

# IN ROOM DINING

RACV Noosa Resort





# ALL DAY MENU

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## 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**

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## 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.

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## 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**
- Grilled Turkish bread** | beetroot hummus, carrot, chickpea and coriander salad | LD V **17**
- 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 spare ribs(6)** | smokey chipotle mayonnaise | LG LD **18**

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## 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
- Quinoa and beetroot** | LG V *contains nuts* **24**  
Freshly grated beetroot, quinoa, kale, sweet potato, Persian feta, raisins, pistachio dukkah, wholegrain mustard and honey dressing
- 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**

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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.

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# ALL DAY MENU

Available 11am-9pm

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## Grilled Delights

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

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

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## Bar Favourites

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<b>Angus beefburger</b>   cheese, lettuce, tomato and diced onion, thousand island dressing, crispy fries	30
<b>Chicken Parmigiana</b>   crispy fries, house salad	30
<b>Tempura battered baby barramundi</b>   crispy fries, coleslaw, house made tartare, lemon wedge	29
<b>Spaghetti Bolognese</b>   grated Grana Padano cheese	24
<b>Poke bowl</b>   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

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## More Substantial

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

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# ALL DAY MENU

Available 11am-9pm

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## Sides

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

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## Pizza - Available All Day

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

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## Desserts

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

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## Kids Menu

All meals include a drink

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<b>Fresh grilled chicken tenderloins</b>   roast chat potatoes, peas, light gravy   LG LD	16
<b>Fish and chips</b>   crispy fries, lemon wedge, tomato ketchup   LD	16
<b>Spaghetti Bolognese</b>   freshly grated parmesan	16
<b>Toasted ham and cheddar cheese sandwich</b>   crispy fries, tomato ketchup	16
<b>Cheeseburger slider</b>   crispy fries, tomato ketchup	16
<b>Chicken nuggets (5)</b>   crispy fries, tomato ketchup	16
<b>Mini Magnum</b>   LG	6
<b>Fruit salad</b>   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
Azahara Sparkling Chardonnay Pinot Noir (200ml) VIC		16.0
Pete's Pure Prosecco, Murray Darling	10.0	47.0
Grant Burge Petite Bubbles Sparkling, SA	11.5	52.0
Divici di Italia Prosecco, Extra Dry, Italy	13.0	60.0
Clover Hill Tasmanian Cuvee NV, TAS		80.0
Moët & Chandon Brut Imperial NV, France		130.0
Veuve Clicquot, France		160.0

### Riesling

	G	B
Leo Buring Riesling, Eden Valley, SA	11.0	55.0

### Pinot Gris & Pinot Grigio

	G	B
Grant Burge Benchmark Series Pinot Grigio, SA		47.0
Baby Doll Pinot Gris, Marlborough, NZ	11.0	52.0
T'Gallant Cape Schanck Pinot Grigio, Mornington Peninsula, VIC	12.0	57.0
Cavaliere D'Oro, Pinot Grigio, Italy		62.0

### Sauvignon Blanc

	G	B
Dusky Sounds, Sauvignon Blanc, Marlborough, NZ	11.0	52.0
Baby Doll Sauvignon Blanc, Marlborough, NZ	13.0	57.0
Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA		85.0

### Chardonnay

	G	B
Grant Burge Benchmark Series, SA	10.5	47.0
Fifth Leg Chardonnay, Margaret River, WA		52.0
Warramate Chardonnay, Yarra Valley, VIC		70.0
Adelaide Hills, SA		

### Moscato and Rosé

	G	B
Deakin Estate Moscato, Mildura, VIC	10.5	47.0
Little Yering Rose, Yarra Valley, VIC	12.0	55.0
Dominique Portet Rosé, Yarra Valley, VIC		60.0
Rameau d'Or Rosé, Provence, France		81.0

### Pinot Noir

	G	B
T'Gallant Juliet, Morn. Pen., VIC	12.0	57.0
Fickle Mistress, Marlborough, NZ	14.0	65.0
Yering Station, Yarra Valley, VIC		87.0

### Tempranillo, Merlot & GSM

	G	B
Alpine Road Merlot, VIC		52.0
Squealing Pig Tempranillo, SA	11.5	60.0
Tar & Roses Tempranillo, Heathcote, Alpine Valleys, VIC		60.0

### Cabernet & Cabernet Blends

	G	B
The Gables Cabernet Sauvignon, Coonawarra Estate, SA	14.0	67.0

### Shiraz

	G	B
Three Vineyards Shiraz, VIC	10.5	51.0
Little Berry Shiraz, McLaren Vale, SA		52.0
St Hallet Black Clay Shiraz, Barossa Valley, SA		57.0
Red Claw Shiraz, Heathcote, VIC	14.0	67.0
Two Hands Gnarly Dudes Shiraz, Barossa Valley, SA		79.0
Dominique Portet Shiraz, Yarra Valley, VIC		115.0
Kaesler Old Vine Shiraz, Barossa Valley, SA		185.0

### 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

# BEVERAGE MENU

Available from 11am

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## Beer, Cider, Ginger Beer

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### 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

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## 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

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## 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](http://www.racv.com.au/noosa)

