

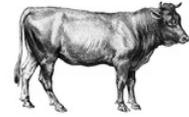
# NOOSA HOT BREAD SHOP

DEPUIS 2014

BOULANGERIE & PATISSERIE

## LEBARAVIN

Served from 4pm to 9pm  
Fully Licenced



### Petits plats

<b>Baked Snails</b> confit garlic and herb butter	20
<b>Coffin Bay Oysters (6)</b> crème fraîche, finger lime	24
<b>Cape Grim Steak Tartare</b> cured yolk, caper berries, crostini	24
<b>Chili Marinated Sardines</b> ndjua, roasted fennel, orange	19
<b>Mooloolaba Swordfish Crudo</b> watermelon, labna, harissa	19
<b>Blue Swimmer Crab Crepe</b> shellfish bisque, watercress, radish	26

### *Terrines and preserves*

(all served with baguette and house pickles)

**Farmhouse terrine**  
peppered apricot relish

**Pork rillettes**  
honey roasted apple

**Duck liver parfait**  
sherry pickled cherries

13

## LA CHARCUTERIE

(all served with baguette and house pickles)

### PROSCIUTTO DI PARMA - 18

The Prosciutto di Parma is air dried for 18 months in order to achieve its distinct salty, sweet taste. Expect a beautiful texture and marbling from this fine Prosciutto di Parma.  
*Origin | Italy*

### DE PALMA WAGYY BRESAOLA - 25

Antonio and Robert De Palma are proud of their Italian heritage. Their ability to produce the best quality Salumi in Australia for over 35 years is the result of their passion and dedication.  
*Origin | NSW*

### JAMON DE SERRANO - 18

Porxas' Boneless Jamon de Serrano has intense flavors hailing from Spain. This salted and dry-cured jamon is at its best sliced super thinly in order to taste all of its flavor.  
*Origin | Spain*

### CARNE SAL TIEMPO SALSICHON - 17

The battle will rage on forever but what is well known between these two Embutidos (dry, cured sausage) is the distinct flavour profile they carry. Pork, pepper and nutmeg all combine.  
*Origin | VIC*

### NDJUA - 20

The Nduja Tradizionale is a super hot spreadable Italian salami from Quattro Stelle, which never dries hard. Spread it on pizza, bread and anything else you want to spice up.  
*Origin | NSW*

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### *Les fromages*

(all served with baguette, lavoche, house pickles and quince)



#### **MARCEL PETIT COMTE (France) - 18**

Comte has a creamy coloured pâté which has a firm, dense, and slightly elastic texture. The flavour is sweet and nutty with a lingering finish reflecting the rich milk of the Montbéliard cows that graze the natural mountains pastures.

#### **GUILLOTEAU BRIQUE D'AFFINOISE (France) - 20**

The flavour develops as the cheese matures but being a double-cream; Buche d'Affinois remains creamy and subtle, leaving the elegance of a satiny and buttery texture.

#### **TARRAGO JENSENS RED (Australia) - 15**

During its three months affinage, the rind of this cow's milk cheese is washed using a light brine solution, encouraging the growth of Brevi Bacterium to cover its rind. When Jensen's Red has reached maturity, it will have its trademark sticky, orange, highly aromatic rind.

#### **FOURME D'AMBERT (France) - 17**

Fourme d'ambert AOC is mild with a firm but creamy texture and a subtle aromatic flavour that resists being too salty. It has a savoury, nutty aftertaste. The rind is dry and wrinkled with patches of mould. The blue moulds are more erratic in location than the usual streaks of blue produced in the pâté.

#### **MAFFRA CLOTH AGED CHEDDAR (Australia) - 15**

The award-winning Maffra Cloth-Aged Cheddar exhibits the classic cheddar flavour profile; sweet and rich up front with complex after tones and a grassy aroma. The texture is moist, and slightly crumbly. Each cheese is ripened under cloth to allow a thin rind to form and carefully matured for up to two years.

## DESSERTS

#### **CREME BRULEE - 14**

Baked custard with caramelised sugar crust

#### **PAIN PERDU - 16**

Bread and butter pudding w/ Vanilla bean Ice cream

#### **TARTE TATIN - 16**

Apple turnover tart w/ Vanilla bean Ice cream



Open Monday to Sunday 6.30am to late - Fully licensed