

## STARTERS

<b>TRADITIONAL GARLIC BREAD</b>	<b>8</b>
<b>CHEESE &amp; GARLIC PIZZA</b> AIOLI   ADD BACON +2.5	<b>11</b>
<b>SALT &amp; SZECHUAN PEPPER CALAMARI (GFO, DFO)</b> CITRUS AIOLI	<b>16</b>
<b>CHILLI GARLIC PRAWNS</b> FRESH HERBS & GARLIC BREAD	<b>18</b>
<b>PUMPKIN + GOATS CHEESE ARANCINI BALLS (4) (V)</b> AIOLI	<b>16</b>
<b>GARLIC PIZZA DOUGH BALLS (V)</b> PIZZA DOUGH BALLS BAKED WITH A CREAMY CHEESE SAUCE, RICH TOMATO SAUCE. FINISHED WITH BASIL PESTO	<b>11</b>
<b>SATAY CHICKEN TENDERLOIN SKEWERS (3)</b> ASIAN HONEY SESAME COLESLAW	<b>16</b>
<b>BUFFALO WINGS (6/12)</b> <b>CHOICE OF SAUCE...</b> - SMOKEY BBQ                      - CHILLI LIME - BLUE CHEESE                    - PJ'S CHILLI SAUCE	<b>13/24</b>
<b>FRESH OYSTERS (3/6/12)</b> FRESH LEMON	<b>11/20/37</b>
<b>OYSTERS KILPATRICK (3/6/12)</b> CRISPY BACON & SPICED BBQ SAUCE	<b>13/23/40</b>
 <b>HAND STRETCHED PIZZA</b> ADD ANY EXTRA TOPPING +3   GLUTEN FREE BASE +3	 <b>9"</b>
<b>SATAY CHICKEN</b> RED ONION, CAPSICUM, MOZZARELLA, SPRING ONION	<b>21</b>
<b>BBQ MEAT LOVERS</b> HAM, SMOKEY BACON, BEEF, PEPPERONI, ONION	<b>22</b>
<b>HAWAIIAN</b> HAM, PINEAPPLE, MOZZARELLA	<b>19</b>
<b>TRUFFLE MUSHROOM (V)</b> MUSHROOMS, CARAMALISED ONIONS, FETA, TRUFFLE	<b>19</b>
 <b>SALADS</b>	
<b>IN-HOUSE ROASTED BEETROOT SALAD</b> ROASTED BEETROOT, CRUMBLLED DANISH FETA & HONEY ROASTED CANDIED WALNUTS WITH POMEGRANATE MOLASSES DRESSING <i>FOR SOMETHING MORE SUBSTANTIAL ADD:</i> <b>CHICKEN \$6    PRAWNS \$8    SMOKED SALMON \$8</b>	 <b>18</b>
<b>SALT &amp; SZECHUAN PEPPER CALAMARI SALAD</b> MIXED GARDEN SALAD, CITRUS AIOLI, LEMON	<b>21</b>

## - STEAKS -

<b>250G NOLAN'S RUMP STEAK *</b>	<b>30</b>
<b>200G/300G NOLAN'S RIB FILLET *</b>	<b>39/49</b>
<b>500G NOLAN'S RIB ON THE BONE *</b>	<b>53</b>
<b>180G NOLAN'S CENTRE CUT EYE FILLET *</b>	<b>47</b>
<b>600G NOLAN'S T-BONE *</b>	<b>53</b>
<b>250G CAPE GRIM GRASS FED RIB FILLET (TASMANIA)</b>	<b>48</b>
<b>300G PORK CUTLET (NORTHERN RIVERS)</b>	<b>35</b>

\* ALL NOLAN'S BEEF IS GRASS FED FOR A MINIMUM OF 60 DAYS

ALL STEAKS ARE SERVED WITH TWO COMPLIMENTARY SIDES

CHOOSE FROM FRIES, SALAD, COLESLAW, POTATO MASH OR SEASONAL VEGETABLES

CHOOSE ONE COMPLIMENTARY SAUCE

CHEF'S GRAVY, CREAMY MUSHROOM, PEPPER, GARLIC CREAM, DIANNE, BÉARNAISE, PJ'S CHILLI, MAPLE BOURBON

WHY NOT ADD A TOPPER?

CREAMY GARLIC REEF +8    EGG +3  
400G RACK OF PORK RIBS +19    BEER BATTERED ONION RINGS +5

## - RIBS -

**SLOW COOKED BBQ BEEF SHORT RIB (GFO, DFO) 46**

SERVED WITH SWEET POTATO WEDGES & SALAD

**PORK RIBS (GFO, DFO) 500G/800G**

**SIGNATURE TRADITIONAL 37/48**

**BBQ MAPLE + BOURBON GLAZE 38/49**

SERVED WITH WAFFLE FRIES, COLESLAW & BUTTERED CORN

## - SIDES -

<b>SMOKED CHEDDAR MACARONI</b>	<b>10</b>
<b>SEASONED FRIES - AIOLI OR GRAVY</b>	<b>10</b>
<b>SWEET POTATO WEDGES - SWEET CHILLI SAUCE, SOUR CREAM</b>	<b>12</b>
<b>BEER BATTERED ONION RINGS - AIOLI</b>	<b>10</b>

## MAINS

<b>QLD BRAISED BEEF CHEEKS (GF)</b> BEEF CHEEKS BRAISED IN RED WINE, TOMATO & THYME, GREEN BEANS, PARMESAN & CHIVE POTATO MASH	<b>35</b>
<b>GRILLED AUSTRALIAN LAMB CHOPS</b> CLASSIC AUSTRALIAN LAMB CHOPS, SWEET POTATO MASH, SUMMER GREENS. ACCOMPANIED BY CHEF'S RED WINE JUS	<b>36</b>
<b>1KG HAM HOCK</b> SUCCULENT HAM HOCK BRAISED & SLOW-COOKED FOR THREE HOURS, COATED IN RICE FLOUR THEN FLASH FRIED. SERVED WITH COLESLAW, CURLY FRIES & RICH CHEF'S GRAVY	<b>38</b>
<b>SEAFOOD PIE</b> HOUSE MADE PIE STUFFED WITH A MIXTURE OF FISH, PRAWNS, MUSSELS & CALAMARI IN BÉCHAMEL SAUCE, SERVED WITH BATTERED CURLY FRIES & SEASONAL VEGETABLES WITH GARLIC CREAM SAUCE	<b>28</b>
<b>CRISPY SKIN ATLANTIC SALMON (GFO, DFO)</b> SWEET POTATO, BACON, SEMI-DRIED TOMATO, Caramelised ONION, SPINACH, CITRUS AIOLI	<b>33</b>
<b>GRILLED CHICKEN SUPREME (GF)</b> LAYERED WITH SPINACH & SMOKED CHEDDAR, SWEET POTATO ROSTI, GRILLED ZUCCHINI, CHERRY TOMATOES, GARLIC CREAM	<b>29</b>
<b>BEER BATTERED FLATHEAD</b> FRIES, SALAD, LEMON WEDGE, TARTARE SAUCE	<b>25</b>
<b>THE BRT GOURMET BURGER</b> HOMEMADE PATTIE WITH NOLAN'S PREMIUM BEEF MINCE, BACON, CHEESE, LETTUCE, TOMATO, PICKLE, KETCHUP, DIJONNAISE, BRIOCHE BUN & FRIES <i>ADD EGG +3</i>	<b>25</b>
<b>STEAK SANDWICH</b> RIB FILLET STEAK, BACON, GARLIC LOAF, CHEESE, LETTUCE, TOMATO, AIOLI, BBQ SAUCE & FRIES <i>ADD EGG +3</i>	<b>27</b>
<b>SOUTHERN FRIED CHICKEN BURGER</b> 24HR HOUSE MARINATED FRESH AUSTRALIAN CHICKEN THIGH, CRUMBED IN A SECRET SOUTHERN STYLE MIX & FLASH FRIED, LETTUCE, TOMATO, ROASTED GARLIC AIOLI, MILK BUN & FRIES <i>ADD GRILLED CHICKEN +2</i>	<b>24</b>
<b>BARE NAKED VEGAN BURGER (VE)</b> SERVED WITH FRIES & RELISH <i>ADD BRIOCHE BUN +2</i>	<b>22</b>
<b>RODE MEATS BUTCHER GRILLED SAUSAGES (2) (GF)</b> POTATO MASH, SEASONAL VEGETABLES & YOUR CHOICE OF SAUCE	<b>24</b>
<b>CHICKEN PARMIGIANA</b> BUTTERFLIED AUSTRALIAN CHICKEN BREAST, NAPOLI SAUCE, LEG HAM, MOZZARELLA, SIDE SALAD & FRIES	<b>28</b>
<b>CHICKEN CARBONARA PAPPARDELLE</b> CHICKEN, BACON, FRESH EGG YOLK	<b>26</b>
<b>PRAWN FETTUCINE PASTA</b> PRAWN FETTUCINE PASTA WITH BLISTERED CHERRY TOMATOES AND PARSELY, TOSSED IN POMODORO SAUCE	<b>28</b>
<b>ROAST VEGETABLE PASTA</b> SEASONAL ROAST VEGETABLES IN A RICH POMODORO SAUCE WITH PARMESAN CHEESE	<b>25</b>