

NOBLES

RESTAURANT & BAR

STARTERS

Grilled Bread House Made Dip	14
Rosemary Focaccia Olive Oil, Aged Balsamic	14
Coffin Bay Pacific Oyster Natural Soy Mirin Kilpatrick (gf) (df)	27/54

ENTREES

Cucumber Gazpacho Autumn Vegetables, Sourdough Crumb (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

Rosemary Braised Lamb Shank Pumpkin Puree, Cavalonero, Dutch Carrot	43
Beef Short Rib Pickled Wombok, Shimeji, Sticky Asian Sauce	52
Barramundi Puy lentil, Pancetta, Eschalot, Red Wine Gastrique	43
Chicken Supreme Mashed Potato, Broccolini, Grilled Lemon, Thyme Jus	38
Striploin Portoro MB4+ 250g Sweet Potato Puree, Silverbeet, Red Wine Jus	58
Grilled Spiced Eggplant Tomato Ragu, Quinoa, Mixed Herbs (vegan)	33

SIDES

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

Baked Peach

Cinnamon, Honey, 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

18