

MEDIA RELEASE – SEPTEMBER 2024

Savour The Sweet Life – Discover Noosa’s Newest Dining Hotspots

Noosa’s vibrant dining scene continues to evolve with the arrival of exciting new venues that promise to tantalise taste buds and elevate the local dining scene. Whether you’re a local or a visitor, the latest additions to Hastings Street and beyond are sure to offer something special.

Peli’s Noosa: Authentic Flavours Amidst Waterfront Allure

Nestled in the idyllic setting of the Noosa Marina, Peli’s Noosa offers a dynamic dining experience that seamlessly blends Mediterranean-inspired flavours with a relaxed coastal atmosphere. The menu is a celebration of fresh ingredients, encouraging a communal dining experience with its share-style offerings. Diners can also enjoy an extensive wine list, expertly curated to complement the diverse and flavourful dishes.

Peli’s Noosa, founded by the renowned team behind Sum Yung Guys—Matt Sinclair, Michael Rickard, and Jeremiah Jones—brings a fresh and unforgettable dining experience to the Noosa Marina. The venue features a custom-built charcoal grill and an inviting 40-seat private dining room with unparalleled water frontage, making it a stunning location for intimate events and weddings. www.pelinoosa.com.au

El Capitano Pizzeria & Bar: A Hastings Street Icon Reimagined

El Capitano Pizzeria & Bar, a long-standing favourite on Hastings Street, has recently undergone a stunning renovation, breathing new life into this iconic venue with a move to the famous Café Le Monde site downstairs. The refreshed space retains its coastal vibes while introducing a modern aesthetic that perfectly complements its location. El Capitano continues to serve its renowned wood-fired pizzas, crafted with organic, locally-sourced ingredients. www.elcapitano.com.au

Mahi Mahi: Sustainable Fish and Chips Right Next Door

Adjacent to El Capitano, a brand-new venture, Mahi Mahi, is set to make waves with its artisan fish and chips. Mahi Mahi is committed to sustainable practices, offering line-caught, ethically sourced wild fish straight from the Pacific Ocean. The menu features healthy options alongside house-made takes on all the classic fish and chip favourites. Perfect for a casual beachside meal, Mahi Mahi is poised to become a go-to spot for locals and visitors alike. www.mahimahi.com.au

Doña Cocina Mexicana

The culinary excitement doesn’t stop there. Just open upstairs in the former El Capitano site is Doña Cocina Mexicana, a new venue promising to bring vibrant Mexican flavours to Noosa. www.donamexi.com.au

With these exciting new additions to Noosa’s dining landscape, food lovers have every reason to dive into the local culinary scene. From the authentic flavours at Peli’s Noosa to the casual bites at Mahi Mahi, there is always somewhere new to discover in Noosa. For more inspiration visit and to book and plan a Noosa holiday visit www.visitnoosa.com.au

ENDS

For media enquiries contact **Susan Ewington, Tourism Noosa 0412 692 961** or susan@tourismnoosa.com.au