

# THE BRT

**FOOD • WINE  
COCKTAILS**

## OYSTERS

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

## STARTERS

<b>TRADITIONAL GARLIC BREAD</b> v <i>ADD cheese +\$2.5 ADD bacon +\$2.5</i>	10
<b>CHEESY GARLIC PIZZA</b> v / VGO / GFO <i>Aioli ADD bacon +\$2.5 ADD gluten free base (double size) +\$6 MAKE it vegan +\$3</i>	14
<b>CHEESEBURGER SPRING ROLLS (4)</b> <i>Secret burger sauce</i>	16
<b>IMPERIAL DUMPLINGS (5)</b> v0 <i>Choice of prawn &amp; ginger or vegetable with sweet chilli soy sauce</i>	17
<b>SALT &amp; PEPPER CALAMARI</b> <i>Tender calamari strips dusted in house-made seasoning, aioli</i>	17
<b>POPCORN CAULI-BITES</b> v / VGO / DF <i>Choice of sauce: buffalo ranch, PJ's chilli, smoky BBQ, sweet &amp; sticky</i>	16
<b>CREAMY GARLIC PRAWNS</b> <i>Fresh herbs &amp; garlic bread ADD complimentary chilli</i>	20
<b>WILD BAKED SCALLOPS (4)</b> GF <i>Baked in-shell with mornay sauce, parmesan topping</i>	20
<b>CHICKEN WINGS</b> GF / DF <i>House-coated fresh Australian chicken wings Choice of coating: buffalo ranch, PJ's chilli, smoky BBQ, sweet &amp; sticky</i>	6 FOR 14   12 FOR 25

## SALADS

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

## BURGERS & SANDWICHES

<b>RIB FILLET STEAK SANDWICH</b> <small>GFO</small>	29
<i>Nolan's rib fillet steak, bacon, cheese, lettuce, tomato, BBQ sauce, aioli with chips &amp; tomato sauce</i>	
<b>SIGNATURE SMASH BURGER</b> <small>GFO</small>	26
<i>Nolan's premium beef smashed patty, American cheese, bacon, tomato, lettuce, secret burger sauce on a brioche bun with chips &amp; tomato sauce</i>	
<b>THE BIG BLUE</b> <small>GFO</small>	26
<i>Nolan's premium beef smashed patty, blue cheese, bacon, caramelised onions, secret burger sauce on a brioche bun with chips &amp; tomato sauce</i>	
<b>VEGO BURGER</b> <small>V / VGO</small>	25
<i>Vegetable patty, American cheese, tomato, lettuce, aioli on a brioche bun with chips &amp; tomato sauce MAKE it vegan +\$3</i>	
<b>GRILLED HALLOUMI BURGER</b> <small>V / GFO</small>	25
<i>Tzatziki, tomato, rocket, red onion on a brioche bun with chips &amp; tomato sauce</i>	
<b>SOUTHERN FRIED CHICKEN BURGER</b>	25
<i>24-hour house marinated fresh Australian chicken thigh, tomato, lettuce, chipotle mayo on a brioche bun with chips &amp; tomato sauce</i>	

### TAKE YOUR BURGER TO THE NEXT LEVEL:

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

## KIDS MENU (12 YEARS & UNDER)

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

<b>FISH BITES &amp; CHIPS</b>	14
<i>Tomato sauce</i>	
<b>CHEESEBURGER + CHIPS</b> <small>GFO</small>	14
<i>Tomato sauce SWAP to gluten free bun +\$3</i>	
<b>DINO CHICKEN NUGGETS (6 / 12) + CHIPS</b> <small>GFO</small>	14 / 19
<i>Tomato sauce</i>	
<b>FETTUCCINE PASTA</b> <small>VGO</small>	14
<i>Napoli sauce &amp; cheese MAKE it vegan +\$3</i>	
<b>ICE CREAM CUP</b> <small>(ORDER WHEN READY)</small>	5
<i>Choice of: chocolate, vanilla or strawberry</i>	

*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)*

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

### STEAK TOPPERS:

<i>Wild Baked Scallops (2) +\$10</i>	<i>Black Truffle &amp; Garlic Infused Butter</i>
<i>Creamy Prawns (3) +\$10</i>	<i>Medallion +\$5</i>
<i>Fried Egg + \$3</i>	

## SIDES

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

## MAINS

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

## DESSERTS BY TWO WISE GUYS

<b>HOUSE MADE TIRAMISU</b>	<b>15</b>
<i>Savoiardi biscuits, mascarpone cream, espresso, dark chocolate shards, cocoa dust</i>	
<b>PIZZA DOLCE</b>	<b>18</b>
<i>Choice of Nutella &amp; 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)

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

## PASTAS

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



# PIZZA

<b>MARGHERITA</b> V / VGO	<b>26</b>
<i>San Marzano tomato, fior di latte mozzarella, fresh basil, EVOO</i>	
<b>PEPPERONI VODKA</b>	<b>30</b>
<i>Grey Goose vodka tomato sauce, fior di latte mozzarella, pepperoni, parmesan</i>	
<i>ADD crispy chilli oil + \$2.5</i>	
<b>CARBONARA</b>	<b>30</b>
<i>Smoky scamorza cheese sauce, crispy pancetta, truffle pecorino, cracked pepper</i>	
<b>SPICY HONEY</b>	<b>30</b>
<i>San Marzano tomato, spicy soppressa, whipped ricotta, red onion, basil, hot honey</i>	
<b>BURRATA</b> v	<b>32</b>
<i>San Marzano tomato, garlic confit, cherry tomato, basil oil, fresh burrata</i>	
<b>THE BUTCHER</b>	<b>32</b>
<i>San Marzano tomato, fior di latte mozzarella, salami, Italian ham, sausage, smoky BBQ sauce</i>	
<b>GAMBERI</b>	<b>32</b>
<i>Confit garlic purée base, fior di latte mozzarella, marinated prawns, cherry tomato, fresh rocket</i>	
<b>CAPRICCIOSA</b>	<b>30</b>
<i>San Marzano tomato, fior di latte mozzarella, Italian ham, mushrooms, black olives, artichokes, oregano, fresh basil</i>	
<b>PROSCIUTTO</b>	<b>32</b>
<i>San Marzano tomato, fior di latte mozzarella, shaved San Daniele prosciutto, fresh rocket, parmesan, EVOO</i>	
<b>TRUFFLE MUSHROOM</b> v	<b>29</b>
<i>Creamy truffle mushroom base, mixed mushrooms, provola cheese, truffle pecorino, truffle oil</i>	
<b>HONOLULU</b>	<b>29</b>
<i>San Marzano tomato, fior di latte mozzarella, Italian ham, pineapple</i>	
<b>VEGETARIAN</b> v / VGO	<b>28</b>
<i>San Marzano tomato, fior di latte mozzarella, field mushrooms, artichoke, roasted capsicum, olives, parmesan</i>	

## CUSTOMISE YOUR PIZZA

<b>SWAP to Gluten Free Base</b> +\$5	<i>ADD Salami, Pepperoni, Mortadella</i>
<b>SWAP to Vegan Cheese</b> +\$5	<i>or Italian Ham +\$5</i>
<b>ADD San Daniele Prosciutto</b> +\$6	<i>ADD Pineapple +\$3</i>
<b>ADD Gorgonzola</b> +\$5	<i>ADD Crispy Chilli Oil +\$2.5</i>

