

NOBLES

RESTAURANT & BAR

STARTERS

Pide Rosemary oil, pepe saya butter	14
Turkish Bread Garlic butter	14
Goats Cheese Beignet Truffle honey (4)	15
French Onion Soup Parmesan toast	15

ENTREES

Yamba Prawn Pancetta, brioche, Jerusalem artichoke foam	26
Duck Crepe Asian salad, green shallot, chili jam (df)	26
Tasmanian Salmon Crudo Fennel salad, pomegranate, citrus oil (gf,df)	26
Twice Cooked Pork Belly Chili cucumber salad, royal sauce (df)	26
Pumpkin and Ricotta Rotolo Baby spinach, tomato ragout	25

MAIN COURSE

Beef Short Rib Pickled wombok, shimeji mushroom, soy mirin dressing (df)	45
Humpty Doo Barramundi Chorizo, potato, spinach, lemon butter sauce (gf)	41
Sous Vide Lamb Rump Polenta, cavalonero, roasted baby onion, red wine sauce (gf)	44
Spinach Gnocchi Semidried tomato, pumpkin, sage nut butter	38

GRILL (GF, DF)

Served with sweet potato, broccolini and jus

Riverina Angus Striplion MB2+250gr	59
Riverina Angus Cube Roll Mb2+300gr	78
Chicken Supreme 250g	40

SIDES

Mixed Vegetables Evoo, pink salt (gf,df)	14
Sweet Potato Wedges Sweet chili sauce	16
Mixed Salad Honey mustard dressing (gf,df)	14
Potato Fries Chicken salt (df)	14

D E S S E R T S

Poached Pear

Vanilla cinnamon syrup, macadamia ice cream (gf)

16

Affogato Parfait

Amaretti biscuit, spiced rum glaze

16

Baked Chocolate Cookie Dough

Vanilla bean ice cream

16

Selection of Ice Cream or Sorbet

Panatella (gf)

15

Australian Cheese Platter

3 selection, dried fruits, lavosh, cracker, muscatel

26