



Dinner

Appetiser

Bruschetta	
noosa tomatoes, fresh basil, black pepper, joseph olive oil 'v' gluten free available	\$12
marinated sardines, lemon, garlic, olive oil, gremolata	\$14
Soup of the day	\$10
Barilla bay oysters	
natural 'g'	\$18
with chilled tomato consomme, galliano vanilla 'g'	\$20
with oven roasted parma ham, parmesan, sherry vinegar, shallots 'g'	\$21
Wood fire roasted quail, salad of rocket, roasted cherry tomatoes	\$15
Lime infused fetta & shallot jam tartlet, oven dried tomato, spinach, walnuts, vincotto dressing 'v'	\$15
Coffin bay black mussels, white wine, garlic, lemon, chilli, butter 'g'	\$17
Fried calamari, lime aioli	\$19

Salad

Wild rocket salad, artichoke hearts, ligurian olive, vine cherry tomato, green pear, gorgonzola dressing 'vg'	\$12
Roasted beetroot, japanese pumpkin, capsicum, eggplant, zucchini, pine nuts, cress, spinach, goats curd 'vg'	\$16
Traditional caesar salad, white anchovies, poached egg	\$16
chicken breast	\$21
mooloolaba prawns	\$23

Pasta and risotto

Penne pasta, king prawns, rocket, chilli, tomato	\$32
Fettuccini, noosa spanner crab, virgin olive oil, chilli, lemon zest, parsley	\$30
Braised goat pappardelle, noosa reds, olives, spinach, garlic	\$28
Spinach, lemon risotto, moreton bay bug, mascarpone 'g'	\$34
Risotto of roasted garlic, thyme, parsley, confit free range chicken 'g'	\$28
Wild mushroom & truffle oil risotto 'vg'	\$28
<small>traditional sauces such as bolognese, marinara, carbonara and napolitana are available on request gluten free pasta is available on request</small>	

Main course

Beer batter salt water barramundi, fries, aioli, tartare sauce	\$34
Baked free range chicken filled with a pancetta, sage & fontina cheese, ferron rice & pearl barley timbale, chicken jus 'g'	\$34
Veal wrapped in parma ham served pink, creamy blue polenta, herbed field mushroom	\$35
Pan seared catch of the day, steamed asparagus, salsa verde 'g'	\$35
Braised rabbit and leek pie, buttered fava bean puree	\$32
Pan fried mustard crusted pork fillet, braised pink lady apple, mustard seed, verjuice glaze	\$34
Tasmanian lamb rack, white bean & roasted garlic puree, wild mushroom tapenade, red wine jus 'g'	\$45
Black angus beef tenderloin (200grms), potato puree, steamed broccolini, horseradish butter, pink peppercorn jus 'g'	\$40
Lamb shank braised in mediterranean mirepoix, barolo red wine, potato puree	\$34
Free range greenham tasmanian O.P.rib (400grms), with sauce and side dish of your choice 'g'	\$48

Side dishes

Mixed greens, cucumber, tomato, spanish onion, vincotto 'v'	
Rocca with shaved parmesan, pear, aged balsamic, olive oil 'v'	
Potato puree 'v'	
Steamed seasonal vegetables 'v'	
Local beans, almonds, butter 'v'	
Chips 'v'	\$ 8

Sauces

Pepper 'g'
Red wine jus 'g'
Mushroom 'g'
Lime aioli 'g'
Assorted mustards are available on request

'v' = vegetarian option 'g' = gluten free option

Hyatt Regency Coolum

Any items ordered for dining in the village square, will arrive together as one course
all food items offered here are produced in kitchens that process a number of foods that may cause an allergic reaction such as nuts and fish.
gluten free options may contain traces of gluten
please inform one of our staff members should there be a concern