

# NOOSA HOT BREAD SHOP

DEPUIS 2014

**BOULANGERIE & PATISSERIE**

## LUNCH MENU

Served from 12pm to 3pm

Fully Licenced



### To share

#### **POTTED DUCK LIVER PARFAIT / \$18**

Served with house made pickled grapes & Baguette

#### **ANTIPASTI PLATTER / \$24**

Grilled & marinated vegetables, proscuitto, Truffle salami, house pickles & sourdough bread

#### **CALAMARI FRITTI / \$18**

Semolina dusted calamari fritti w/ sweet chilli jam, cucumbers and coriander

#### **SALMON RILLETTES / \$20**

Salmon spread served with crusty baguette, dill labna, cucumber and watercress

#### **CHEESE PLATTER / \$24**

Selection of 3 cheese w/bread and seasonal garnish



### Mains

#### **QUICHE LORRAINE OR VEGGIE / \$16**

Served w/ green salad & lemon vinaigrette

#### **YELLOWFIN TUNA NICOISE SALAD / \$22**

Potatoes, green beans, tomatoes, olives, capsicum, white anchovies and soft boiled eggs with Basil Vinaigrette

#### **OX TAIL & GREEN PEPPERCORN PIE / \$22**

Served w/ mashed potatoes, green beans and caramelised shallots

#### **MUSSELS A L'ESPAGNOL / \$26**

With peppers, chorizo and tomato chilli and served with bread

#### **SAND CRAB SPAGHETTINI / \$26**

With cherry tomatoes, bisque sauce, white wine & parsley

#### **MARKET FISH / \$28**

Ask your waiter for the daily fish

#### **STEAK AND FRITES / \$28**

Served with French fries, Cafe de Paris butter and green salad

#### **KIDS STEAK OR FISH & CHIPS / \$16**

For kids of 10 years old and under only

### *Wines by the glass*

Blanc de blanc, Sparkling \$10

Sauvignon Blanc \$11

Chardonnay \$10

Rose \$11

Pinot Noir \$13

Cote du Rhone \$12

Shiraz \$12

Dessert wine \$13

### BEERS

ON TAP

Estrella or Kronenbourg 1664 / \$8.5

BOTTLES

Stella Artois "Legere" / \$8.5

Stone & Wood, pacific ale / \$9

Rogers, dark ale / \$9

We politely ask that no change is to be made on the above menu.

Open Monday to Sunday 6.30am to 3pm  
and Wednesday to Saturday 5.30pm to late

# NOOSA HOT BREAD SHOP

DEPUIS 2014

**BOULANGERIE & PATISSERIE**

## Pâtisseries

### From the display

- VANILLA OR CHOCOLATE ECLAIR / \$7
- PARIS-NOOSA PRALINE / \$7.5
- LEMON MERINGUE TART / \$6
- OPERA / \$7,50
- PEAR AND ALMOND TART / \$6
- BERRIES AND ALMOND TART / \$6
- PASSION FRUIT TARTELETTE / \$6

LE  
MILLE  
FEUILLE  
\$7

### Desserts

- CREME BRULEE / \$10**  
Baked custard  
with caramelised sugar crust
- PAIN PERDU / \$12**  
Bread and butter pudding  
w/ Pedro Ximenez maple, confit orange  
& Vanilla bean ice cream
- CHOCOLATE TART / \$13**  
Baked Valrhona chocolate tart  
w/ mascarpone sorbet

### Cheeses



- BUCHE D'AFFINOIS / \$11**  
Silky triple cream brie with rich clotted cream
- FOURME D'AMBERT / \$11**  
Creamy, moist, semi-hard blue cheese
- AGED COMTE / \$11**  
Salty, mild & lightly fruity with hazelnut  
& nutmeg flavours

### BOISSONS

- Espresso \$3
- Double espresso \$3.5
- Piccolo \$4
- Long Black / Cappuccino \$4
- Flat White / Latte \$4
- Short Macchiato \$3.5
- Fresh juice / \$7.50
- Noahs juice / \$4.5
- Sparkling/ still mineral water / \$8
- Lemonade / \$4.5
- Ginger beer / \$4.5

ALL DAY  
FEEL GOOD !

- BLOODY MARY \$14
- MIMOSA \$14
- FRENCH MARTINI \$16
- KIR ROSE \$14



Open Monday to Sunday 6.30am to 3pm and Wednesday to Saturday 5.30pm to late