

NOBLES

RESTAURANT & BAR

STARTERS

Artisan sourdough bread	pepe saya butter(v)	14
Rosemary focaccia	olive oil, aged balsamic (v)	14

ENTREES

Spring vegetables salad	pumpkin puree, olive tapenade, snowpea tendrils (vegan, gf)	22
Roasted mushroom	cauliflower puree, asparagus salad, truffle dressing (v, gf)	23
Blue swimmer crab	sweet corn velouté, chlorophyll (gf)	26
Seared duck breast	beetroot salad, carrot gel, orange dressing (gf)	22
Kingfish crudo	grapefruit, pickled cucumber, lotus chips (df)	26

MAIN COURSE

Chicken supreme	,sweet potato, green peas, asparagus, thyme jus (gf, df)	36
Tasmanian salmon	heirloom tomato, fennel, dill baby caper, lemon butter sauce (gf)	43
Veal cotoletta	sage nut butter, zucchini salad, grilled lemon	66
Lamb backstrap	zaatar, smoked eggplant puree, couscous salad (df)	47
Roasted spiced cauliflower	minted coconut yoghurt, pomegranate, almond salad (veg)	33

FROM THE PADDOCK

Tajima Wagyu Rump	300g MB6+	62
Striploin pinnacle	MB2 + 250G	55
Scotch riverina	MB2 + 350g	72

Served with chimichurri, roasted onion, veal jus

SIDES

Brussel sprout	pancetta, chili (df)	14
Broccolini	almond butter (v, gf)	14
Spring mixed leaf salad	honey mustard dressing (veg, gf)	14
New season baby potato	herb butter	14
Potato fries	rosemary salt (v)	14

*v (vegetarian) | gf (Gluten free) | df (dairy free) | veg (vegan)
please let our waiter/waitress about your allergy or intolerant*

DESSERTS

Chocolate mousse	chocolate soil, salted caramel popcorn (gf)	18
Bailys pannacotta	crumble, raspberry meringue, cremeux	18
Lemon pudding	blueberry compote, white choc ice cream (gf)	18
Affogato	frangelico, espresso coffee, ice cream (gf,nf)	15
Cheese board	3 selection of cheese, lavosh, cracker, muscatel	26

v (vegetarian) | gf (Gluten free) | df (dairy free) | nf (nut free)

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