

ALL DAY BEVERAGE MENU

Available from 11am

BEER, CIDERS & APERITIFS

Australian Beer	bottle	Imported Beer	bottle
Little Creatures Pale Ale, White Rabbit Dark Ale	10.0	Birra Moretti, Asahi	9.0
Bighead No Carb Lager, Twisted Palm Tropical Pale Ale	9.5	Corona, Peroni Nastro	10.0
Carlton Draught, VB, Hahn Super Dry, Tooheys New	9.0	Guinness 440ml can	10.0
XXXX Summer Bright Lager	8.0		
James Boag's Premium	8.0		
Light/Mid Strength Beer	bottle	Cider / Ginger Beer	bottle
James Boag's Premium Light	6.0	5 Seeds crisp apple cider	8.0
XXXX Gold Mid	7.0	James Squire orchard crush	10.0
Heads of Noosa 3.5%	9.0	Rekorderlig strawberry & lime (500ml)	16.0
		Eumundi Alcoholic Ginger Beer (375ml)	10.0

COCKTAILS

Mojito (Choice of passionfruit, mango, strawberry or classic)	18.0	Cherry Ripe	18.0
A traditional mix of lime, mint, Bacardi rum, matching liqueur and a dash of sugar		Cherry liqueur, Malibu, chocolate liqueur, ice cream and coconut cream	
Piña Colada	18.0	The Noosa Mist	18.0
Bacardi rum, Malibu, coconut cream, ice cream and pineapple		Elderflower liqueur, Aperol, gin and orange bitters	
Daiquiri - Mango or Strawberry	18.0	The Blood Moon	18.0
A refreshing blended cocktail with white rum, liqueur and your selection of seasonal fruits.		Apricot brandy, Sailor Jerry, lime juice and a chilli cinnamon syrup	
Espresso Martini	18.0	G & Tea	18.0
Classic combination of coffee, vanilla vodka and liqueur		Gin, limoncello, sugar syrup, lemon juice and tea	
Passionfruit Caprioska	18.0	Lychee Martini	18.0
Fresh passionfruit, lime, vodka, passionfruit liqueur, and a hint of sugar		Vodka, lemon juice, lychee liqueur, pineapple juice	
Toblerone	18.0	Margarita (chilli, coconut, lychee, watermelon or classic)	18.0
Baileys, Frangelico, honey, cream and ice cream		Tequila, Cointreau, lime juice and tequila or add a flavour to try something different	
Aperol Spritz	18.0		
Prosecco, Aperol, soda, orange			
Passion Martini	18.0		
Lime, passionfruit liqueur, vanilla vodka and prosecco			
Peach Paradise	18.0		
Vanilla vodka, peach liqueur, orange juice and cranberry			
Te Tokelau	18.0		
Kraken spiced rum, Malibu, lime juice and pineapple			
Into The Blue	18.0		
Pavan, Midori, Blue Curacao and lemonade			
Rosemary Gin Fizz	18.0		
Gin, pavan, lemon and rosemary syrup			

MOCKTAILS

Queenslander	14.0
Tropical pineapple, orange and mango blended with ice and finished with a drop of grenadine	
Virgin Mango, Coconut & Lime Mocktail	14.0
Mango, coconut milk and freshly squeezed lime	
Virgin Mojito	14.0
Your choice of mango, strawberry, passionfruit or plain mojito (with soda, lime and ice)	

Wine list available on request

Dazza's Bar | RACV Noosa Resort
For more information please call (07) 5341 6330
View menu online: www.racv.com.au/noosa

RACV Noosa Resort

ALL DAY BAR MENU

Available 11am-9pm

Crispy fries with tomato ketchup V	10.0
Salt 'n' pepper calamari low in dairy	18.0
with lemon mayonnaise, crunchy Asian salad, Nam Jim	
Bao buns (2) low in dairy	20.0
With crispy tofu, sweet and sour Asian salad, coriander, wakame and pickled carrot	
With karaage chicken	22.0
Prime 200g Wagyu beef burger	26.0
Cheese, lettuce, tomato, sweet pickled onions, cocktail mayonnaise served with fries	
Plant-based burger Vegan	26.0
Vegan cheese, lettuce, tomato, grated carrot, mayonnaise, crispy fries	
Tempura battered flathead	25.0
Crispy fries, lemon wedge, tartare sauce	
Poke bowl	
Japanese-style rice with wakame, edamame beans, crispy onions, pickled ginger, grated carrot, sweet pickled red cabbage, Japanese mayonnaise. Served with:	
Karaage chicken low in gluten, low in dairy	22.0
Sesame crusted salmon low in gluten, low in dairy	28.0
Tofu vegan	20.0
Prosciutto & rockmelon salad low in gluten and dairy	26.0
Served with fresh grapefruit, cos lettuce, pepitas, honey mustard dressing	
Caramelised onion tart	26.0
With air dried Roma tomato, Persian feta, pear and rocket salad	
Thai beef salad low in gluten, low in dairy	26.0
Rare beef sirloin with crispy Asian style salad, chopped peanuts, lime, coriander, garlic, chilli and mint	
Baked fishcakes (3) low in gluten, low in dairy	22.0
With a salad of baby watercress, tomato and crispy onions, sriracha mayonnaise	
Spinach and feta Rigatoni V	22.0
Served with a light chervil cream sauce, cherry tomatoes, rocket, Grana Padano cheese	
Toasted sandwich (gluten free available on request)	20.0
Freshly baked sour dough, fries and aioli	
- Classic smoked ham and Swiss cheese	
- Pesto marinated roast capsicum, pickled carrot and grilled halloumi	

PIZZA 10 inch (GF on request + \$5)

Garlic pizza bread V	14.0
Confit garlic, mozzarella, chopped parsley	
Margherita V	23.0
Tomato sauce, bocconcini, chunky basil pesto	
Hawaiian	24.0
Ham, pineapple, capsicum	
Four meats	25.0
Mild salami, shredded ham, smoked bacon, cabanossi	

DESSERTS

Traditional sticky toffee pudding	16.0
Hot toffee sauce, creme Chantilly	
Cinnamon churros , dark chocolate sauce	16.0
Seasonal fruit plate low in gluten, low in dairy	16.0
Warm hand made scones	12.0
Strawberry jam, whipped cream	
Homemade chocolate & almond cake low in gluten	10.0

KIDS MENU

Order includes a drink	
Chicken tenderloin low in gluten, low in dairy	16.0
Broccolini, new potatoes	
Grilled salmon low in gluten, low in dairy	16.0
Broccolini, new potatoes	
Fish and chips low in dairy	16.0
Fries, lemon, tomato ketchup	
Chicken nuggets with fries, tomato ketchup	16.0
Cheeseburger slider	16.0
Beef pattie, cheese, chips, tomato ketchup	
Toasted ham and cheese sandwich with fries	16.0
Rigatoni, tomato sauce, parmesan cheese	16.0
Mini classic Magnum low in gluten	6.0
Fruit salad low in gluten, low in dairy	6.0
Diced seasonal Queensland fruit	



RACV Noosa Resort

Although every possible precaution has been taken to ensure that these menu/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.

EVENING HIGHLIGHTS

Available 5pm-9pm

MAINS

Roast Barramundi low in gluten With confit garlic mash, sauteed green vegetables, broad beans, crispy crumble, lemon butter sauce	36.0
Roast rump of lamb low in gluten, low in dairy With coriander and mint chimmi churri, butterbean, sweet potato and chilli mash, with eggplant pickle and charred baby carrots	38.0
Pappardelle pasta With seafood bound in a light cream sauce with tomato, soft herbs, Grana Padano cheese	32.0
Twice baked goat cheese and hazelnut souffle V Butternut puree, king oyster mushroom, baby vegetables (for Vegan grilled tofu replacing souffle)	30.0
Pan seared breast of duck low in gluten, low in dairy Beetroot puree, buttered leek, spinach and asparagus, potato fondant, beetroot chutney, veal jus	34.0

FROM THE GRILL

Served with crispy fries or potato puree, tomato, watercress

200g Grass fed beef tenderloin From the Darling Downs	48.0
250g Black Angus sirloin MB2+ Choice of mushroom sauce, peppercorn sauce, garlic butter, veal jus	40.0

SIDES

Crispy Fries	10.0
Potato puree	10.0
Steamed broccolini	10.0
Rocket, pine nuts and parmesan salad, Salsa Verde	10.0
Garden salad, wholegrain mustard dressing	10.0

DESSERTS

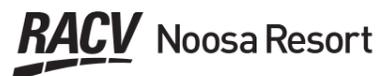
Apple crumble tart Granny Smith puree, anglaise, vanilla ice cream	16.0
Chocolate and hazelnut slice With dark chocolate sauce, vanilla ice cream	16.0
White chocolate pannacotta Served with fresh raspberries	16.0
Fresh fruit pavlova With strawberry and mango coulis	16.0

STONE BAKED VEGAN & GLUTEN FREE PIZZAS

Pizzas served on tomato base with vegan cheese 10 Inch Only

Vegan garlic Confit garlic, vegan cheese, chopped parsley	19.0
Vegan Napoli and cheese Tomato sauce, vegan cheese	19.0
Vegan Margherita Sliced tomato, vegan cheese, chunky basil pesto	28.0
Vegan vegetarian Vegan cheese, fresh thyme, mushroom, capsicum, olives, wild rocket, basil oil	29.0
Vegan roast pumpkin Vegan cheese, mushroom, Spanish onions, capsicum, roasted pumpkin, pine nuts	29.0
Vegan olives & mushroom Vegan cheese, mushrooms, Kalamata olives	28.0
Vegan balsamic & vegies Coriander, capsicum, Spanish onion, fresh corn, cherry tomatoes, balsamic glaze	28.0
Vegan rocket salad Wild rocket leaves, toasted pine nuts, salsa verde	10.0

½ & ½ add 3.0



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EVENING HIGHLIGHTS

Available 5pm-9pm

STONE BAKED PIZZA

All pizzas served on tomato base with our own mix of mozzarella and cheddar - Choice of 10 Inch or 12 Inch (Excluding Garlic Pizza & BBQ Chicken)

	10 Inch	12 Inch	10 Inch	12 Inch
Garlic pizza V Confit garlic, mozzarella, chopped parsley	14.0	18.0		
Napoli and cheese V Tomato sauce base with our own mix of mozzarella and cheddar	10.0	18.0		
Margherita V Sliced tomato, bocconcini, chunky basil pesto	23.0	26.0		
Vegetarian balsamic V Coriander, capsicum, Spanish onion, fresh corn, cherry tomatoes, balsamic glaze	24.0	28.0		
Roast Pumpkin V Mushroom, Spanish onions, capsicum, roasted pumpkin, feta, pine nuts	24.0	28.0		
Hawaiian Shredded ham and pineapple	24.0	28.0		
Tandoori chicken Coriander, Spanish onion, capsicum, tandoori chicken	25.0	29.0		
BBQ chicken BBQ sauce, mushroom, chicken, smoked bacon, charred corn, green shallots	25.0	29.0		
Cajun chicken Cajun spiced chicken, garlic and sweet chilli sauce, sliced potato topped with shallots & sour cream	25.0	29.0		
Really hot and spicy Habanero, salami, Spanish onion, capsicum, jalapenos	25.0	29.0		
Portofino Salami, mushroom, capsicum, olive, bocconcini, basil oil	25.0	29.0		
Moroccan chicken Spanish onion, capsicum, Moroccan chicken, feta, wild rocket			25.0	29.0
Capricciosa Mushroom, ham, olives, anchovies, parmesan			25.0	29.0
Four Meats Mild salami, shredded ham, smoked bacon, cabanossi			25.0	29.0
Garlic prawn Confit garlic, Spanish onion, prawns, feta, shallots			25.0	29.0
Wild rocket salad Rocket, pine nuts and Parmesan salad, Salsa Verde				10.0

Gluten Free Bases 5.0 ea
Additional Toppings 3.0 ea
½ & ½ add 3.0

STONE BAKED PIZZA



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