NOBLES

THE LODGE BAR

DINNER

MENU

SHARED MEALS

Coffin Bay Pacific Oyster (A, GF, DF) — 6.5 each
Freshly shucked, natural, mignonette

Truffle Porcini Arancini (6PCS) (V) — 26
Rocket, truffle mayo, grated parmesan

Tempura Prawns (5PCS) (I) — 26
Wasabi mayo, grilled lemon

Fish Tacos (3EACH) (A) — 26
Soft taco, lettuce, guacamole, salsa

Baked King Island Brie — 26
Fruit jam, pickled vegetables, focaccia, lavosh

CLASSICS

The Lodge Burger — 28
Wagyu beef, lettuce, onion jam, melted cheese, pickle, fries

The Lodge Club Sandwich — 28
Turkish bread, chicken, lettuce, bacon, fried egg, mustard mayo, fries

Fish & Chips (A) — 28
Market fish, tartare sauce, chips, salad, grilled lemon

Chicken Schnitzel / Parmigiana — 28 / 32
Herb crumb chicken breast, fries, garden salad

Pasta of The Day — 32
Chef special pasta sauce, fresh linguini, parmesan cheese

Salmon Poke Bowl (DF) — 28
Fresh salmon, brown rice, avocado, edamame, corn, wakame salad

Tofu Poke Bowl (DF) — 26
Soy glazed tofu, brown rice, avocado, edamame, corn, wakame salad

Steak for the Day (DF) — 38
Potato fries, steamed greens, jus

DESSERTS

Berries Pavlova (GF) — 22
Vanilla mascarpone, lemon curd, fresh berries

Coconut Pannacotta (VEG, GF) — 22
Pineapple jam, mango, toasted almond

Chocolate Mousse Tart — 23
Hazelnut praline, chocolate pearl, strawberry

Frangelico Affogato — 21
Espresso, vanilla bean ice cream, amaretti biscuit

Artisan Cheese Platter — 28
Fruit jam, muscatel, fig and walnut bread, lavosh