

Degustation

M E N U

NOOSA BEACH HOUSE PETER KURUVITA VALENTINES DAY DINNER

**5 COURSES WITH AN AMUSE BOUCHE \$100
WITH 6 MATCHING WINES \$160**

AMUSE BOUCHE - CHEF'S SELECTION

Colesel Prosecco Superiore DOCG NV - Valdobbiadene, IT

LOCAL SPANNER CRAB, CHARRED CORN, CRISPY ROTI,
PICKLED CHILLI, CHAAT MASALA

O'Leary Walker "Polish Hill River" Riesling 2016 - Claire Valley, SA

ROASTED PORK BELLY, YELLOWFIN TUNA, PICKLED BEETROOT, CHILLI SALT

Kelleri Kaltern "Classico" - Alto Adige, IT

GOROKA 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, CHARRED SPRING ONION, SPECK, YOUNG PEAS, WATERCRESS

Nashwauk Shiraz 2013 - McLaren Vale, SA

QUEENSLAND PINEAPPLE, SAUTERNES CARAMEL, LEMON SORBET,
CHICKPEA SHORTBREAD

Chateau du Pavillion 2011 - Bordeaux, France

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menu may change due to seasonality