

NOBLES

RESTAURANT & BAR

10% Surcharge Applies on This Menu Throughout Public Holidays

STARTERS

Honey Roasted Garlic Bread and Herb Butter	9
Bread Roll	3

ENTRÉE

Sweet Potato Terrine with Sauté Forrest Mushrooms (v, gf)	22
Beef Tartare with Traditional Accompaniments (gf)	23
Cured Salmon with Jalapeno Dressing (gf)	22
Pan Roasted Scallops with Black Pudding and Cauliflower Puree (gf)	27
Wild Mushroom Risotto with Persian Fetta (gf, v)	E/19 M/27
Prawn Spaghetti with Tomato, Chilli, Lemon with Pangrattato	E/19 M/27

MAIN FARE

Spatchcock with Artichoke Puree, Wild Mushrooms and Salsa Verde (gf)	36
Atlantic Salmon with Crushed Peas (gf)	38
Braised Lamb Neck with Boulangerie Potatoes and Broccolini (gf)	38
Grass Fed Scotch Fillet (350G) with Charred Corn, Manchego and Truffle Butter (gf)	45
Chickpea and Eggplant Tagine with Housemade Paneer (v, gf)	29

SIDES

Beer Battered Chips with Garlic Aioli (v)	10
Buttery Mash (v, gf)	10
Steamed Green Vegetables with Preserved Orange (v, gf)	10
Broccolini with Toasted Almonds and Parmesan (v, gf)	10

Desserts Over Page

DESSERTS

Lemon Curd with Italian Meringue and Passionfruit Ice Cream	15
Chocolate Fondant with Caramel Cream and Cherry	15
Strawberry Parfait with White Chocolate and Raspberry Compote (gf)	15
Coconut Panna cotta with Lime Cream, White Chocolate Crumb and Coconut Ice Cream	15
Affogatto - Frangelico with Espresso Coffee over Ice Cream (gf)	15
Cheese Board with Assorted Garnishes and Housemade Lavosh	24

Wine Specials

Abbotts Delaunay Chardonnay	France	19	glass	14	bottle	59
Storyteller Rosé	Mudgee, VIC	18	glass	12	bottle	48
Chalk Hill Luna Shiraz	McLaren Vale, SA	18	glass	12	bottle	48

