SOUTH EASTERN AUSTRALIA Lively fresh lemon and citrus blossom are interwoven with varietal lemongrass, almond kernel and fig.	\$13.90	\$18.50	\$54	
LEO BURING DRY RIESLING CLARE VALLEY, SA Citrus and floral notes, elegant & persistent.	\$12.90	\$16.90	\$49	
DEVIL(ISH) CHARDONNAY TASMANIA Complex and elegant wine, displaying a green straw colour with white peach, stone fruit aromas and a creamy palate.	\$14.90	\$19.90	\$65	
ST HUBERTS THE STAG CHARDONNAY VICTORIA Dry, modern style with vibrant citrus flavours.	\$12.90	\$16.90	\$49	
CAVALIERE D'ORO PINOT GRIGIO DOC DELLA VENEZIE, ITALY Fresh Meyer lemon and ripe tropical fruits with good acidity.	\$13.90	\$18.50	\$54	
T'GALLANT IMOGEN PINOT GRIS MORNINGTON PENINSULA, VIC Honeycomb characters mixed with pear and almond.	\$13.90	\$18.50	\$54	
CAPE SCHANCK BY T'GALLANT PINOT GRIGIO VICTORIA Dry and fresh with pear aromas and red apple flavours.	\$12.90	\$16.90	\$49	
PEPPERJACK SAUVIGNON BLANC LIMESTONE COAST, TASMANIA Crisp and lively with layers of grapefruit, lime, and tropical fruit; zesty acidity with a clean, refreshing finish.	\$13.90	\$18.50	\$54	
SQUEALING PIG SAUVIGNON BLANC MARLBOROUGH, NZ Dry and zesty with lime flavours.	\$12.90	\$17.50	\$52	
JULIET MOSCATO SOUTH EASTERN AUSTRALIA Deliciously delicate and refreshing, sweet, yet crisp.	\$12.90	\$16.90	\$49	



ROSE	150ml	250ml	750ml	Food Match
 CAPE SCHANCK BY T'GALLANT ROSÉ VICTORIA Dry and fresh with cranberry and watermelon flavours.	\$12.90	\$16.90	\$49	
PENFOLDS MAX'S ROSÉ ADELAIDE HILLS, SA Crisp, light and textural, with a burst of red summer fruits and a hint of rhubarb.	\$14.90	\$19.90	\$65	
MAISON SAINT AIX ROSE PROVINCE FRANCE Watermelon, citrus and a hint of minerality. Balanced acidity and bright fruit flavours.			\$89	

RED WINE			
DEVIL'S LAIR HONEYBOMB MALBEC MARGARET RIVER Palate of English mulberry, plums and blackberries. Cradled by fine oak and powdery tannin.	\$13.90	\$18.90	\$54 
DEVIL'S LAIR DANCE WITH THE DEVIL CABERNET SAUVIGNON MARGARET RIVER WA Blackcurrant, violets and sandalwood with polished cherry and herb influence.	\$13.90	\$18.90	\$54 
CAPE SCHANCK BY T'GALLANT PINOT NOIR VICTORIA Dry with vibrant red berry flavours and spice.	\$12.90	\$16.90	\$49 
BLACK GRAPE SOCIETY PINOT NOIR CENTRAL OTAGO, NZ Seductive yet serious, a wine of subtlety.	\$14.90	\$19.90	\$59 
SALTRAM 1859 SHIRAZ BAROSSA VALLEY, SA Dry and smooth with dark berry flavours.	\$12.90	\$16.90	\$49 
PEPPERJACK SHIRAZ BAROSSA VALLEY, SA Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.	\$13.90	\$18.90	\$54 
SEPPELT ST. PETERS SHIRAZ GRAMPIANS, VIC Fresh elderberry, mulberry, dark chocolate, hint black pepper aromas with flinty aniseed notes.			\$89 
WYNNS SINGLE VINEYARD CABERNET FRANC COONAWARRA, SA Vibrant raspberry, violet and graphite notes.			\$89 
PENFOLDS ST. HENRI SHIRAZ SOUTH AUSTRALIA Elderberry, blackberry, liquorice and aniseed aromas with dark chocolate notes.			\$165 

NON ALCOHOLIC	150ml	250ml	375ml	Food Match
SQUEALING PIG ZERO SAUVIGNON BLANC NEW ZEALAND Refreshing with flavours of zesty lime and passionfruit and fresh citrus aromas.	\$9.90	\$13.90	\$19.90	
SQUEALING PIG ZERO ROSÉ VICTORIA Dry and fresh with cranberry and watermelon flavours.	\$9.90	\$13.90	\$19.90	



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