NOBLES

THE LODGE

DINNER MENU

STARTERS

Sonoma Sourdough — 15
Pepe Saya butter, EVOO, sea salt

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

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

ENTREES

Tiger Prawns (A, GF, DF) — 29
Avocado lime mousse, pettite bouche salad

Seared Duck Breast (GF, DF) — 28
Beetroot gel, watercress and fig salad, orange dressing

Berkshire Pork Belly (GF) — 28
Cauliflower puree, crisp pancetta, fennel salad

Vannella Burrata (V) — 26
Heirloom tomato salsa, pangrattato, aged balsamic, evoo

Roasted Cauliflower Salad (VEG, GF) — 24
Chickpeas, cranberry, almond

MAINS

Pyrenees Lamb Backstrap (GF) — 62
Parsnip puree, broccolini, rosemary jus

Berkshire Pork Cutlet (GF) — 55
Mashed potato, green beans, onion jam, mustard cream

Tasmanian Salmon (GF, DF) — 48
Green asparagus, roasted tomato, salsa verde

Butternut Pumpkin Ravioli — 36
Sage nut butter, pumpkin seed, red sorrel

FROM THE PADDOCK (DF)

Served with hand cut chips, watercress salad and jus

Riverina Striploin 250gr MB2+ — 62

Tajima Wagyu Rump 300gr MB6+ — 68

Sommerlad Chicken Supreme 250gr — 42

ON THE SIDE — 15

Fries with aioli – garden salad (VEG, GF) – sweet potato chips – sautéed greens (VEG, GF)

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

Selection of Ice Cream or Sorbet — 18
4 scoops, chocolate wafers

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