

IN ROOM DINING

RACV Noosa Resort



ALL DAY MENU

Breakfast

Available 6:30am - 10:30am

- Big breakfast** | bacon, sausage, mushroom, hash browns, tomato and toast with your choice of eggs (fried, poached or scrambled) **25**
- Poached eggs** | on toasted English muffins with hollandaise and either ham or smoked salmon **22**
- Healthy start** | Bircher muesli, fresh fruit, yoghurt and orange juice **22**

Breakfast at Arcuri Restaurant

Available 6:30am - 10:30am

Enjoy a sensational breakfast with unlimited buffet espresso coffee at Arcuri Restaurant.
Dine indoors or alfresco.

Small Plates

Available 11am - 9pm

- Tortilla chips** | guacamole, tomato salsa | LG LD V **18**
- Mushroom arancini** | pesto mayonnaise, freshly grated parmesan cheese | *contains nuts* **18**
- Salt and pepper calamari** | sriracha mayonnaise | LG LD **18**
- Crispy vegetable spring rolls(4)** | sweet soy dipping sauce | LD V **17**
- Panko crumbed prawns(4)** | garlic and chive Kewpie | LD *contains shellfish* **18**
- Crispy fries** | tomato ketchup | LG LD V **15**
- Spicy Chicken Wings(6)** | smokey chipotle mayonnaise | LG LD **18**

Salads

Available 11am - 9pm

- Thai beef salad** | LG LD *contains shellfish + nuts* **28**
Rare beef sirloin, crispy Asian style salad, chopped peanuts, lime, coriander, garlic, chilli and mint
- Grilled halloumi salad** | LG LD V *contains nuts* **28**
Grilled halloumi, basil marinated cherry plum tomatoes, pear, cucumber, rocket, watercress and pine nuts
- Our Caesar** | Crisp baby gem lettuce, crunchy croutons, anchovy fillets, hard boiled egg, freshly grated parmesan, garlic and parmesan dressing **24**
- With chicken tenderloin **26**
- With smoked salmon **28**

Although every possible precaution has been taken to ensure that dishes are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nut products.

A surcharge of 15% applies on all public holidays.

ALL DAY MENU

Available 11am-9pm

Grilled Delights

Freshly baked sour dough, served with fries and aioli. Low gluten available on request

Virginia ham and Swiss cheese with Dijon mustard	20
BLAT bacon, lettuce, avocado and tomato LD	20
Sauteed Portobello mushrooms, caramelised onions Gruyere cheese, peppery rocket leaves V	22

Bar Favourites

Angus beefburger cheese, lettuce, tomato and diced onion, thousand island dressing, crispy fries	30
Chicken Parmigiana crispy fries, house salad	30
Tempura battered baby barramundi crispy fries, coleslaw, house made tartare, lemon wedge	29
Spaghetti Bolognese grated Grana Padano cheese	24
Poke bowl Japanese style rice with wakame, edamame beans, grated carrot, pickled ginger, crispy onions, sweet pickled red cabbage, Kewpie mayonnaise	
Karaage chicken LG LD	29
Sesame crusted salmon LG LD	34
Grilled tofu LG LD	26

More Substantial

Slow braised Wagyu beef cheek savoy cabbage, smoked bacon and onions, creamed potato, thyme jus LG	40
Honey soy salmon stir fried greens, turmeric fondant potato, soy beurre blanc LG	40
Lamb rump chimichurri, slow roast capsicum, garlic and chive potato puree LG	39
Prosciutto rolled breast of chicken sundried tomato risotto with asparagus spears, fresh parmesan LG	36
Duck leg red curry jasmine rice, sweet potato, Asian greens LG LD <i>contains shellfish</i>	36
Barramundi fillet roast sweet potato, spinach, asparagus, lemon butter LG	38
250g Black Angus sirloin (marble score 2) semi dried tomato, broccolini, fries LG LD	50
Choice of garlic butter LG, mushroom cream sauce LG or peppercorn sauce LG	
Laksa with fried tempeh LG LD V <i>contains shellfish</i>	34
king oyster mushroom, jasmine rice, sweet potato, Asian greens	
Pappardelle pasta sundried tomatoes, garlic, olives and fresh herbs LD V	28

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ALL DAY MENU

Available 11am-9pm

Sides

Crispy fries LG LD V	15
Potato purée LG V	15
Salad rocket, pear, parmesan and pine nuts LG <i>contains nuts</i>	15
Broccolini pistachio dukkha, salsa verde LG LD V <i>contains nuts</i>	15

Pizza - Available All Day

Low gluten @\$5 ea	10 inch
Garlic confit garlic purée, mozzarella, cheddar, chives V <i>Vegan option available</i>	20
Margherita sliced tomato, bocconcini, basil pesto V <i>contains nuts</i>	26
Hawaiian ham and pineapple	24
Pepperoni sliced pepperoni	26
Four meats pepperoni, shredded ham, smoked bacon, cabanossi	26

Desserts

Traditional sticky toffee pudding toffee sauce, crème Chantilly	16
Baked New York cheesecake fresh raspberries, raspberry macaron <i>contains nuts</i>	16
Apple crumble tart sauce anglaise, crème Chantilly	16
Strawberry pavlova marinated strawberries, pistachio soil LG <i>contains nuts</i>	16
Chocolate and peanut butter pudding warm chocolate sauce, crème Chantilly <i>contains nuts</i>	16

Kids Menu

All meals include a drink

Fresh grilled chicken tenderloins roast chat potatoes, peas, light gravy LG LD	16
Fish and chips crispy fries, lemon wedge, tomato ketchup LD	16
Spaghetti Bolognese freshly grated parmesan	16
Toasted ham and cheddar cheese sandwich crispy fries, tomato ketchup	16
Cheeseburger slider crispy fries, tomato ketchup	16
Chicken nuggets (5) crispy fries, tomato ketchup	16
Mini Magnum LG	6
Fruit salad Diced seasonal Queensland fruit LG LD	8

LG - Low in Gluten | LD - Low in Dairy | V - Vegetarian

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BEVERAGE MENU

Available from 11am

Champagne, Wine & Sparkling

Sparkling, Champagne & Prosecco	G	B	Moscato and Rosé	G	B
Azahara Sparkling Chardonnay Pinot Noir (200ml) VIC		16.0	Deakin Estate Moscato, Mildura, VIC	10.5	47.0
Pete's Pure Prosecco, Murray Darling	10.0	47.0	Little Yering Rose, Yarra Valley, VIC	12.0	55.0
Grant Burge Petite Bubbles Sparkling, SA	11.5	52.0	Dominique Portet Rosé, Yarra Valley, VIC		60.0
Divici di Italia Prosecco, Extra Dry, Italy	13.0	60.0	Rameau d'Or Rosé, Provence, France		81.0
Clover Hill Tasmanian Cuvee NV, TAS		80.0	Pinot Noir	G	B
Moët & Chandon Brut Imperial NV, France		130.0	T'Gallant Juliet, Morn. Pen., VIC	12.0	57.0
Veuve Clicquot, France		160.0	Fickle Mistress, Marlborough, NZ	14.0	65.0
			Yering Station, Yarra Valley, VIC		87.0
Riesling	G	B	Tempranillo, Merlot & GSM	G	B
Leo Buring Riesling, Eden Valley, SA	11.0	55.0	Alpine Road Merlot, VIC		52.0
Pinot Gris & Pinot Grigio	G	B	Squealing Pig Tempranillo, SA	11.5	60.0
Grant Burge Benchmark Series Pinot Grigio, SA		47.0	Tar & Roses Tempranillo, Heathcote, Alpine Valleys, VIC		60.0
Baby Doll Pinot Gris, Marlborough, NZ	11.0	52.0			
T'Gallant Cape Schanck Pinot Grigio, Mornington Peninsula, VIC	12.0	57.0	Cabernet & Cabernet Blends	G	B
Cavaliere D'Oro, Pinot Grigio, Italy		62.0	The Gables Cabernet Sauvignon, Coonawarra Estate, SA	14.0	67.0
Sauvignon Blanc	G	B	Shiraz	G	B
Dusky Sounds, Sauvignon Blanc, Marlborough, NZ	11.0	52.0	Three Vineyards Shiraz, VIC	10.5	51.0
Baby Doll Sauvignon Blanc, Marlborough, NZ	13.0	57.0	Little Berry Shiraz, McLaren Vale, SA		52.0
Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA		85.0	St Hallet Black Clay Shiraz, Barossa Valley, SA		57.0
Chardonnay	G	B	Red Claw Shiraz, Heathcote, VIC	14.0	67.0
Grant Burge Benchmark Series, SA	10.5	47.0	Two Hands Gnarly Dudes Shiraz, Barossa Valley, SA		79.0
Fifth Leg Chardonnay, Margaret River, WA		52.0	Dominique Portet Shiraz, Yarra Valley, VIC		115.0
Warramate Chardonnay, Yarra Valley, VIC		70.0	Kaesler Old Vine Shiraz, Barossa Valley, SA		185.0
Adelaide Hills, SA			Dessert Wine	G	B
			Chambers Old Vine Muscat, Rutherglen, VIC (375ml)	12.0	52.0

150ml glass of wine is equivalent to 1.5 standard drinks

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BEVERAGE MENU

Available from 11am

Beer, Cider, Ginger Beer

Australian Beer

Heads of Noosa Japanese Lager	12.0
Little Creatures Pale Ale	11.0
White Rabbit Dark Ale	11.0
Bighead No Carb Lager	10.0
Twisted Palm Tropical Pale Ale	10.0
Carlton Draught, VB, Great Northern Original	10.5
Balter Cerveza	11.0
James Boag's Premium	9.0

Imported Beer

Birra Moretti, Asahi, Peroni Nastro	11.0
Guinness 440ml can	11.0

Draft Beer

	P	S
Stone & Wood Pacific Ale	8.0	12.0
Heineken Lager	8.0	12.0
Byron Bay Lager	8.0	12.0

Light / Mid Strength Beer

James Boag's Premium Light	7.0
XXXX Gold Mid, Great Northern Super Crisp	8.0
Heads of Noosa 3.5%	10.0

Non-Alcoholic Beer

Heineken Zero	7.0
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Cider / Ginger Beer

5 Seeds crisp apple cider	9.0
James Squire orchard crush	11.0
Rekorderlig strawberry & lime - 500ml	16.0
Eumundi alcoholic Ginger Beer - 425ml	13.0

Cocktails

24.0 Each

Mojito -Passionfruit, mango, strawberry or classic

A traditional mix of lime, mint, Bacardi rum, matching liqueur and a dash of sugar

Aperol Spritz

Prosecco, Aperol, soda, orange

Daiquiri - Mango or Strawberry

A refreshing blended cocktail with white rum, liqueur and your selection of seasonal fruits.

Martini

Choice of Lychee or Espresso

Caprioska - classic or passionfruit

Lime, vodka, and a hint of sugar or with passionfruit liqueur

Long Island Iced Tea

Vodka, tequila, light rum, triple sec, gin, and a splash of cola

Toblerone

Baileys, Frangelico, honey and ice cream

Piña Colada

A classic blended mix of Bacardi rum, Malibu, coconut milk, ice cream and pineapple

Shiraz Gin and Grapefruit Martini (contains egg white)

Shiraz gin, grapefruit liqueur, lemon juice, sugar syrup

Te Tokelau

Kraken spiced rum, Malibu, lime juice and pineapple

Margarita -Chilli, coconut or classic

Tequila, Triple Sec, lime juice or add a flavour to try something different

Lady Gin (contains egg white)

Gin, limoncello, cranberry juice, grenadine, a dash of sugar

Mocktails

17.0 Each

Queenslander

Tropical pineapple, orange and mango blended with ice, finished with a drop of grenadine

Virgin Strawberry, Coconut & Lime Mocktail

Strawberry, coconut milk and freshly squeezed lime

Virgin Mojito

Your choice of mango, strawberry, passionfruit or classic mojito (with soda, lime and ice)

Virgin Piña Colada

Coconut milk, ice cream and pineapple

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RACV Noosa Resort
94 Noosa Drive, Noosa Heads, QLD
www.racv.com.au/noosa

