

ARCURI

at RACV Noosa Resort

Dinner Monday to Sunday from 5:00pm

Breakfast Monday to Sunday from 6:30am

Entrées

Pan seared scallops, corn puree, puffed wild rice, spec, harissa and baby cress (gf)	21.00
Smoked duck, cherry relish, witlof and celeriac slaw, puffed quinoa (gf)	19.00
Slow braised beef rib with a shitake, radish & soy broth, compressed pear, macerated scallions, fermented pepper paste (gf,df)	19.00
Cider cured ocean trout, apple cream, walnuts, pickled beetroot, baby cress, squid ink and tapioca crisp (gf,df)	19.00
Confit tomato, Moroccan eggplant salad, rocket, sultana, hazelnuts (gf,df,v)	18.00
Braised rabbit tart with pea & truffle puree, mashed potato and peas	19.00

Main Course

Pork loin with roast potato, celeriac, watercress and caramelised apple (gf,df)	34.00
Mushroom & ricotta ravioli, brown butter, baby spinach, pine nuts & parmesan (v)	29.00
Chicken breast with a, chorizo, green pea, tomato & roast garlic risotto (gf) and (df on request)	36.00
Barramundi with truffle mash, sautéed spinach & leek and a saffron butter sauce (gf)	36.00
Roast duck breast with pea puree, roast carrot, charred baby onion and beetroot pickle (gf)	36.00
Roast vegetable stack, confit tomato puree, roast wild mushroom & rocket (gf,df,vegan and nut free)	30.00
Seared Salmon, pak choi, sweet potato, curried cauliflower & coconut sauce. (gf,df on request)	34.00

From the Grill

Served with broccolini wrapped in bacon	
220gm grain fed tenderloin from the Darling Downs (gf)	40.00
300gm Black Angus sirloin MB2+ (gf)	40.00
and choice of mushroom sauce, pepper sauce, garlic butter, veal jus or bone marrow butter	

Sides

Crispy fries	10.00
Duck fat potatoes	
Creamy mashed potato	
Truffle mashed potato	
Potato gratin with goats cheese & thyme	
Steamed broccolini, toasted almonds (gf,v)	
Mixed leaf salad, quinoa, lemon dressing	

Bookings recommended - one bill per table

Apr_2019

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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 nuts products.

Desserts

16.00

Ginger crème brulee, Viennese biscuit, rhubarb compote (gf, without cookie)
Chocolate and hazelnut mousse, crispy peanut butter rice bar (gf, without rice bar)
Beetroot sponge, lemon and blueberry macaron, Wattle seed cream profiterole
Yoghurt pannacotta, raspberries, white balsamic syrup, pistachio brittle (gf)
Matcha tea pudding, coconut cream, sesame seed brittle (vegan, gf, df)
Dark chocolate ganache tart, salted caramel, vanilla ice-cream

Cheese plate

Woombye triple cream brie, homemade molasses bread, beetroot chutney.

18.00

Childrens Menu (includes a free drink) 15.00

Spaghetti bolognese
Chicken nuggets, fries, tomato ketchup
Ham & pineapple pizza
Fresh chicken tenderloin, broccolini, new potatoes
Cheeseburger slider with fries
Battered fish & chips
Grilled sweetlip, steamed broccolini, new potatoes (gf,df)

Dessert

Lego jelly & ice cream 8.00
Fresh fruit 8.00
Vanilla Ice cream with topping 5.00

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