

# NOBLES

RESTAURANT & BAR

## STARTERS

<b>Grilled Turkish Bread</b> Zaatar, house made dip	14
<b>Sourdough</b> Garlic herb butter	14
<b>Soup of the day</b> Dinner roll	14

## ENTREES

<b>Butternut Pumpkin Lasagna</b> Amaretti, sage butter (v)	23
<b>Yamba Prawns</b> Braised silverbeet, lemon butter sauce, parsley	33
<b>Twice Cooked Pork Belly</b> Apple marmalade, granny smith salad (gf)	26
<b>Wagyu Beef Croquettes</b> Chili jam, petit bouche salad	26
<b>Seared Canadian Scallop</b> Polenta cake, corn salsa (gf)	33

## MAIN COURSE

<b>Braised Osso Bucco</b> Rosemary, red wine, Winter vegetables (gf,df)	42
<b>Grilled Pork Cutlet</b> Chestnut puree, caramelised apple, jumper berries jus (gf)	42
<b>Blue Eye Cod</b> Prawn bisque, heirloom carrot, baby fennel (gf)	45
<b>Chicken Cutlet</b> Harissa, ratatouille, labneh, garlic, tomato sauce (gf)	38
<b>Striploin Portoro MB4 + 250gr</b> Green asparagus, truss tomato, veal jus (gf,df)	58
<b>Roasted Cauliflower</b> Romesco sauce, almonds, pomegranate endive salad (veg,gf)	33

## SIDES

<b>Baked Macaroni</b> Blue cheese sauce	14
<b>Roasted Winter Vegetables</b> Moroccan seasoning (gf,df)	14
<b>Desiree Potato Mash</b> Truffle butter (gf)	14
<b>Mixed Salad</b> Lemon olive oil dressing (gf,df)	14
<b>Beer Battered Bad Boy Chips</b> Rosemary salt (df)	14

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

### **Pear Clafoutis**

Blueberry compote, vanilla bean ice cream

**18**

### **Chocolate Hazelnut Torte**

Brandy glaze, raspberry (gf)

**18**

### **Espresso Brulee**

Almond friand, linaria flower (gf)

**18**

### **Citrus Trifle**

Passionfruit cream, meringue, lemon balm

**18**

### **Australian Cheese Platter**

3 selections of cheese, dried fruits, lavosh, cracker, muscatel

**26**