

NOBLES

RESTAURANT & BAR

STARTERS

| | |
|---|-------|
| Grilled Bread House Made Dip | 14 |
| Rosemary Focaccia Olive Oil, Aged Balsamic | 14 |
| Soup of the day Sourdough (v) | 27/54 |
| Coffin Bay Pacific Oyster Natural Soy Mirin Kilpatrick (gf) (df) | 14 |

ENTREES

| | |
|---|----|
| Grilled Spiced Eggplant Tomato Ragu, Quinoa, Mixed Herbs (gf) | 21 |
| Citrus Cured Salmon Crisp Bread, Crème Fraiche, Chives, Caper | 26 |
| Duck & Pistachio Terrine Brioche, Plum Jam, Endive Lettuce | 26 |
| Grilled Bone Marrow Caramelised Onion Jam, Pangrattato, Watercress | 26 |
| Sous Vide Pork Belly Steamed Bao, Royale Sauce, Chili, Coriander | 26 |

MAIN COURSE

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|---|----|
| Rosemary Braised Lamb Shank Pumpkin Puree, Cavalonero, Dutch Carrot (gf)(df) | 43 |
| Beef Short Rib Pickled Wombok, Shimeji, Sticky Asian Sauce | 52 |
| Barramundi Puy lentil, Pancetta, Eschalot, Red Wine Gastrique (gf) | 43 |
| Chicken Supreme Mashed Potato, Broccolini, Grilled Lemon, Thyme Jus (gf) | 38 |
| Striploin Portoro MB4+ 250g Sweet Potato, Silverbeet, Red Wine Jus (gf)(df) | 58 |
| Portobello mushroom Ricotta, Baby King Brown, Truffle Mushroom Foam (gf) | 33 |

SIDES

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|---|----|
| Broccolini Hazelnut Butter | 14 |
| Fried Spiced Cauliflower Mint Yoghurt | 14 |
| Desiree Potato Mash Chives | 14 |
| Mixed Salad Honey mustard dressing | 14 |
| Beer Battered Bad Boys Chips Rosemary Salt | 14 |



D E S S E R T S

Steamed Banana Pudding

Butterscotch Sauce, Macadamia Ice Cream

18

Baked Raspberry Cheesecake

Raspberry Crumb

18

Chocolate Brulee

Sailor Jerry Rum, Almond Biscotti

18

Affogato

Frangelico, Espresso Coffee, Vanilla Ice Cream

18

Australian Cheese Platter

3 Selection of Cheese, Dried Fruits, Lavosh, Cracker, Muscatel

26