



NOOSA
BEACH
HOUSE
PETER KURUVITA

Peter Kuruvita

Corporate & Special Events

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

The Restaurant

Perched above Hastings Street, Noosa Beach House provides relaxed coastal dining in a stylishly chic setting. Featuring an open kitchen the restaurant evolves from a sunny daytime venue to a sophisticated dining experience in the evening.

Sit down 60-120

Cocktail 150-200

Minimum spends apply dependant on season

The Private Dining Room

Cocooned for privacy with seating for up to 12 people, a sheer veil separates this luxurious space creating an intimate setting perfect for special occasions.

Sit down 10-12

Cocktail 20-25

Minimum food & beverage spend of \$1,000.00 applies

The Chef's Lunch Menu

Cost is shown per person

➤ **2 course, 3 choice menu \$65 for 20-65 guests.**

Please select your 2 courses and 3 choices from each course.

➤ **2 course, alternate drop menu \$60 for 65-120 guests.**

Please select your 2 courses and 2 choices from each course – alternate drop.

Sourdough Bread

Served with extra virgin olive oil

Starters

- 🍷 Cured Yellow Tail Kingfish, Mango, Chili, Xo Sauce
- 🍷 Roasted Pork Belly, Yellowfin Tuna, Pickled Radish, Chilli Salt (gf)
- 🍷 Poached Spanner Crab, Jaffna Curry, Queensland Blue Pumpkin, Wild Rice
- 🍷 Glazed Lamb Belly, Watermelon Skin Sambal, Carrot, Coconut
- 🍷 Roasted Heirloom Carrots, Goats Curd, Macadamia & Pine Nuts (v, gf)

Mains

- 🍷 Sri Lankan Snapper Curry, Aloo Chop, Steamed Rice
- 🍷 Mooloolaba Prawns, Smoked Jaffna Curry, Coconut Dahl & Roasted Cauliflower
- 🍷 Brown Butter Roasted Chicken, Heirloom Red Rice, Corn, King Oyster Mushroom
- 🍷 Wagyu Sirloin, Caramelised Beans, Chilli Cashew Puree, Smoked Bone Marrow
- 🍷 Beetroot Curry, Pickled Red Onion, Baby Target Beets, Goats Cheese (v) (gf)

Desserts

- 🍷 Watalappan, Brown Bread Ice Cream, Burnt Orange, Cashew, Macadamia
- 🍷 QLD Pineapple, Sauternes Caramel, Lemon Sorbet, Chickpea Shortbread
- 🍷 Blueberry Parfait, Coconut Yoghurt, Roasted White Chocolate
- 🍷 Manjari Chocolate Cremeux, Mousse, Raspberry & Cocoa Nib
- 🍷 Cheese Plate, Selection of Cheeses with Dried Fruits, Condiments

(v) vegetarian (gf) gluten free (s) PK signature dish

Menus may change due to seasonality and availability of produce.



Chef's Sri Lankan Banquet Lunch Menu

Cost is shown per person - 25-100 guests

Perfect for large corporate events and conference lunches.

Choose 2 curry selection, 1 taco selection and 1 salad

52

UPGRADE your existing Sofitel Noosa Delegate package 12

Sourdough Bread

Roast eggplant dip, extra virgin olive oil

Vegetable curries – Please select one option:

- ‡ Beetroot
- ‡ Cucumber
- ‡ Snake bean
- ‡ Lentil
- ‡ Egg and spinach

Other curries – Please select one option:

- ‡ Beef
- ‡ Goat
- ‡ Chicken
- ‡ Prawn

All curries are served with Mexican red rice, Brinjal pickle, riata, carrot sambal

Taco selection – Please select one option:

- ‡ Pulled pork
- ‡ Braised beef
- ‡ Mexican chicken
- ‡ Grilled fish

All tacos are served with soft and crisp corn tortilla, salsas, dressings and condiments

Salad selection – Please select one options:

- ‡ Mexican street salad
- ‡ Chopped salad, jalapeno dressing
- ‡ Turtle bean, chickpea and goats feta

Menus may change due to seasonality and availability of produce.



The Private Dining Room

Cost is shown per person, up to 12 guests - \$1000 minimum spend on food and beverages applies

6 course degustation menu

With matching wines \$160

Without matching wines \$100

- 🍴 Amuse Bouche - chefs selection
- 🍴 Local Spanner Crab, Charred Corn, Crispy Roti, Chaat Masala
- 🍴 Roasted Pork Belly, Yellowfin Tuna, Pickled Beetroot, Chilli Salt
- 🍴 Goroka Glazed Lamb Belly, Watermelon Skin Sambal, Carrot, Maldive Fish
- 🍴 Sri Lankan Snapper Curry, Aloo Chop, Steamed Rice **or**
- 🍴 Wagyu Sirloin, Carmelised Beans, Chilli Cashew Puree, Smoked Bone Marrow
- 🍴 Curds & Treacle
- 🍴 Earl Grey Parfait, Rice Pudding, Bergamot & Milk

The Chef's Menu

2 course menu for 12-65 guests – prices shown per person

2 choice - \$65 3 choice \$75

3 course menu for 12-65 guests

2 choice \$85 3 choice \$95

Alternate drop menu for 65 - 120 guests*

2 course, 2 choice \$60 3 course, 2 choice \$80

*For groups of 40 or more in ½ restaurant only an alternative serve menu would apply.

Sourdough Bread

Served with extra virgin olive oil

Starters

- 🍴 Cured Yellow Tail Kingfish, Mango, Chili, Xo Sauce
- 🍴 Roasted Pork Belly, Yellowfin Tuna, Pickled Radish, Chilli Salt (gf)
- 🍴 Poached Spanner Crab, Jaffna Curry, Queensland Blue Pumpkin, Wild Rice
- 🍴 Glazed Lamb Belly, Watermelon Skin Sambal, Carrot, Coconut
- 🍴 Roasted Heirloom Carrots, Goats Curd, Macadamia & Pine Nuts (v, gf)

Mains

- 🍴 Sri Lankan Snapper Curry, Aloo Chop, Steamed Rice
- 🍴 Mooloolaba Prawns, Smoked Jaffna Curry, Coconut Dahl & Roasted Cauliflower
- 🍴 Brown Butter Roasted Chicken, Heirloom Red Rice, Corn, King Oyster Mushroom
- 🍴 Wagyu Sirloin, Carmelised Beans, Chilli Cashew Puree, Smoked Bone Marrow
- 🍴 Beetroot Curry, Pickled Red Onion, Baby Target Beets, Goats Cheese (v) (gf)

Desserts

- 🍴 Watalappan, Brown Bread Ice Cream, Burnt Orange, Cashew, Macadamia
- 🍴 QLD Pineapple, Sauternes Caramel, Lemon Sorbet, Chickpea Shortbread
- 🍴 Blueberry Parfait, Coconut Yoghurt, Roasted White Chocolate
- 🍴 Manjari Chocolate Cremeux, Mousse, Raspberry & Cocoa Nib
- 🍴 Cheese Plate, Selection of Cheeses with Dried Fruits, Condiments

(v) vegetarian (gf) gluten free (s) PK signature dish

Menus may change due to seasonality and availability of produce.



The Wine Cellar

Cost is shown per bottle - Vintages for all wines available upon request

Sparkling & Champagne

Divici Prosecco (Organic) - Veneto, Italy	48
Jansz Premium Cuvee NV - Piper's Brook, Tasmania	65
Mumm NV- Reims France	120

Riesling & Sauvignon Blanc

Haha Sauvignon Blanc - Marlborough, New Zealand	45
Shaw & Smith Sauvignon Blanc - Adelaide Hills	62
Dog Point Sauvignon Blanc - Marlborough, New Zealand	58
Pewsey Vale Riesling- Eden Valley, South Australia	56

Pinot Gris & Pinot Grigio

Corte Giara 'Venezie' Pinot Grigio, Veneto, Italy	48
Babich "Black Label" Pinot Gris - Marlborough, New Zealand	49

Chardonnay

Scarborough Chardonnay- Hunter Valley, New South Wales	55
Streicker 'Ironstone Block' Chardonnay, Margaret River, Western Australia	70
Shaw & Smith M3 Chardonnay - Adelaide Hills, South Australia	90

Pinot Noir

Palliser Pencarrow Pinot Noir, Martinborough, New Zealand	55
Giant Steps Pinot Noir, Yarra Valley, Victoria	68
Two Paddocks Pinot Noir, Central Otago, New Zealand	90

Shiraz

Pirramimma Shiraz - McLarenvale, South Australia	45
Red Claw Shiraz - Heathcote, Victoria	56
St Hallett Blackwell Shiraz - Barossa Valley, South Australia	95

Red Varietals & Blends

Triennes Rose - Provence, France	55
Fraser Gallop Cabernet Merlot, Margaret River, Western Australia	52
Vasse Felix Cabernet Sauvignon, Margaret River, Western Australia	70
Rockford Moppa Springs Grenache Shiraz, Barossa Valley, South Australia	80

Bottled Beers

James Boags Light	6.5
James Boags	8
Hahn Superdry, XXXX Gold	7.5
Heineken, Stone & Wood Pacific Ale, Corona	9
James Squires 150 Lashes, Stella	8.5



Wine Cellar Beverage Packages

Suitable for special events based on a minimum 15 guests

Deluxe Beverage Package

\$56 – 2 hours

\$62 – 3 hours

\$68 – 4 hours

\$72 - 5 hours

Sparkling & Champagne

Divici Prosecco (Organic) - Veneto, Italy

White Wine selection (Choose 2)

Corte Giara 'Venezie' Pinot Grigio, Veneto, Italy

Haha Sauvignon Blanc - Marlborough, New Zealand

Scarborough Chardonnay- Hunter Valley, New South Wales

Red & Red Blends Wine selection (Choose 2)

Triennes Rose - Provence, France

Pirramimma Shiraz- McLarenvale, South Australia

Fraser Gallop Cabernet Merlot, Margaret River, Western Australia

Beer Selection

James Boags Light, Australia

Hahn Super Dry, Australia

Heineken

Soft Drinks

Orange Juice

Wines may change due to availability.



From the Wine Cellar

Suitable for special events based on minimum 15 guests

Platinum Beverage Package

\$65 – 2 hours

\$71 – 3 hours

\$77 – 4 hours

\$83 - 5 hours

Sparkling Selection

Jansz Premium Cuvee NV - Piper's Brook, Tasmania

White Wine selection (Choose 2)

Shaw & Smith Sauvignon Blanc - Adelaide Hills

Babich "Black Label" Pinot Gris - Marlborough, New Zealand

Streicker 'Ironstone Block' Chardonnay, Margaret River, Western Australia

Pewsey Vale Riesling- Eden Valley, South Australia

Red & Red Blends Wine selection (Choose 2)

Red Claw Shiraz- Heathcote, Victoria

Giant Steps Pinot Noir, Yarra Valley, Victoria

Vasse Felix Cabernet Sauvignon, Margaret River, Western Australia

Rockford Moppa Springs Grenache Shiraz, Barossa Valley, South Australia

Beer Selection

James Squires 150 Lashes

Stella

Stone & Wood Pacific Ale

Corona

Soft Drinks

Orange Juice

Mineral Water

Wines may change due to availability.

