

# THE BRT

**FOOD MENU**

## STARTERS

|                                                                                                                                                                                                  |                      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|
| <b>TRADITIONAL GARLIC BREAD</b> v                                                                                                                                                                | 12                   |
| <i>ADD cheese +\$2.5 ADD bacon +\$2.5</i>                                                                                                                                                        |                      |
| <b>CHEESY GARLIC PIZZA</b> v / VGO / GFO                                                                                                                                                         | 15                   |
| <i>Aioli ADD bacon +\$2.5 SWAP to gluten free base (double size) +\$6 MAKE it vegan +\$3</i>                                                                                                     |                      |
| <b>TWICE-COOKED STICKY PORK BELLY BITES</b>                                                                                                                                                      | 17                   |
| <i>Darling Downs pork belly, Asian style sticky glaze</i>                                                                                                                                        |                      |
| <b>JAPANESE KARAAGE CHICKEN</b>                                                                                                                                                                  | 18                   |
| <i>Garlic aioli</i>                                                                                                                                                                              |                      |
| <b>GOAT CHEESE &amp; PUMPKIN ARANCINI (4)</b>                                                                                                                                                    | 16                   |
| <i>Garlic aioli &amp; balsamic glaze</i>                                                                                                                                                         |                      |
| <b>CRUMBED MOZZARELLA STICKS (5)</b>                                                                                                                                                             | 16                   |
| <i>Crumbed &amp; fried mozzarella, served with a side of pizza sauce</i>                                                                                                                         |                      |
| <b>SALT &amp; PEPPER CALAMARI</b> (i)                                                                                                                                                            | 17                   |
| <i>Tender calamari strips dusted in house-made seasoning, aioli</i>                                                                                                                              |                      |
| <b>WILD BAKED SCALLOPS (4)</b> GF (i)                                                                                                                                                            | 21                   |
| <i>Baked in-shell with mornay sauce, parmesan topping</i>                                                                                                                                        |                      |
| <b>CHEESEBURGER SPRING ROLLS (4)</b>                                                                                                                                                             | 17                   |
| <i>Secret burger sauce</i>                                                                                                                                                                       |                      |
| <b>POPCORN CAULI-BITES</b> v / VGO / DF                                                                                                                                                          | 16                   |
| <i>Choice of sauce: buffalo ranch, PJ's chilli, smoky BBQ, sweet &amp; sticky</i>                                                                                                                |                      |
| <b>CHICKEN WINGS</b> GF / DF                                                                                                                                                                     | 6 FOR 15   12 FOR 27 |
| <i>House-coated fresh Australian chicken wings</i>                                                                                                                                               |                      |
| <i>Choice of coating: buffalo ranch, PJ's chilli, smoky BBQ, sweet &amp; sticky</i>                                                                                                              |                      |
| <i>Max 1 flavour per serving (6 or 12)</i>                                                                                                                                                       |                      |
| <b>CREAMY GARLIC PRAWNS</b> (i)                                                                                                                                                                  | 20                   |
| <i>Fresh herbs &amp; garlic bread ADD complimentary chilli</i>                                                                                                                                   |                      |
| <b>MEDITERRANEAN MEZE PLATTER</b>                                                                                                                                                                | 20                   |
| <i>Olive tapenade, pesto, balsamic &amp; extra virgin olive oil dip, with oven-roasted rosemary &amp; garlic bread</i>                                                                           |                      |
| <b>PILLOW BREAD*</b> v/vg (NOT AVAILABLE ON MONDAYS)                                                                                                                                             | 14                   |
| <i>Golden puffed pizza bread, rosemary, sea salt flakes, extra virgin olive oil</i>                                                                                                              |                      |
| <b>TRUFFLE BURRATA &amp; ROSEMARY GARLIC BREAD</b>                                                                                                                                               | 23                   |
| <i>Imported Italian truffle burrata, sweet cherry tomatoes, basil oil, aged balsamic, sea salt flakes</i>                                                                                        |                      |
| <b>ANTIPASTO FOR 2 PLATTER</b>                                                                                                                                                                   | 30                   |
| <i>San Daniele prosciutto, salami, Wagyu bresaola, Sicilian green olives, balsamic &amp; extra virgin olive oil dip, with oven-roasted rosemary &amp; garlic bread ADD truffle burrata +\$12</i> |                      |

## OYSTERS

HALF | DOZ

## NATURAL GF / DF (a)

23 | 44

*Fresh lemon*

## KILPATRICK GF / DF (a)

24 | 46

*Crispy bacon & house spiced BBQ sauce*

## SANDWICHES &amp; BURGERS

## RIB FILLET STEAK SANDWICH GFO

29

*Nolan's rib fillet steak, bacon, cheese, lettuce, tomato, BBQ sauce, aioli & caramelised onion on toasted garlic bread, with chips & tomato sauce*

## TEXAN BBQ PORK RIB SANDWICH GFO

30

*Slow-cooked BBQ pork ribs smothered in a sweet maple-bourbon glaze, topped with creamy house slaw on toasted garlic bread, with chips*

## SIGNATURE SMASH BURGER GFO

26

*Nolan's premium beef smashed patty, American cheese, bacon, tomato, lettuce, secret burger sauce on a brioche bun, with chips & tomato sauce*

## SOUTHERN FRIED CHICKEN BURGER

26

*24-hour house marinated fresh Australian chicken thigh, tomato, lettuce, chipotle mayo on a brioche bun, with chips & tomato sauce  
MAKE IT VEGAN - SWAP to Vegan Chk'n Schnitzel +\$0*

## THE BIG BLUE BURGER GFO

26

*Nolan's premium beef smashed patty, blue cheese, bacon, caramelised onions, secret burger sauce on a brioche bun, with chips & tomato sauce*

## GRILLED HALOUMI BURGER V / GFO

25

*Tzatziki, tomato, rocket, red onion on a brioche bun, with chips & tomato sauce*

## TAKE YOUR BURGER TO THE NEXT LEVEL:

*Gluten Free Bun +\$3**ADD Bacon +\$3**ADD Beetroot +\$2.5**ADD Egg +\$3**ADD American Cheese +\$2**ADD Beef Patty +\$5**ADD Vegan Cheese +\$4*

## SALADS

## CAESAR SALAD

24

*Crispy cos lettuce, bacon bits, egg, Grana Padano parmesan, crunchy croutons, Caesar dressing ADD chicken +\$7 ADD prawns (i) +\$9*

## PUMPKIN &amp; FETA SALAD V / VGO / GF

27

*Cajun maple roasted pumpkin, feta cheese, cherry tomatoes, cucumber, spinach, green herb dressing & toasted pumpkin seeds ADD chicken +\$7 ADD prawns (i) +\$9**GF - Gluten Free GFO - Gluten Free Option DF - Dairy Free**V - Vegetarian VO - Vegetarian Option VG - Vegan VGO - Vegan Option**(a) - Australian Seafood (i) - Imported Seafood**\* - Not Available On Mondays (excluding public holidays)*

## 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        | 33      |
| <b>NOLAN'S RIB FILLET</b>        | 200g / 300g | 42 / 52 |
| <b>NOLAN'S SIRLOIN</b>           | 250g        | 39      |
| <b>NOLAN'S EYE FILLET</b>        | 200g        | 52      |
| <b>NOLAN'S RIB ON THE BONE</b>   | 500g        | 59      |
| <b>NOLAN'S T-BONE</b>            | 600g        | 68      |
| <b>DARLING DOWNS PORK CUTLET</b> | 300g        | 36      |
| <b>GIPPSLAND LAMB RUMP</b>       | 250g        | 32      |

### STEAK TOPPERS:

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

## SIDES

|                                                                          |                                                          |
|--------------------------------------------------------------------------|----------------------------------------------------------|
| <b>CHIPS</b> GFO / DF / V      12                                        | <b>SWEET POTATO WEDGES</b> v      16                     |
| Choice of sauce: aioli, tomato sauce or BBQ sauce                        | Chipotle mayo                                            |
| <b>BROCCOLINI</b> GF / VG      12                                        | <b>GARDEN SALAD</b> GF / DF / VG      14                 |
| Blanched broccolini with buttery lemon sauce & toasted almonds           | Tomato, mixed leaves, cucumber & Greek lemon vinaigrette |
| <b>CAJUN MAPLE PUMPKIN</b> VG / DF / GF      12                          | <b>ROASTED SEASONAL VEG</b> GF / DF / V      12          |
| Slow-roasted spiced pumpkin, green herb dressing & toasted pumpkin seeds | <b>STEAMED WHITE RICE</b> GF / DF / V      6             |

## 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> (i)      14           | <b>FETTUCCINE PASTA</b> vGO      14            |
| Tomato sauce                                        | Napoli sauce & cheese      MAKE it vegan +\$3  |
| <b>CHEESEBURGER &amp; CHIPS</b> GFO      14         | <b>ICE CREAM CUP</b> (ORDER WHEN READY)      5 |
| Tomato sauce      SWAP to gluten free bun +\$3      | Choice of: chocolate, vanilla or strawberry    |
| <b>DINO CHICKEN NUGGETS &amp; CHIPS</b> GFO      14 |                                                |
| Tomato sauce      ADD 6 Dino Chicken Nuggets +\$5   |                                                |

## DESSERTS

For our dessert options, please turn to the Two Wise Guys section of our menu.



We use only the finest quality meats from Nolan's Private Selection. Like the Bracken Ridge Tavern, Nolan Meats is a family owned and run business, located in Gympie with a proud history starting in 1958!

## MAINS

|                                                                                                                                                               |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>MAPLE BOURBON ST LOUIS STYLE LOIN RIBS FULL RACK</b> GF                                                                                                    | 49 |
| <i>Chips &amp; Asian slaw</i>                                                                                                                                 |    |
| <b>CHICKEN, MUSHROOM &amp; LEEK PIE</b>                                                                                                                       | 27 |
| <i>Hand-made butter shortcrust pastry, creamy chicken, mushrooms &amp; caramelised leeks with potato mash, chef's gravy &amp; roasted seasonal vegetables</i> |    |
| <b>BBQ BEEF BRISKET PIE</b>                                                                                                                                   | 27 |
| <i>Hand-made butter shortcrust pastry, 12-hour slow-cooked beef brisket in BBQ gravy with potato mash, chef's gravy &amp; roasted seasonal vegetables</i>     |    |
| <b>RUSTIC LAMB SHEPHERD'S PIE</b>                                                                                                                             | 28 |
| <i>Slow-cooked Gippsland lamb in rich gravy topped with creamy potato mash, served with garlic &amp; herb bread (2)</i>                                       |    |
| <b>12-HOUR SLOW COOKED PORK BELLY</b> GF                                                                                                                      | 30 |
| <i>Oven-roasted for 12 hours with aromatic spices, vegetables in oyster sauce, potato mash &amp; charred broccolini</i>                                       |    |
| <b>QLD RED WINE BRAISED BEEF CHEEKS</b> GF                                                                                                                    | 37 |
| <i>Potato mash, Grana Padano parmesan &amp; roasted seasonal vegetables</i>                                                                                   |    |
| <b>CHICKEN PARMIGIANA</b>                                                                                                                                     | 29 |
| <i>Butterflied Australian chicken breast crumbed in-house, Napoli sauce, leg ham, mozzarella, chips &amp; garden salad</i>                                    |    |
| <b>CHICKEN SCHNITZEL</b>                                                                                                                                      | 27 |
| <i>Butterflied Australian chicken breast crumbed in-house, chips &amp; garden salad</i>                                                                       |    |
| <b>VEGAN SCHNITZEL</b> VG                                                                                                                                     | 26 |
| <i>Chips &amp; garden salad MAKE vegan parmi: Napoli sauce &amp; vegan cheese +\$5</i>                                                                        |    |
| <b>CHICKEN SUPREME</b> GF                                                                                                                                     | 31 |
| <i>Chicken breast layered with sun-dried tomato tapenade &amp; smoked cheddar, Cajun maple pumpkin, grilled zucchini, cherry tomatoes &amp; garlic cream</i>  |    |
| <b>CHICKEN SATAY TENDERLOIN SKEWERS (3)</b> GF                                                                                                                | 26 |
| <i>Steamed jasmine rice &amp; Asian slaw</i>                                                                                                                  |    |

## SEAFOOD

|                                                                                             |    |
|---------------------------------------------------------------------------------------------|----|
| <b>AUSTRALIAN MUSSELS IN NAPOLI</b> (a)                                                     | 36 |
| <i>Steamed mussels, rich Napoli sauce, garlic &amp; fresh herbs, charred house focaccia</i> |    |
| <b>CRISPY TASMANIAN SALMON</b> GF (a)                                                       | 38 |
| <i>Truffle mash, roasted seasonal vegetables &amp; lemon butter sauce</i>                   |    |
| <b>HUMPTY DOO BARRAMUNDI</b> GF (a)                                                         | 36 |
| <i>Truffle mash, roasted seasonal vegetables &amp; lemon butter sauce</i>                   |    |
| <b>BEER BATTERED FISH &amp; CHIPS</b> DF (i)                                                | 28 |
| <i>Garden salad, tartare sauce &amp; lemon</i>                                              |    |



## SIGNATURE PIZZAS\*

### SPICY BUFFALO CHICKEN

32

*Gorgonzola cream cheese base, fior di latte, Frank's RedHot marinated chicken, ranch dressing, freshly shaved shallots*

### HONEY BBQ PULLED PORK

32

*House-made honey BBQ base, fior di latte, pulled pork shoulder, smoked scamorza cheese, house pickles, chipotle mayo*

### THE PUMPKIN PIG VO/VGO

32

*Oven-roasted pumpkin purée base, fior di latte, 'Nduja (spicy pork paste), smoked scamorza cheese, bacon, finished with honey & fried sage*

### THE MEXICAN

32

*Nacho salsa base, fior di latte, seasoned minced beef, fresh tomato & jalapeño salsa, finished with Mexican cheese sauce & crunchy corn chips*

## PASTAS

### NONNA'S OVEN-BAKED LASAGNE

28

*Layers of rich beef ragù, creamy béchamel, fresh pasta & melted cheese, served with garlic & herb bread (2)*

### OSSOBUCCO RAVIOLI

30

*Delicate ossobuco-filled ravioli in a slow-cooked rich tomato sugo, whipped ricotta, Grana Padano parmesan, basil oil & Italian balsamic*

### GNOCCHI AMATRICIANA

29

*Potato gnocchi tossed in Napolitana sauce, bacon lardons, cherry tomatoes, mild chilli, shaved Grana Padano parmesan, fresh parsley*

### PRAWN LINGUINE (i)

31

*Linguine tossed in a rich pomodoro sauce, garlic marinated prawns, blistered cherry tomatoes, parsley*

### PAPPARDELLE CARBONARA VO

29

*Pappardelle tossed with chicken, bacon, fresh egg yolk, parsley, Grana Padano parmesan*

### BASIL PESTO GNOCCHI V / VGO / GFO

27

*Potato gnocchi tossed in a creamy basil pesto, mushrooms, caramelised onions, topped with toasted pine nuts, Grana Padano parmesan, basil oil*

TWO WISE GUYS

## DESSERTS\* BY TWO WISE GUYS

### MINI DONUT PIZZA BITES

11

*Mini pizza dough bites, cinnamon sugar & choice of Biscoff or Nutella*

### DESSERT CALZONE

12

*Choice of Nutella stuffed calzone with Nutella drizzle, toasted almonds & sugar dust OR Biscoff stuff calzone, topped with Biscoff crumb*

### DESSERT PIZZA

12

*Choice of Nutella or Biscoff base with mini marshmallows*

STILL LOOKING FOR MORE SWEET TREATS? PLEASE SEE OUR CAFÉ CABINET FOR FRESHLY BAKED FRENCH PASTRIES & DESSERTS!

## CLASSIC PIZZAS\*

|                                                                                                                                                      |           |
|------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>MARGHERITA</b> V / VGO                                                                                                                            | <b>26</b> |
| <i>San Marzano tomato base, fior di latte, fresh basil, extra virgin olive oil</i>                                                                   |           |
| <b>VODKA PEPPERONI</b>                                                                                                                               | <b>28</b> |
| <i>San Marzano tomato vodka sauce base, fior di latte, pepperoni, Grana Padano parmesan</i>                                                          |           |
| <b>HAM &amp; PINEAPPLE</b>                                                                                                                           | <b>27</b> |
| <i>San Marzano tomato base, fior di latte, ham, grilled pineapple</i>                                                                                |           |
| <b>GARDEN VEGETABLE</b>                                                                                                                              | <b>27</b> |
| <i>San Marzano tomato base, fior di latte, artichokes, grilled capsicum, zucchini, eggplant, Italian herbs</i>                                       |           |
| <b>THE CARNIVORE</b>                                                                                                                                 | <b>29</b> |
| <i>San Marzano tomato base, ham, pork sausage, salami, pepperoni, fior di latte, smoky BBQ drizzle, Italian herbs</i>                                |           |
| <b>SPICY HONEY SALAMI</b>                                                                                                                            | <b>30</b> |
| <i>San Marzano tomato base, fior di latte, salami, whipped ricotta, spicy hot honey, Italian herbs</i>                                               |           |
| <b>PRAWN</b> (i)                                                                                                                                     | <b>32</b> |
| <i>Confit garlic purée base, fior di latte, marinated prawns, sundried tomatoes, chilli oil, fresh rocket, extra virgin olive oil</i>                |           |
| <b>PROSCIUTTO</b>                                                                                                                                    | <b>32</b> |
| <i>San Marzano tomato base, fior di latte mozzarella, shaved San Daniele prosciutto, Grana Padano parmesan, fresh rocket, extra virgin olive oil</i> |           |
| <b>TRUFFLE MUSHROOM</b> V/VGO                                                                                                                        | <b>28</b> |
| <i>Creamy truffle mushroom base, oven-roasted mushrooms, provola cheese, truffle oil, porcini mushroom dust</i>                                      |           |
| <i>Add on Italian sausage +\$5</i>                                                                                                                   |           |

### CUSTOMISE YOUR PIZZA

**SWAP to Gluten Free Base +\$5**

**SWAP to Vegan Cheese +\$5**

**ADD Crispy Chilli Oil +\$2.5**

**ADD Selected Extras +\$2 each**

*Olives, Artichoke, Grilled Pineapple, Mushrooms, Zucchini, Eggplant or Grilled Capsicum*

**ADD Gorgonzola or Whipped Ricotta +\$4**

**ADD Prawns (i) +\$6**

**ADD Selected Meats +\$5 each**

*San Daniele Prosciutto, Salami, 'Nduja or Italian Sausage*

**DIP YOUR CRUST +\$4 each**

*Hot Honey, Truffle Mayo, Garlic Cream, Sticky Maple BBQ or Pizza Sauce*

### THE PIZZA DOG (OUR NEW GUILTY PLEASURE)

**25**

*Premium XL cheese kransky wrapped in pizza dough, drizzled with American mustard, tomato sauce & diced pickles, served with a side of chips*

*\*Pizzas & TWG Desserts not available on Mondays (excluding public holidays)  
Please note that Two Wise Guys operates separate to Panama Jacks, orders will arrive at different times.*





# MONDAY BURGERS

CHOOSE ANY BURGER & CHIPS FOR \$19.90

AVAILABLE ALL  
DAY MONDAY

# TUESDAY \$21 SCHNITTY & CHIPS

ADD A TOPPER FOR JUST \$4 AVAILABLE ALL DAY TUESDAY



# WEDNESDAY \$30 PIZZA & DRINK

CHOOSE ANY CLASSIC PIZZA PLUS YOUR CHOICE OF A SCHOONER OF BEER\*,  
STANDARD GLASS OF HOUSE WINE OR POST MIX SOFT DRINK

AVAILABLE ALL DAY  
WEDNESDAY  
\*EXCL. GINGER BEER & RTDS

# TRIVIA WITH DAVE?

EVERY WEDNESDAY FROM 6:30PM  
WIN EPIC PRIZES  FREE ENTRY

HOSTED IN  
**CAPTAIN'S**  
- SPORTS BAR -



# THURSDAY \$26.90 STEAK & CHIPS

250G NOLAN'S PRIVATE SELECTION RUMP STEAK, CHIPS & SALAD  
10% OFF TOPPERS AVAILABLE ALL DAY THURSDAY

# FRIDAY SHUCK & SIP

EVERY FRIDAY FROM 2PM - 4PM

**\$2 OYSTERS**  
NATURAL ONLY • MINIMUM 6

**10% OFF**  
BOTTLES OF WINE

