

THE BRT

**FOOD • WINE
COCKTAILS**

OYSTERS

NATURAL GF / DF <i>Fresh lemon</i>	22 40
KILPATRICK GF / DF <i>Crispy bacon & house spiced BBQ sauce</i>	24 44
MORNAY GF <i>Mornay sauce, parmesan topping</i>	24 44

STARTERS

TRADITIONAL GARLIC BREAD v <i>ADD cheese +\$2.5 ADD bacon +\$2.5</i>	10
CHEESY GARLIC PIZZA v / VGO / GFO <i>Aioli ADD bacon +\$2.5 ADD gluten free base (double size) +\$6 MAKE it vegan +\$3</i>	14
CHEESEBURGER SPRING ROLLS (4) <i>Secret burger sauce</i>	16
IMPERIAL DUMPLINGS (5) vo <i>Choice of prawn & ginger or vegetable with sweet chilli soy sauce</i>	17
SALT & PEPPER CALAMARI <i>Tender calamari strips dusted in house-made seasoning, aioli</i>	17
POPCORN CAULI-BITES v / VGO / DF <i>Choice of sauce: buffalo ranch, PJ's chilli, smoky BBQ, sweet & sticky</i>	16
CREAMY GARLIC PRAWNS <i>Fresh herbs & garlic bread ADD complimentary chilli</i>	20
WILD BAKED SCALLOPS (4) GF <i>Baked in-shell with mornay sauce, parmesan topping</i>	20
CHICKEN WINGS GF / DF <i>House-coated fresh Australian chicken wings Choice of coating: buffalo ranch, PJ's chilli, smoky BBQ, sweet & sticky</i>	6 FOR 14 12 FOR 25

SALADS

CAESAR SALAD <i>Crispy cos lettuce, bacon bits, egg, shaved parmesan, crunchy croutons, Caesar dressing ADD chicken +\$6 ADD prawns +\$8</i>	24
PUMPKIN & FETA SALAD v / VGO / GF <i>Cajun maple roasted pumpkin, feta cheese, cherry tomatoes, cucumber, spinach, green herb dressing & toasted pumpkin seeds ADD chicken +\$6 ADD prawns +\$8</i>	27

BURGERS & SANDWICHES

RIB FILLET STEAK SANDWICH GFO 29
Nolan's rib fillet steak, bacon, cheese, lettuce, tomato, BBQ sauce, aioli with chips & tomato sauce

SIGNATURE SMASH BURGER GFO 26
Nolan's premium beef smashed pattie, American cheese, bacon, tomato, lettuce, secret burger sauce on a brioche bun with chips & tomato sauce

THE BIG BLUE GFO 26
Nolan's premium beef smashed pattie, blue cheese, bacon, caramelised onions, secret burger sauce on a brioche bun with chips & tomato sauce

VEGO BURGER V / VGO 25
Vegetable pattie, American cheese, tomato, lettuce, aioli on a brioche bun with chips & tomato sauce MAKE it vegan +\$3

GRILLED HALLOUMI BURGER V / GFO 25
Tzatziki, tomato, rocket, red onion on a brioche bun with chips & tomato sauce

SOUTHERN FRIED CHICKEN BURGER 25
24-hour house marinated fresh Australian chicken thigh, tomato, lettuce, chipotle mayo on a brioche bun with chips & tomato sauce

TAKE YOUR BURGER TO THE NEXT LEVEL:

SWAP to Gluten Free Bun +\$3	ADD American Cheese +\$2
ADD Egg +\$3	ADD Vegan Cheese +\$4
ADD Beef Pattie +\$5	ADD Beetroot +\$2.5
ADD Bacon +\$3	

KIDS MENU (12 YEARS & UNDER)

Kids meals are served when ready. Service times may differ from other meals ordered.

FISH BITES & CHIPS 14
Tomato sauce

CHEESEBURGER + CHIPS GFO 14
Tomato sauce SWAP to gluten free bun +\$3

DINO CHICKEN NUGGETS (6 / 12) + CHIPS GFO 14 / 19
Tomato sauce

FETTUCCINE PASTA VGO 14
Napoli sauce & cheese MAKE it vegan +\$3

ICE CREAM CUP (ORDER WHEN READY) 5
Choice of: chocolate, vanilla or strawberry

GF – Gluten Free GFO – Gluten Free Option DF – Dairy Free
V – Vegetarian VO – Vegetarian Option VG – Vegan VGO – Vegan Option

FROM THE GRILL

All grill items served with two complimentary sides: chips, potato mash, roasted seasonal vegetables, coleslaw or garden salad (upgrade to Caesar salad + \$4)

Plus one complimentary sauce: chef's gravy, mushroom, maple bourbon, Diane, béarnaise, pepper, garlic cream, PJ's chilli or dijon mustard (ADD an extra sauce + \$3) (all sauces are gluten free)

NOLAN'S RUMP	250g	32
NOLAN'S RIB FILLET	200g / 300g	41 / 51
NOLAN'S SIRLOIN	250g	38
NOLAN'S EYE FILLET	200g	52
NOLAN'S RIB ON THE BONE	500g	59
NOLAN'S T-BONE	600g	68
DARLING DOWNS PORK CUTLET	300g	36
GIPPSLAND LAMB CHOPS (3)		36

STEAK TOPPERS:

Wild Baked Scallops (2) +\$10

Creamy Prawns (3) +\$10

Fried Egg + \$3

Black Truffle & Garlic Infused Butter

Medallion +\$5

SIDES

ITALIAN TRUFFLE POTATO MASH GF / V	10
GREEN BEANS GF / V / VGO <i>Blanched beans with buttery lemon sauce & toasted almonds</i>	12
CAJUN MAPLE PUMPKIN VG / DF / GF <i>Slow-roasted spiced pumpkin, green herb dressing & toasted pumpkin seeds</i>	10
SWEET POTATO WEDGES v <i>Sour cream & sweet chilli sauce</i>	14
CHIPS GFO / DF / V <i>Choice of sauce: aioli, tomato sauce or BBQ sauce</i>	12
GARDEN SALAD GF / DF / VG <i>Tomato, mixed leaves, cucumber, Greek lemon vinaigrette</i>	12

MAINS

MAPLE BOURBON ST LOUIS STYLE LOIN RIBS FULL RACK GF	49
<i>Chips & Asian slaw</i>	
CRISPY TASMANIAN SALMON GF	37
<i>Truffle mash, roasted seasonal vegetables & lemon butter sauce</i>	
HUMPTY DOO BARRAMUNDI GF	36
<i>Truffle mash, roasted seasonal vegetables & lemon butter sauce</i>	
BEER BATTERED FISH & CHIPS DF	28
<i>Garden salad, tartare sauce & lemon</i>	
CHICKEN PARMIGIANA	29
<i>Butterflied Australian chicken breast, Napoli sauce, leg ham, mozzarella, chips & garden salad</i>	
CHICKEN SCHNITZEL	27
<i>Butterflied Australian chicken breast, chips & garden salad</i>	
VEGAN SCHNITZEL VG	26
<i>Chips & garden salad</i>	
<i>MAKE vegan parmi: Napoli sauce & vegan cheese +\$5</i>	
CHICKEN, MUSHROOM & LEEK PIE	26
<i>Hand-made butter shortcrust pastry, caramelised leeks, mushrooms & creamy chicken with potato mash & roasted seasonal vegetables</i>	
CHICKEN SUPREME GF	30
<i>Chicken breast layered with sundried tomato tapenade & smoked cheddar, Cajun maple pumpkin, grilled zucchini, cherry tomatoes & garlic cream</i>	
CHICKEN SATAY TENDERLOIN SKEWERS (3) GF	26
<i>Steamed jasmine rice & Asian slaw</i>	
QLD RED WINE BRAISED BEEF CHEEKS GF	36
<i>Potato mash & roasted seasonal vegetables</i>	
12-HOUR SLOW COOKED PORK BELLY GF	30
<i>Oven roasted for 12 hours with aromatic spices, vegetables in oyster sauce, potato mash & charred broccolini</i>	



DESSERTS BY TWO WISE GUYS

HOUSE MADE TIRAMISU	15
<i>Savoiardi biscuits, mascarpone cream, espresso, dark chocolate shards, cocoa dust</i>	
PIZZA DOLCE	18
<i>Choice of Nutella & toasted almonds or Biscoff spread with crumbled biscoff on a small pizza base</i>	

STILL LOOKING FOR A SWEET TREAT?

PLEASE SEE OUR CAFÉ CABINET FOR DAILY DESSERT SPECIALS & TO ORDER!



ANTIPASTI (STARTERS)

CUSCINO PILLOW' BREAD VG / V	15
<i>Golden puffed pizza bread, rosemary, sea salt flakes, EV00</i>	
WHIPPED RICOTTA V	18
<i>Pistachio, Australian honey, EV00</i>	
BURRATA V	23
<i>Imported Italian burrata, sweet cherry tomatoes, basil oil, aged balsamic, sea salt flakes</i>	
OLIVES ASCOLANA (6) V	12
<i>Crumbed & fried Italian green olives stuffed with mozzarella & pecorino, truffle aioli</i>	
ANTIPASTO (FOR 2)	36
<i>Curated selection of fine Italian cured meats & cheeses with olive tapenade</i>	
<i>Meats - San Daniele prosciutto, salami, mortadella, cotto ham</i>	
<i>Cheeses - truffle pecorino, asiago, gorgonzola</i>	
AFFETTATI CURED MEATS' (FOR 2)	27
<i>Rotating selection of fine Italian cured meats</i>	
<i>Meats - San Daniele prosciutto, salami, mortadella, cotto ham</i>	
TRUFFLE FRIES V	16
<i>Fries with grated truffle pecorino & truffle aioli</i>	

PASTAS

OSSOBUCO RAVIOLI	30
<i>Delicate ossobuco-filled ravioli in a slow cooked rich tomato & beef short rib sugo, whipped ricotta, Grana Padano parmesan, basil oil, Italian balsamic</i>	
CRAB & PRAWN RAVIOLI	30
<i>Ravioli stuffed with sand crab & prawn, Grey Goose vodka tomato sauce, Grana Padano parmesan, basil oil</i>	
PRAWN LINGUINE	30
<i>Squid ink linguine, garlic marinated prawns, yellow Campania tomato sugo, fried capers, lemon zest, parsley</i>	
ALFONSO'S CARBONARA (CHEF'S RECOMMENDATION) VO	29
<i>Fettucine tossed in a smoky scamorza cheese sauce, crispy pancetta, fresh spinach, topped with truffle pecorino</i>	
BASIL PESTO GNOCCHI V / VGO / GFO	27
<i>Potato gnocchi tossed in a creamy basil pesto, mushrooms, caramelised onions, topped with toasted pine nuts, Grana Padano parmesan, basil oil</i>	



PIZZA

MARGHERITA v / vGO 26

San Marzano tomato, fior di latte mozzarella, fresh basil, EVOO

PEPPERONI VODKA 30

Grey Goose vodka tomato sauce, fior di latte mozzarella, pepperoni, parmesan

ADD crispy chilli oil + \$2.5

CARBONARA 30

Smoky scamorza cheese sauce, crispy pancetta, truffle pecorino, cracked pepper

SPICY HONEY 30

San Marzano tomato, spicy soppressa, whipped ricotta, red onion,

basil, hot honey

BURRATA v 32

San Marzano tomato, garlic confit, cherry tomato, basil oil, fresh burrata

THE BUTCHER 32

San Marzano tomato, fior di latte mozzarella, salami, Italian ham, sausage,

smoky BBQ sauce

GAMBERI 32

Confit garlic purée base, fior di latte mozzarella, marinated prawns,

cherry tomato, fresh rocket

CAPRICCIOSA 30

San Marzano tomato, fior di latte mozzarella, Italian ham, mushrooms,

black olives, artichokes, oregano, fresh basil

PROSCIUTTO 32

San Marzano tomato, fior di latte mozzarella, shaved San Daniele prosciutto,

fresh rocket, parmesan, EVOO

TRUFFLE MUSHROOM v 29

Creamy truffle mushroom base, mixed mushrooms, provola cheese,

truffle pecorino, truffle oil

HONOLULU 29

San Marzano tomato, fior di latte mozzarella, Italian ham, pineapple

VEGETARIAN v / vGO 28

San Marzano tomato, fior di latte mozzarella, field mushrooms, artichoke,

roasted capsicum, olives, parmesan

CUSTOMISE YOUR PIZZA

SWAP to Gluten Free Base +\$5

SWAP to Vegan Cheese +\$5

ADD San Daniele Prosciutto +\$6

ADD Gorgonzola +\$5

ADD Salami, Pepperoni, Mortadella

or Italian Ham +\$5

ADD Pineapple +\$3

ADD Crispy Chilli Oil +\$2.5

