

ALBA

BY KURUVITA



MENU

Before you dine, we would like to share our story..

Peter Kuruvita's career as a chef, restaurateur, cookbook author and television personality has spanned four decades. Well-known for his previous establishments, *Flying Fish Sydney*, *Flying Fish Fiji* and *Noosa Beach House*, Peter now brings his signature style to 'Alba by Kuruvita'.

Peter's love of food and exotic flavours were fostered in his Grandmother's Sri Lankan kitchen. His passion for travelling and exploring global cuisines led to film five television series and author three cookbooks.

The menu reflects Peter's experience and travels, expressed in a contemporary style to let seasonal produce and local seafood shine through.

"Having the pleasure of being a Noosa local for years now, I wanted to create a hub of food and beverage offerings, with Sunshine Coast produce and the local community at its heart. Somewhere you can enjoy everything from a casual lunch, an evening cocktail, an intimate dinner, or a hands-on cooking class.

On behalf of myself and our team, I welcome you to 'Alba by Kuruvita'

~ PETER KURUVITA



Mineral water and our commitment to our environment

Continuing our commitment to reducing waste in line with Noosa's Biosphere principles, we have installed a Purezza premium water filtration system.

Purezza water system uses the latest technology and superior filtration to retain essential minerals, offering you the choice of two types of water to enjoy with your meal - chilled sparkling and still water.

We invite you to join us in reducing our environmental footprint with complimentary still or unlimited sparkling water for \$3.00 per person.

Please Note: All Curries are made to traditional recipes,
each will vary from Mild to Spicy.

FIVE POT CURRY BANQUET

\$85 per person

~ TO START ~

Black Pepper King Prawns (DFO, GF)

Grated coconut, black pepper curry leaf, whipped curd

~ MAIN ~

Selection of Five Curries (GF,DF,VO)

Steamed rice, Naan bread,

Served with: Traditional condiments and Chutney

~ DESSERT ~

Sri Lankan Curds & Treacle (GF)

Palm treacle, seasonal fruit, meringue

or

Wattalapam

Pineapple, coconut sorbet

This menu is only available for the whole table

Please note: a 15% surcharge will apply on public holidays | Menus are subject to change due to availability

SET MENU

\$89 per person

~ ENTRÉES ~

Black Pepper King Prawns (DFO, GFO)

Grated coconut, black pepper curry leaf, whipped curd

Searred Yellowfin tuna, twice-cooked pork belly (GF, DF)

Ruby grapefruit, crackling, black pepper caramel

Masala potato, dumplings (GF, DFO, V, VO)

Coriander mint rajta Point Pedro vadai, crispy chickpeas

~ MAINS ~

Sri Lankan Snapper curry (DFO, GF)

Aloo chop, tamarind, rice, condiments

BBQ gunpowder beef rib (GFO, GF)

Masala sauce, mustard greens, gilled eggplant

Sri Lankan Bento Box (VO, GF, DFO)

Three vegetable curries, steamed rice, papadum

Main served with daily side

~ DESSERTS ~

Sri Lankan curd and treacle (GF)

Palm treacle, meringue

Chocolate Brownie

Pistachios, raspberries, chocolate soil

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~ CRUSTACEANS & MOLLUSKS ~

Freshly Shucked Oysters

1/2 Dozen36

Dozen72

Moreton Bay bugs

600g 85

Western Australian crayfish

1/2 80

Whole 150

Queensland / Northern Territory mud crabs125

Subject to availability. Please choose your preferred sauce below (served with rice and Chinese greens):

Steamed with ginger, chilli, shallot

Flash fried with black pepper, curry leaf

Salt & pepper with black vinegar dressing

Steamed with drawn lemon butter

Dishes may contain allergens. Please speak with our staff before placing your order.

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | GFO - Gluten Free option available
VO - Vegan option available | DFO - Dairy Free option available

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~ STARTERS ~

Sourdough bread (DF, V, GFO)..... 2.5 p/slice
Coconut butter, Australian olive oil

Freshly shucked oyster (GF, DF) 6 each
Classic mignonette or nahm jim Granita (GF, DF)

Daily sashimi selection (GF,DF).....25
House preserves, ponzu, fresh wasabi

Seared Yellowfin tuna, twice-cooked pork belly (GFO, DF)..... 27
Ruby grapefruit, crackle, black pepper caramel

Black Pepper King Prawns (DFO, GF)..... 29
Grated coconut, black pepper curry leaf, whipped curd

Masala potato dumplings (GF, DFO, V, VO) 25
Coriander mint raita, Point Pedro vadai, crispy chickpeas

~ MAINS ~

Lankan Bento box 3 curries, steamed rice, condiments, papadum, sambal (GFO, VO, DFO).....	40
<i>Vegetarian or non-vegetarian</i>	
Sri Lankan Snapper curry (DFO, GF)	48
<i>Aloo chop, tamarind, rice, condiments</i>	
Tamarind Glazed Kingfish (GF,DF).....	47
<i>Green coconut chutney, rice papad, kingfish jus</i>	
BBQ gunpowder beef rib (GF, DF)	48
<i>Masala sauce, mustard greens, grilled eggplant</i>	
Handmade Pasta (DF).....	42
<i>Ask your waiter for our daily selection</i>	
Whole market fish (GF, DF)	58
<i>Ginger shallot, Asian salad</i>	

~ SIDES ~

Mixed leaf salad (DFO)	10
<i>Noosa Reds tomatoes, pickled onion, capers, olives, feta</i>	
Fries (DFO, GFO).....	10
<i>PK chilli salt, confit garlic aioli</i>	
Autumn Vegetables	12
Naan Bread (DF, V).....	12
<i>Sambal, sambar</i>	

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"My Sri Lankan snapper curry has been with me for 17 years from Sydney to Fiji to Noosa. It's the first dish I created when I decided to blend the flavours of my childhood with contemporary cooking techniques. It's still a crowd favourite to this day."

~ PETER KURUVITA ~

~ PIZZA ~

Dinner Only

Rossa

Noosa Red Margherita (V, VO, DFO).....	23
<i>San Marzano, Noosa red tomatoes, fior di latte, basil</i>	
Chicken Diavola (DFO).....	26
<i>San Marzano, devilled chicken, fior di latte, red onion, capsicum</i>	
Pino's Pepperoni (DFO).....	27
<i>San Marzano, fior di latte, oregano</i>	
Queensland tiger prawn (DFO).....	29
<i>San Marzano, fior di latte, San Daniele Prosciutto</i>	
Capricciosa (DFO).....	26
<i>San Marzano, fior di latte, mushroom, artichoke, ham and olives</i>	

Bianca

Mountain top mushroom (DFO).....	27
<i>Fior di latte, oyster mushroom ragout, taleggio, thyme</i>	
Salsiccia (DFO).....	28
<i>Fior di latte, sausage, cime di rapa, chilli, pecorino</i>	
Prosciutto (DFO).....	26
<i>Fior di latte, kipfler potato, rosemary</i>	

Bambini

Ham and Pineapple	15
Pepperoni	15
Margherita	15

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~ TEA & COFFEE ~

Espresso, Piccolo, Macchiato	4.....	4.5
Cappuccino, Flat white, Long black Latte	5.....	5.5
Mocha, Hot chocolate, Chai Latte.....	5.....	5.5
Soy, oat, almond, lactose free50
Vanilla, caramel, hazelnut50
Extra shot.....		.50
Decaf50

Dilmah Tea, handpicked, single-origin Pure Ceylon..... 4.5

Brilliant Breakfast Bright, brisk, full bodied, broken orange pekoe

Earl Grey Single origin Ceylon tea with citrus, floral notes

Green Tea with Jasmine Natural jasmine flowers combined with handpicked green tea

Pure Peppermint Caffeine free, cleansing and cooling

Rose with French Vanilla High grown pure Ceylon tea, fragrant and medium bodied

Jade Butterfly Very special rare hand rolled white tea

Blood Orange with Eucalyptus A burst of fruit, sweet orange, lemon and spice and fresh berries

Ceylon Silver Tips Very rare real white tea, handpicked individual buds, this is the REAL white tea

Pure Chamomile A gentle and relaxing herb with a serene character and wonderful aroma

~ DESSERTS ~

19

Sri Lankan Curds & Treacle
Palm treacle, mango, meringue

Wattalapam
pineapple, coconut sorbet

Chocolate Brownie
pistachio, raspberries

Vanilla and raspberry bomb Alaska
Anglaise

Affogato
Choice of: Frangelico, Amaretto, Kahlua, Baileys, Licor 43, Mozart

~ DESSERT COCKTAILS ~

20

Espresso Martini
Vodka, First Batch Coffee, hazelnut liqueur

Everlasting Kiss
Citrus Vodka, lychee liqueur, roses elixir

Old Fashioned
Bourbon Whiskey, Jaggery, bitter

Arrack Sour
Ceylon arrack, citrus juice, aquafaba

~ DESSERT WINES ~

Glass | 12

Alkoomi Late Harvest Semillion

Ramos Pinto 8yo Port Reserva

All Saints Muscadelle

All Saints Muscat

Pedro Ximenez Valdespino Sherry