

- Chef's Specials -

- Starters -

CHEF'S SEAFOOD CHOWDER 18

A RICH CREAMY CHOWDER MADE WITH FISH STOCK & A MIXTURE OF MUSSELS, PRAWNS & SQUID. SERVED WITH A SLICE OF GRILLED SOURDOUGH BREAD.

- Mains -

PULLED LAMB SANDWICH 27

SLOW-COOKED GIPPSLAND PULLED LAMB SMOTHERED IN RICH GRAVY, LAYERED WITH CRISP COS LETTUCE, FRESH TOMATO, CUCUMBER & CREAMY TZATZIKI ON TOASTED GARLIC BREAD. SERVED WITH CHIPS.

CHICKEN & CHORIZO PASTA 26

TENDER CHICKEN & CRISPY CHORIZO TOSSED THROUGH RIGATONI IN A RICH POMODORO SAUCE WITH GARLIC & FRESH PARSLEY. FINISHED WITH A SPLASH OF CREAM & PARMESAN.

NOLAN'S BEEF SHORT RIBS 36

16-HOUR SLOW-COOKED BEEF SHORT RIBS, GLAZED WITH A RICH RED WINE REDUCTION. SERVED OVER CREAMY CHIVE MASH & SAUTÉED GREEN BEANS.

