

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.

TASTING MENU

\$115 per person
\$185 with matching wines

Canape (DFO, GFO)
Chef's choice

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Local Market Fish Tartare (DF, GF)
Spring onion, dill oil, pickles
Frogmore Creek Cuvee, 2018, Coal River, Tasmania

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Seared Yellow Fin Tuna, Twice Cooked Pork Belly (GFO, DF)
Ruby grapefruit, crackle
Dom Schlumberger Pinot Blanc, 2020, Alsace, France

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Black Pepper King Prawns (DFO, GFO)
Coconut, curry leaves, paneer
Yangarra Roussanne, 2021, McLaren Vale, SA

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Sri Lankan Snapper Curry (DFO, GFO)
Aloo chop, tamarind, condiments
Gilbert Field Blend, 2021, Mudgee, NSW

or

Goroka Glazed Beef Short Rib (DF, GF)
Harissa, kale, coconut yoghurt
Yangarra Shiraz, 2019, McLaren Vale, SA

~

North Queensland Mango Kulfi (DF,GF,V, contains nuts)
pistachios, coconut
Alkoomi Grazing Collection, Late Harvest, 2021,
Frankland, WA

This menu is only available for the whole table

VEGETARIAN TASTING MENU

\$100 per person
\$160 with matching wines

Canape (DFO, GFO)

Chef's choice

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Beetroot Tartare (DF, V, GF)

Spring onion, dill, oil, pickles

Dom Schlumberger Pinot Blanc, 2020, Burgundy,
France

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Chargrilled Glazed Eggplant (V,DF, GF)

Malay pickle, kale mallow, date chutney

Yangarra Roussanne, 2021, McLaren Vale, SA

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Textures of Vegetables (V, DFO, GF)

Louis Jadot Chablis, 2020, Burgundy, France

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Golden Egg or Tofu Curry (V, VO, DF, GF)

Coconut sambal, fried leek

Maison Saint Aix Dry Rose, 2021, Provence, France

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North Queensland Mango Kulfi (DF,GF,V,contains nuts)

Pistachios, coconut

Alkoomi Grazing Collection, Late Harvest, 2021, Frankland, WA

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

\$95 per person

~ ENTRÉES ~

Black Pepper King Prawn (DFO, GF)

Grated coconut, black pepper curry leaf, whipped curd

Goroka Glazed Beef Short Rib (GF, DF)

Harissa, kale chips, coconut yogurt

Chargrilled Mustard and Tamarind Glazed Eggplant Salad (GF, DF,V)

Malay pickle, kale sambal, date chutney

~ MAINS ~

Sri Lankan Snapper Curry (DFO, GF)

Aloo chop, tamarind, rice, condiments

Black Pork Chop Curry (DFO,GF)

Smoked yogurt, pickled cucumber, pineapple chutney, crackle

Spiced Egg Kottu (DF,GFO,V)

Chopped roti, summer Asian vegetables, Seeni sambal, golden egg

Main served with choice of daily side

~ DESSERTS ~

Textures of Chocolate (GF,V)

Summer berries, milk coffee ice-cream

North Queensland Mango Kulfi (DF,GF,V, contains nuts)

Pistachios, coconut

Passionfruit Pavlova (GF)

Passionfruit curd, crème chantilly

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~ CRUSTACEANS ~

Australian Tiger Prawns	
300g	55
Moreton Bay Bugs	
600g	85
Western Australian Crayfish	
1/2	85
Whole	150
Queensland / Northern Territory Mud Crabs	MP

Subject to availability.

Please choose your preferred sauce below (served with rice and Asian greens):

Flash fried with ginger, chilli, shallot, soy, coriander (GF,DF)

Flash fried with black pepper, curry leaf (GF,DF)

Flash fried with salt & pepper (GF,DF)

Flash fried with drawn lemon butter (GF)

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Sourdough bread (DF, V, GFO)..... 3p/slice
Coconut butter

~ STARTERS ~

Freshly Shucked Oyster (GF, DF) 6 each
Classic mignonette

Local Makret Fish Tartare (GF, DF) 29
Soy, green onion, toasted sesame seeds, rice crisps

Seared Yellowfin Tuna, Twice-Cooked Pork Belly (GFO, DF)..... 29
Ruby grapefruit, crackle, black pepper caramel

Black Pepper King Prawn Kottu (DF)..... 29
Flash fried prawns, torn roti, chopped vegetables, coconut

Goraka Glazed Beef Short Rib (GF, DF)..... 29
Harissa, kale chips, coconut yoghurt

Chargrilled Mustard and Tamarind Glazed Eggplant (GF, DF, V).....27
Malay pickle, kale malum, date chutney

~ MAINS ~

Sri Lankan Snapper Curry (DFO, GF).....	49
<i>Aloo chop, tamarind, rice, condiments</i>	
Sri Lankan Chicken Dum Biryani (GF, contains nuts).....	48
<i>Golden egg, chicken gravy, green chutney</i>	
Black Pork Chop Curry (DFO, GF).....	48
<i>Smoked yoghurt, pickled cucumber, pineapple chutney, crackle</i>	
Whole Market Fish (GF, DFO).....	60
<i>Ginger chilli shallot sauce, sautéed Asian veg, steamed rice</i>	
Alba Land and Sea (GF, DFO).....	75
<i>150gr A5 Wagyu sirloin, WA crayfish, roast cauliflower, lentils, masala sauce</i>	
Spiced Egg Kottu (DF, VO, GFO).....	44
<i>Chopped roti, summer Asian vegetables, Seeni sambal, golden egg</i>	

~ SIDES ~

Mixed Leaf Salad (DFO, GF).....	12
<i>Noosa Red Tomatoes, pickled onion, capers, olives, fetta</i>	
Fries (DF, GFO).....	12
<i>PK chilli salt, confit garlic aioli</i>	
Summer Vegetables (DFO, GF, V).....	15
<i>Cultured butter</i>	
Seasoned Rice (DFO, GF)	8

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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 ~

~ DESSERTS ~

19

Textures of Chocolate (GF, V)

Summer berries, milk coffee ice-cream

Faluda Pannacotta (GFO)

Rosewater and musk, basil seeds

North Queensland Mango Kulfi (GF, DF, V, contains nuts)

Pistachios, coconut

Passionfruit Pavlova (GF)

Passionfruit curd, crème chantilly

Affogato (GF, DFO, contains nuts)

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

~ DESSERT COCKTAILS ~

21

Espresso Martini

Vodka, First Batch Coffee, hazelnut liqueur

Everlasting Kiss

Citrus Gin, 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 Muscat

Pedro Ximenez Valdespino Sherry

~TEA & COFFEE~

Locally roasted First Batch 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 shot50
Decaf50

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

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

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

Dilmah Ayurveda Tea, ancient holistic healing system..... 4.5

Awake Ceylon green tea, ashwagandha, clove, peppermint

Comfort Ceylon black tea, cinnamon, Indian sarsaparilla, clove, nutmeg, ginger, cocoa

Detox Honeybush, holy basil, indian sarsaparilla

Digestive Red rooibos, lemongrass, coriander, curry leaves, cinnamon

Recover Ceylon green tea, moringa, ginger, peppermint, clove, cinnamon, lemongrass

Relief Ceylon green tea, black pepper, soursop leaves, curry leaves, ginger, turmeric, moringa

Remember Ceylon green tea, cinnamon, lemongrass, gotukola, lunuvila, lemon leaves

Sleep Honeybush, Indian sarsaparilla, gotukola, hathawariya

Youth Ceylon black tea, moringa, ginger, star anise, black pepper, cinnamon, nutmeg, turmeric

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