

STARTERS

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

- STEAKS -

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

* 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, COLESLOW, POTATO MASH OR SEASONAL VEGETABLES

CHOOSE ONE COMPLIMENTARY SAUCE

CHEF'S GRAVY, CREAMY MUSHROOM, PEPPER, GARLIC CREAM, DIANE,
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, COLESLOW & BUTTERED CORN

- SIDES -

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

MAINS

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