

# NOSH

ON NAPLES BAY

AT NOSH, WE INVITE YOU TO ENJOY OUR GLOBALLY DIVERSE OFFERINGS TO YOUR HEART'S CONTENT.

## MEAT NOSH

**Sliced Iberico Ham** with goat cheese croquette & honey 'pearls'

**Foie Gras Pate** with apple Gelee & traditional garnishes

**Roasted "Canoe" Bone Marrow** topped with butcher's ragout, blue cheese & red sorrel.

**Steak Tartare** chopped filet served over warm potato pave with white truffle aioli and Osetra caviar

**Miso Caramel Pork Belly Steam Buns** with KimChee cucumber and Miso Caramel

## SEAFOOD NOSH

**Seared Hokkaido Scallop** with sweet corn "Bisque", charred asparagus & cinnamon top mushroom

**Nori Seared Bluefin Tuna** with peanut soba noodles, whiskey barrel-aged soy & yuzu

**Pastrami Cured Salmon** with radish 'kraut', Australian feta, horseradish bubbles & mustard essence

**Grilled Octopus** with smoky eggplant, Meyer Lemon hummus & purple cauliflower

**Deviled Eggs (4ea)** with Osetra Caviar

## VEGETABLE NOSH

**Duck Fat Tri-Colored Potatoes**

**Sweet Potato Duo**

**Sweet Corn with Cojita Cheese**

**Roasted Seasonal Vegetables**

**Roasted Farmer's Carrots** served over our Hummus, topped with toasted pinenut Gremolata

## SALADS

**Classic Caesar Salad** with crispy capers, parmesan, white anchovy & crouton

**Tomato & Buratta Salad** - Heirloom tomato, aged balsamic, pesto

**Pork Belly Wedge** - Baby lettuce, tomato, pork belly & blue cheese dressing

**Compressed Watermelon Salad** - topped with julienne cucumber, Yarra Valley Feta, & red wine Gastrique

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## LARGE PLATES

**Bouillabaisse** – Shrimp, scallops, mussels, fish medallions, simmered in a rich saffron seafood broth and served with Piment D Espelette Fettucini.

**Dry Aged Jurgielewicz Duck 'Cooked 2 ways'** – Crispy skinned medium cooked duck breast and Confit leg, served with sweet potato puree & cherry Duck Jus

**Butter Roasted Joyce Farms Chicken “Biryani”**– Lemon-Curry brined, served over Saffron scented Basamati rice tossed with dried cranberries, cashews & sweet peppers. Served with curry sauce and cucumber chutney

**Chianti Laquered Niman Ranch Beef Short Rib** – Served with Anson Mills grits, mushroom Ragout and Marscapone cheese

**“Everything Bagel” Crusted New Zealand Ora King Salmon** – Seared Medium, served with chive 'pearl' Beurre Blanc & creamed cheese potato puree

**Butterfish** – Pacific Sablefish, Miso-Sake Bronzed, served with baby Bok Choy, Bamboo rice & Miso Beurre Blanc

## GRILLED STEAKS

**10 oz Australian Wagyu Manhattan Steak**

**14 oz Jack's Creek (score 9) Australian Wagyu Ribeye**

**Niman Ranch Pork Tomahawk Chop (18oz)**

**8oz Elite Prime Aged Filet Mignon Demkota Ranch**

**Elite Prime Aged Beef Tomahawk Steak Demkota Ranch**

\*Add Bearnaise, Cognac-Peppercorn, or Red Wine Demiglace to any Grilled Steak

## HOUSE MADE PASTAS

**Short Rib** – short rib, wild mushrooms, grilled vegetables tossed with fresh Pappardelle & topped with truffle crème fraiche

**Chefs Pasta Of The Day**