

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 \$5.00 per person.

GF - gluten free

GFO - gluten free option available

DF - dairy free

VEO - vegan option available

CN - contains nuts

DFO - dairy free option available

V - vegetarian

VE - vegan

Our menu is designed to share in good company so you may enjoy a variety of dishes. We suggest you select a couple of dishes from each section.

All food is sent out of our kitchen as it is prepared to ensure a continuous flow of dishes.

Bookings of 8 or more adults are required to dine from the banquet menu. Smaller groups can dine from the a la carte menu.

TO START

Sourdough Bread, Coconut Butter (GFO, DF, V, VE)	5
<i>Peter's vegan coconut sambal butter</i>	
Seasonal 1/2 Shell Scallops (GF).....	7 Each
<i>Davidson plum butter, warrigal greens</i>	
Fresh Shucked Oysters (GF, DF)	
<i>Classic mignonette</i>	5
<i>Kimchi, spring onion oil and smoked trout roe</i>	7

~ SMALL BANQUET ~

75 per person

Smoked Ocean Trout Pâté (GFO)

Seared Yellow Fin Tuna, Twice Cooked Pork Belly (GF, DF)

Black Pepper Prawns (GF, DF)

Choice between;

Sri Lankan Snapper Curry (GF, DFO)

OR

Black Pork Curry (GF, DFO)

Seasoned Rice (GF, DF, VE)

Palm Treacle Cheesecake (GF, V)

~ LARGE BANQUET ~

95 per person

Smoked Ocean Trout Pâté (GFO)

Seared Yellow Fin Tuna, Twice Cooked Pork Belly (GF, DF)

Black Pepper Prawns (GF, DF)

Sri Lankan Snapper Curry (GF, DFO)

Crispy Skinned Roast Duck Curry (GF, DF)

Seasoned Rice (GF, DF, VE)

Palm Treacle Cheesecake (GF, V)

~ VEGETARIAN / VEGAN SMALL BANQUET ~

72 per person

Lankan Hummus, Lavosh, *Tomato and lime pickle* (GFO, VE)

Masala Potato Dumplings, *Coriander and mint raita, rice crisps* (GF, DFO, V, VEO)

Fried Eggplant, Tahini Yoghurt, *Cauliflower, chimmi churri* (DFO, V, VEO, GF)

Golden Tofu, Kiri Hodi, *Green beans, pappadums* (GFO, V, VEO)

Seasoned Rice (GF, VE, DF)

Roast Pineapple, Almond Syrup Cake, *Organic coconut sorbet*, (GF, VE)

~ VEGETARIAN / VEGAN LARGE BANQUET ~

89 per person

Lanken Hummus, Lavosh, *Tomato and lime pickle* (GFO, VE)

Masala Potato Dumplings, *Coriander and mint raita, rice crisps* (GF, DFO, V, VEO)

Fried Eggplant, Tahini Yoghurt, *Cauliflower, chimmi churri* (DFO, V, VEO, GF)

Golden Tofu, Kiri Hodi, *Green beans, pappadums* (GFO, V, VEO)

Roasted Carrot, Coconut Carrot Puree, *Black Pepper curry leaf sauce* (V, VEO)

Seasoned Rice (GF, VE, DF)

Roast Pineapple, Almond Syrup Cake, *Organic coconut sorbet, pashmak* (GF, VE)

~ SHORT EATS ~

Spicy Tuna Toast, Tomato, Sesame, Korean Chilli Mayo (2) (GFO, DF).....	16
Devilleed Cashews, Curry Leaves, Pepper, Chilli, Salt (GF, DF, CN, VE).....	12
Slow Cooked Goroka Glazed Beef Rib Arancini, Black Garlic (3) (GF).....	15
Smoked Ocean Trout Pâté, Lavosh, Pickles (GFO).....	16

~ MEDIUM ~

Local Reef Fish Ceviche, Coconut, Taro Chips (GF, DF).....	28
<i>Marinated local snapper in a lime and Fijian style coconut sauce</i>	
Seared Yellow Fin Tuna, Twice Cooked Pork Belly, Ruby Grapefruit (GF, DF)	28
<i>Black pepper caramel, crackle</i>	
Black Pepper Curry Leaf Prawns (3) (GF, DF)	23
<i>Lankan hummus, tomato, lime pickle</i>	
BBQ White Pyrenees Spring Lamb Cutlets (2) (GF, DF)	32
<i>Chimmi churri, pomagranite, karam podi</i>	
Masala Potato Dumplings (3) (GF, DFO, V, VEO)	25
<i>Coriander and mint raita, rice crisps</i>	

~ CURRIES ~

Curries are served as is, please ask your waiter for suggestions of rice, sides and condiments.

Sri Lankan Snapper Curry (GF, DFO)	45
<i>Spiced potato dumpling, coconut sambal, tamarind, raita</i>	
Mooloolaba Prawn Curry (GF, DF)	38
<i>Grilled king prawns in a rich and spicy red curry sauce</i>	
Chicken Dum Biryani (CN)	42
<i>Green coconut chutney, golden egg, raita</i>	
1/2 Crispy Skinned Roast Duck (GF, DF)	48
<i>Vavuniya curry sauce, lychees</i>	
Black Pork Curry (GF, DFO)	44
<i>Pineapple chutney, smoked yoghurt, pickled cucumbers</i>	

~ LARGE ~

280g Optimal Prime MB6+ Beef Rib Eye (GF, DFO)	95
<i>Dry aged beef rib fillet, eggplant moju, red wine sauce</i>	
1/2 Butter Poached Western Australian Crayfish (GF)	56
<i>Truffle sauce crème, salmon pearls, fennel pollen</i>	
Crispy Whole Reef Fish, Asian Salad (GF, DF)	MP
<i>Ginger chilli shallot sauce, lime, coriander, fresh coconut</i>	
Mud Crabs, when available (GF, DFO)	MP
<i>Choice of Sauce: Flash fried, lemon butter, chilli shallot or black pepper curry leaf</i>	

~ RICE AND SIDES ~

Seasoned Rice (GF, DF, VE)	5
<i>Tempered spices with coconut oil and fried shallot</i>	
Seasonal Vegetables (GF, DFO, V, VEO).....	15
<i>Blanched and tossed in drawn butter</i>	
Shoestring Fries (GF, DF, V, VEO)	15
<i>PK chilli salt and confit garlic aioli</i>	
Bhutanese Cucumber Salad (GF, DFO, V, VEO)	15
<i>Tomato, red onion, fetta, Sichuan pepper and coriander</i>	

~ S A M B A L S ~

3 each or all for 10

Red Coconut Sambal (GF, DF, VE)

Fresh coconut, kashmiri chilli, lime

Green Coconut Chutney (GF, DF, VE)

Coriander, green chilli, coconut, chana dhal

Raita (GF, DFO)

Greek style curd, tomato, cucumber, green chilli cumin

Eggplant Moju (GF, DF, VE)

Fried eggplant, shallots, turmeric, mustard seeds, coconut vinegar

A

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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

Chocolate Biscuit Pudding (V, CN)

Velvety chocolate mousse, milk tea-soaked Marie biscuits, spiced chai candied cashews

Palm Treacle Cheesecake (GF, V)

White chocolate crumbs, passionfruit, jack fruit ice cream

Love Cake, Toasted Rice Milk Ice Cream (V, CN)

Semolina cake infused with rosewater and spices

Roast Sunshine Coast Pineapple, Almond Syrup Cake (V, VE, GF, DF, CN)

Pashmak, chilli caramel sauce, organic coconut sorbet

Affogato (GF, DFO, CN)

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

~ DESSERT WINES AND
APERITIVES ~

GLASS 12

Alkoomi Late Harvest Semillion

Ramos Pinto 8yo Port Reserva

Chambers Rutherglen Old Vine Muscat

Pedro Ximenez Valdespin Sherry

~ TEA & COFFEE ~

Locally roasted First Batch Coffee

Espresso, Piccolo, Macchiato	6
Cappuccino, Flat white, Long black Latte	6
Mocha, Hot chocolate, Chai latte.....	6
Soy, oat, almond, lactose free	1
Vanilla, caramel, hazelnut	1
Extra shot.....	1
Decaf	1
Dilmah Tea, handpicked, single-origin Pure Ceylon.....	6
Brilliant Breakfast <i>Bright, brisk, full bodied, broken orange peko</i>	
Earl Grey <i>Single origin Ceylon tea with citrus, floral notes</i>	
Green Tea with Jasmine <i>Natural jasmine flowers combined with handpicked green tea</i>	
Pure Peppermint <i>Caffeine free, cleansing and cooling</i>	
Rose with French Vanilla <i>High grown pure Ceylon tea, fragrant and medium bodied</i>	
Jade Butterfly <i>Very special rare hand rolled white tea</i>	
Blood Orange with Eucalyptus <i>A burst of fruit, sweet orange, lemon and spice and fresh berries</i>	
Ceylon Silver Tips <i>Very rare real white tea, handpicked individual buds, this is the REAL white tea</i>	
Pure Chamomile <i>A gentle and relaxing herb with a serene character and wonderful aroma</i>	
Dilmah Ayurveda Tea, ancient holistic healing system.....	6
Awake <i>Ceylon green tea, ashwagandha, clove, peppermint</i>	
Comfort <i>Ceylon black tea, cinnamon, Indian sarsaparilla, clove, nutmeg, ginger, cocoa</i>	
Detox <i>Honeybush, holy basil, indian sarsaparilla</i>	
Digestive <i>Red rooibos, lemongrass, coriander, curry leaves, cinnamon</i>	
Recover <i>Ceylon green tea, moringa, ginger, peppermint, clove, cinnamon, lemongrass</i>	
Relief <i>Ceylon green tea, black pepper, soursop leaves, curry leaves, ginger, turmeric, moringa</i>	
Remember <i>Ceylon green tea, cinnamon, lemongrass, gotukola, lunuvila, lemon leaves</i>	
Sleep <i>Honeybush, Indian sarsaparilla, gotukola, hathawariya</i>	
Youth <i>Ceylon black tea, moringa, ginger, star anise, black pepper, cinnamon, nutmeg, turmeric</i>	