

LUNCH BAR MENU

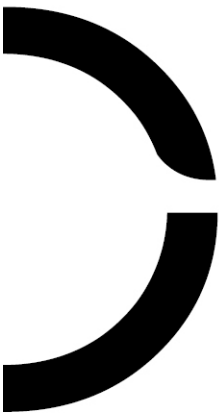
MENU

Marinated Olives	V / GF /DF	6
Oysters shucked Natural or Cooked Russian Style		3.9
Tin Can Bay King Prawns with Cocktail Sauce (10 Prawns)	V/DF/GF	28
Sashimi with Chilli Jam, Pickled Ginger and Wasabi	GF/DF	16
Fresh Local Seafood Soup with Crusty Bread (Veg option available 12)	GFA	16
Moules Mariniere, Mussels in White Wine and Butter Sauce With Crusty Bread	GFA	16
Grilled Noosa Octopus with Scorched Kimchi and Honey	GF	22
Eggplant roll with Pesto and Tomato Sauce	V	22
Grilled Fish of the Day with Chips and Salad	DF	28

SANDWICHES

Vego Sandwich Eggplant and mushroom, Cous-cous, Labneh, Salad	V/ GFA	15
Fish Ruben Local Fish, Swiss Cheese, Sauerkraut, and mayo	GFA	15
Ham, Cheese, and Special Piccalilli	GFA	15
BLT	GFA	12.50
Bacon and Egg	GFA	12.50
Steak Sandwich Fillet Steak, Onions, Lettuce, Tomato and Gravy Mayo	GFA	20
Prawn Sandwich, Seafood Sauce and Lettuce	GFA	17.50

All sandwiches served on Toasted Notch Polenta Bread with Kettle Chips
Add a handful of Hot Chips for 5



MENU

SIDES

Bowl of Seasoned Fries	V	12
Tomato sauce/ Mayo/ Wasabi mayo	V	1.5
Salty Dog Salad Noosa Red Tomatoes and Cucumber, Olives and Sea Greens	V/GF/DF	12
Cob Loaf and Butter		10

FOR THE NIPPERS

Steak, Chips, and gravy	GF	18
Battered Fish & Chips with Sauce	DF	13.5
Ham and Cheese toasty	GFA	12

DESSERTS

Affogato, Macadamia, Chocolate & Ginger	V/GF	14
Cheese of the day, smoked Almonds, Quince, and Crackers	V	19
Trifle	V	14
2 Notch Scones with Creamed Honey and Whipped Cream		10

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All prices include GST
Service is at your discretion