

STARTERS TRADITIONAL GARLIC BREAD **CHEESE & GARLIC PIZZA** 11 AIOLI | ADD BACON +2.5 SALT & SZECHUAN PEPPER CALAMARI (GFO, DFO) 16 **CHILLI GARLIC PRAWNS** 18 FRESH HERBS & GARLIC BREAD PUMPKIN + GOATS CHEESE ARANCINI BALLS (4) (V) 16 AIOLI GARLIC PIZZA DOUGH BALLS (V) PIZZA DOUGH BALLS BAKED WITH A CREAMY CHEESE SAUCE, RICH TOMATO SAUCE. FINISHED WITH BASIL PESTO SATAY CHICKEN TENDERLOIN SKEWERS (3) 16 ASIAN HONEY SESAME COLESLAW **BUFFALO WINGS (6/12)** 13/24 CHOICE OF SAUCE... - SMOKEY BBQ - CHILLI LIME - PJ'S CHILLI SAUCE - BLUE CHEESE FRESH OYSTERS (3/6/12) 11/20/37 FRESH LEMON **OYSTERS KILPATRICK (3/6/12)** 13/23/40 CRISPY BACON & SPICED BBQ SAUCE HAND STRETCHED PIZZA 10" ADD ANY EXTRA TOPPING +3 | GLUTEN FREE BASE +3 **SATAY CHICKEN** RED ONION, CAPSICUM, MOZZARELLA, SPRING ONION **BBQ MEAT LOVERS** 22 HAM, SMOKEY BACON, BEEF, PEPPERONI, ONION HAWAIIAN HAM, PINEAPPLE, MOZZARELLA TRUFFLE MUSHROOM (V) 19 MUSHROOMS, CARAMALISED ONIONS, FETA, TRUFFLE

SALADS

IN-HOUSE ROASTED BEETROOT SALAD

ROASTED BEETROOT, CRUMBLED DANISH FETA & HONEY ROASTED CANDIED WALNUTS WITH POMEGRANATE MOLASSES DRESSING

FOR SOMETHING MORE SUBSTANTIAL ADD:
CHICKEN \$6 PRAWNS \$8 SMOKED SALMON \$8

SALT & SZECHUAN PEPPER CALAMARI SALAD (GFO, DFO) 21
MIXED GARDEN SALAD, CITRUS AIOLI, LEMON

- 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 (GFO, DFO)

CHOOSE FROM FRIES, SALAD, COLESLAW, 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) 800G/1.1 KG

SIGNATURE TRADITIONAL 37/48
BBQ MAPLE + BOURBON GLAZE 38/49

SERVED WITH WAFFLE FRIES, COLESLAW & BUTTERED CORN

- SIDES -

MOKED CHEDDAR MACARONI	10
EASONED FRIES - AIOLI <i>OR</i> GRAVY	10
WEET POTATO WEDGES - SWEET CHILLI SAUCE, SOUR CREAM	12
EER 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 HOUR COATED IN RICE FLOUR THEN FLASH FRIED. SERVED WITH COLESLAV CURLY FRIES & RICH CHEF'S GRAVY	
SEAFOOD PIE HOUSE MADE PIE STUFFED WITH A MIXTURE OF FISH, PRAWNS, MUSS & CALAMARI IN BÉCHAMEL SAUCE, SERVED WITH BATTERED CURLY F & SEASONAL VEGETABLES WITH GARLIC CREAM SAUCE	
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 ROST 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 ADD EG	25 3G +3
STEAK SANDWICH NOLANS RIB FILLET STEAK, BACON, GARLIC LOAF, CHEESE, CARAMELISED ONION, LETTUCE, TOMATO, AIOLI, BBQ SAUCE & FRIES ADD E	27 GG +
SOUTHERN FRIED CHICKEN BURGER 24HR HOUSE MARINATED FRESH AUSTRALIAN CHICKEN THIGH, CRUM IN A SECRET SOUTHERN STYLE MIX & FLASH FRIED, LETTUCE, TOMAT ROASTED GARLIC AIOLI, MILK BUN & FRIES ADD GRILLED CHICK	O,
BARE NAKED VEGAN BURGER (VE) SERVED WITH FRIES & RELISH ADD BRIOCHE BO	22 JN +2
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 HA MOZZARELLA, SIDE SALAD & FRIES	28 .M,
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 (V)	25

SEASONAL ROAST VEGETABLES IN A RICH POMODORO SAUCE WITH

PARMESAN CHEESE