

- Chef's Specials -

- Starters -

MORNAY OYSTERS

3 FOR \$10 6 FOR \$19 12 FOR \$36

FRESH PACIFIC OYSTERS TOPPED WITH A RICH, CREAMY CHEESE & WHITE WINE SAUCE, BAKED UNTIL GOLDEN.

- Mains -

HUMPTY DOO BARRAMUNDI 36

PAN-SEARED HUMPTY DOO SALTWATER BARRAMUNDI SERVED WITH A CREAMY POTATO GRATIN, OVEN ROASTED VINE-RIPENED TOMATOES & LEMON BUTTER SAUCE.

RUSTIC LAMB SHANK 32

TENDER SLOW-COOKED AUSTRALIAN LAMB SHANK SERVED WITH CREAMY MASHED POTATOES, GREEN PEAS & A RICH RED WINE JUS. TOPPED WITH CRISPY ONION RINGS.

TOKYO STREET NOODLES 27

NOLAN'S PRIVATE SELECTION RUMP STRIPS STIR FRIED WITH THICK UDON NOODLES, MISO GLAZE & A MEDLEY OF ONION, RED CAPSICUM, ZUCCHINI, MUSHROOMS & CABBAGE, FINISHED WITH BONITO FLAKES.



- Cocktail Of The Month -

LIMONCELLO SPRITZ

FRESH LEMON & MINT MUDDLED TOGETHER & INFUSED WITH ITALIAN LIMONCELLO SPRITZ.

