

# NOBLES

RESTAURANT AND BAR

## ENTREES

<b>South Coast Tuna (A)</b> Crispy rice & wasabi mayo	26
<b>Chicken Dumplings</b> Consome & fried eschalot	26
<b>Poached Yamba Prawns (A)</b> Compressed watermelon & balsamic	26
<b>Burrata</b> Roma tomato fondue, evoo & sourdough bread	26
<b>Confit Heirloom Tomato</b> Garlic, focaccia, ricotta & pomegranate molasses	24
<b>Pumpkin Gnocchi</b> Persian fetta, crisp basil & pine nut	24

## MAIN COURSE

<b>Glazed Beef Short Ribs</b> Homemade BBQ sauce, peanut & coleslaw	48
<b>Snapper Fillet (A)</b> Polenta, caponata & basil oil	46
<b>Lamb Rump</b> Mashed potato, fried brussels sprout & rosemary jus	52
<b>Mushroom Risotto</b> Porcini, green zucchini & parmesan cheese	35

**GRILLED** Served with beef fat potato, watercress salad and veal jus

<b>Riverina Striploin</b> MB2 + 250g	62
<b>Riverina Tenderloin</b> MB2 + 200gr	68
<b>Chicken Supreme</b> 250g	42

## SIDES

<b>Roasted Heirloom Carrot</b> Honey, fetta & macadamia	15
<b>Autumn Salad</b> Cherry tomato, onion, pomegranate & vinaigrette	15
<b>Sauteed Broccolini</b> Almond	15
<b>Potato Fries</b> Chicken salt	15

## DESSERT

<b>Granny Smith Apple Tart</b> Frangipane & toffee ice cream	19
<b>Chocolate Semifreddo</b> Hazelnut & pistachio pesto	19
<b>Banoffee Trifle</b> Vanilla mascarpone, Dulce de leche & banana	19
<b>Coconut Pannacotta</b> Fruit compote & cashew praline	19
<b>Cheese Platter</b> Three selection, dried fruits, lavosh, cracker & muscatel	26