

Community Lunches March 2026

Dish One \$26 / Dish Two \$29 / Dish Three \$33 / Dish Four \$39 / Dish Five \$42

Week One

Tue 3rd / Wed 4th / Thu 5th

French Goats Cheese Omelette

w Spinach, Pine Nuts, Chicken Liver Paté,
Sourdough & Thyme Butter

Asian Chicken Breast Stir Fry gf

w Chili, Kaffir Lime, Wombok, Asian Greens,
Rice Noodles, Coriander & Toasted Cashew Nuts

Pork Stroganoff gf

w Sautéed Pork Fillet, Smetana, Mustard & Paprika,
Mushrooms, Green Beans, Crispy Potato, Rice & Beetroot Paté

Mediterranean Barramundi (Qld) gf

w Saffron & Spinach Risotto, Basil Oil,
Peperonata Salsa & Toasted Pine Nuts

Mama Lina Prawns Aglio & Olio (Qld)

w Linguine Pasta, Cherry Tomatoes, Garlic, EVOO,
Butter, Chili, Lemon, Parsley & Parmigiano

Week Two

Tue 10th / Wed 11th / Thu 12th

HCT Omelette

w Leg Ham & Swiss Cheese, Chive,
Crunchy Butter Lettuce-Tomato Salad, Sourdough & Butter

Vietnamese Coconut Chicken gf

Chicken Thigh w Coconut-Caramel Sauce, Chili, Spring Onion,
Coriander, Scented Lemongrass Rice & Cucumber Ribbons

Seafood Paella Valencia (AUS) gf

w Prawns, Black Mussels, Calamari, Red Capsicum,
Garlic, EVOO & Saffron Rice

Grilled Pork Chop Milano

w Gorgonzola Blue Cheese & Pear Sauce, Sage Butter,
Egg Pappardelle, Broccolini & Toasted Honey Walnuts

160g+ TAS Cape Grim Eye Fillet gf

w Café De Paris Butter, Red Wine Jus, Potato Rösti,
Bacon Wrapped Green Beans & Mushroom

Week Three

Tue 17th / Wed 18th / Thu 19th

Spanish Omelette

w Grilled Chorizo Sausage, Red Onion, Potato,
Chili, Manchego Cheese, Cornbread, Butter & Gazpacho Shot

Potato Gnocchi Milano v

w Gorgonzola Cheese, Sage, Pumpkin, Walnuts,
Pear, Rocket & Parmigiano

Jägerschnitzel / Hunter's Schnitzel

Crumbed Chicken Breast Schnitzel
w Creamy Mushroom Gravy, Red Cabbage & Spätzle

Malaysian Prawn Laksa (TAS) gf

QLD Prawns w Spicy Broth, Coconut Cream,
Rice Noodles, Bok Choy, Chili, Asian Herbs & Lime

NZ Sole A La Meunière

w Parsley-Lemon Butter, Steamed Potatoes,
Sautéed Spinach Leaves, Butter Lettuce & Dill Vinaigrette

Week Four

Tue 24th / Wed 25th / Thu 26th

Farmer's Omelette

w Smoked Bacon & Speck, Potato, Onions, Parsley,
Gherkin, Cabbage Slaw, Sourdough & Butter

Classic Spaghetti Carbonara

w Guanciale, Pecorino Romano,
Egg Yolk & Pepper

Chicken & Leek Pie

w Mustard Veloutée, Potato, Butter Peas,
Sautéed Mushrooms & Glazed Carrot

Mediterranean Seafood Stew

w Mussels, Calamari, Prawns, Tomato, Capsicum,
White Wine, Basil, Ciabatta & Garlic Butter

Duck A L'Orange gf

w Grand Marnier Sauce, Macaire Potatoes,
Almond Croquette, Broccolini & Orange Segments

Please Book For Dine In Or Take Away/Take Home

0493 083 358

Bon Appétit!

www.noosariverkitchen.com.au www.onechefforyou.com.au