

# NOBLES

RESTAURANT & BAR

## STARTERS

<b>Brioche Roll</b> Speck, mushroom, gruyere (3)	<b>15</b>
<b>Sourdough Bread</b> Pepe saya butter	<b>14</b>
<b>East 33 Sydney Rock Oyster</b> Natural/klipatrik/namjin	half/full <b>35/60</b>

## ENTREES

<b>Serrano Ham</b> Rocket, rockmelon, grana Padano, balsamic glazed (gf)	<b>26</b>
<b>King Prawn</b> Heirloom cherry tomato, sourdough crumb, baby basil (df)	<b>26</b>
<b>Seared Duck Breast</b> Caramelised witlof, dutch carrot, orange dressing (gf,df)	<b>26</b>
<b>Zucchini Flowers</b> Homemade ricotta, truffle honey, pecorino	<b>26</b>
<b>Portobello Mushroom</b> Quinoa stuffing, roasted tomato, Persian fetta (v)	<b>24</b>

## MAIN COURSE

<b>Angus Sirloin 250gr</b> Duck fat potato, green bean, onion jam, jus (gf,df)	<b>58</b>
<b>Chicken Supreme</b> Heirloom carrot, confit cavalonero, thyme cream (gf)	<b>38</b>
<b>Tasmanian Salmon</b> Fennel puree, sauce vierge, crisp potato (df)	<b>45</b>
<b>Twice Cooked Pork Belly</b> Sweet potato, asian salad, chili crackling (gf,df)	<b>45</b>
<b>Vegan Falafel Bowl</b> Couscous, grilled vegetables, tahini lemon dressing	<b>33</b>

## SIDES

<b>Mixed Vegetables</b> Evoo, pink salt (gf,df)	<b>14</b>
<b>Fried Brussel Sprout</b> Pancetta, walnut, maple syrup (df)	<b>14</b>
<b>Sweet Potato Wedges</b> Sweet chili sauce	<b>14</b>
<b>Summer Salad</b> Honey mustard dressing (gf,df)	<b>14</b>
<b>Potato Fries</b> Chicken salt (df)	<b>14</b>

## **D E S S E R T S**

### **Pavlova**

Vanilla cream, macerated summer berries, lemon balm (gf)

**19**

### **Mango Pannacotta**

Coconut crumble, mango salad

**19**

### **Christmas Pudding**

Brandy anglaise, toffee ice cream

**19**

### **Chocolate Mousse Tart**

Mini chocolate pearl, raspberry sorbet

**19**

### **Selection of Ice Cream or Sorbet**

Panarella (gf)

**16**

### **Australian Cheese Platter**

3 selection, dried fruits, lavosh, cracker, muscatel

**26**