Noosa River Kitchen

Different. Good.

# Community Lunches February 2026

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

## Week One

**Tue 3rd / Wed 4th / Thu 5th**

### Gorgonzola Blue Cheese Tart v
w Rocket, Raspberry Vinaigrette, Shaved Pear, Artichoke & Toasted Pine Nuts

### Vietnamese Coconut Chicken Salad gf
w Poached Chicken Breast Fillet, Asian Slaw, Herbs, Wombok, Toasted Coconut & Nuoc Cham Dressing

### Tasmanian Huon Salmon Ravioli
w Creamy Pink Peppercorn Sauce, Spinach, Tomato Concassé & Squid Ink - Black Garlic Crisps

### Hungarian Beef Goulash gf
Slow Braised Tasmanian Cape Grim Beef w Potato, Onions, Red Capsicum, Buttered Rice, Sourdough & Paprika Butter

### Pan-Fried Qld Goldband Snapper gf
w Saffron Risotto, Basil Oil, Broccolini & Toasted Pine Nuts

## Week Two

**Tue 10th / Wed 11th / Fri 13th**

### Antipasti Medici
Warm Tomino Del Pastore Cheese, Goats Cheese, Artichoke, Serrano Ham, Cantaloupe Melon, Ciabatta Roll & Butter

### Moroccan Chicken Breast
w Pearl Couscous, Apricots, Activated Almonds, Tabouleh Salad, Minted Yogurt & Flatbread

### Vietnamese Pan-Fried Barramundi gf
w Nuoc Cham Dipping Sauce, Asian Greens & Herbs, Pickled Ginger Daikon, Lime & Fragrant Basmati Rice

### Tasmanian Huon Salmon Fillet gf
w Creamy Pinot Grigio & Dill Sauce, Saffron Potato, Broccolini & Toasted Macadamia Nuts

### 160g+ Tas Eye Fillet Milano gf
w Gorgonzola Blue Cheese Sauce, Serrano Crisp, Sage Butter, Dutch Cream Potato & Broccolini

## Week Three

**Tue 17th / Wed 18th / Thu 19th**

### Steamed Pork Dim Sims
w Cabbage Slaw, Spring Onion, Bok Choy, Chili Sauce, Sesame-Soy Dipping Sauce & Fragrant Basmati Rice

### Indian Butter Chicken gf
Chicken Curry w Spiced Tomato & Butter Sauce, Basmati Rice, Roti, Cucumber Salad w Yoghurt & Lemon Dressing

### Reuben Pan (Reubenpfanne)
Rustic One Pan Dish w Corned Beef, Sauerkraut, Gherkin, Hash Brown, Swiss Cheese, Toasted Sourdough & Butter

### Mussels Meunière
SA Kinkawooka Mussels Steamed in Fragrant White Wine Broth, Butter, Shallots, Garlic, Parsley, Crusty Bread, Fries & Aioli

### 160g+ Steak Parisien Au Poivre gf
Black Pepper Crusted Beef Fillet Mignon w Bordeaux Red Wine Jus, Fries, Green Beans & Truffle Oiled Portobello Mushroom

## Week Four

**Tue 24th / Wed 25th / Thu 26th**

### Thai Fish Cakes Tod Mun Pla gf
w Ginger, Spring Onion, Coriander, Chili, Kaffir Lime Leaf, Sweet Chili-Lime Dipping Sauce & Black Sesame Rice

### Pan-Fried Vienna Style Chicken Schnitzel
w Gravy, Sautéed Chat Potatoes & Sautéed Vegetable Medley

### Strasbourg Alsatian Kassler gf
Wood-Smoked Cured Pork Backstrap w Pinot Noir Gravy, Mustard, Potato Mash, Sauerkraut & Brussels Sprouts

### Indian Rogan Josh
w Slow Cooked Lamb Shoulder, Tomato Curry Sauce, Yogurt, Minted Tomato & Cucumber Salad, Naan Bread & Basmati Rice

### Prima Ballerina Qld Prawns
w Linguine Pasta, Creamy Saffron-Pink Peppercorn Sauce, Green Asparagus, WA Octopus & Black Garlic Parmesan Crisps

**Please Book For Dine In Or Take Away/Take Home**

**0493 083 358**

***Bon Appétit!***

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