

STARTERS

TRADITIONAL GARLIC BREAD	8
CHEESE & GARLIC PIZZA AIOLI ADD BACON +2	10
SALT & SZECHUAN PEPPER CALAMARI (GFO, DFO) CITRUS AIOLI	16
CHILLI GARLIC PRAWNS FRESH HERBS & GARLIC BREAD	17
PUMPKIN + GOATS CHEESE ARANCINI BALLS (4) (V) AIOLI	16
GARLIC PIZZA DOUGH BALLS (V) PIZZA DOUGH BALLS BAKED WITH A CREAMY CHEESE SAUCE, RICH TOMATO SAUCE. FINISHED WITH BASIL PESTO	10
SATAY CHICKEN SKEWERS (3) ASIAN HONEY SESAME COLESLAW	14
BUFFALO WINGS (6/12)	13/21
CHOICE OF SAUCE... - SMOKEY BBQ - CHILLI LIME - BLUE CHEESE - PJ'S CHILLI SAUCE	
FRESH OYSTERS (3/6/12) FRESH LEMON	11/20/37
OYSTERS KILPATRICK (3/6/12) CRISPY BACON & SPICED BBQ SAUCE	13/23/40
 HAND STRETCHED PIZZA	 7"/9"
ADD ANY EXTRA TOPPING +3 GLUTEN FREE BASE 9" ONLY +2	
SATAY CHICKEN RED ONION, CAPSICUM, MOZZARELLA, SPRING ONION	16/19
BBQ MEAT LOVERS HAM, SMOKEY BACON, BEEF, PEPPERONI, ONION	16/20
HAWAIIAN HAM, PINEAPPLE, MOZZARELLA	14/17
TRUFFLE MUSHROOM (V) MUSHROOMS, CARAMALISED ONIONS, FETA, TRUFFLE	15/17
 SALADS	
ROASTED BEETROOT SALAD ROASTED BEETROOT, CRUMBLLED DANISH FETA & HONEY ROASTED CANDIED WALNUTS WITH POMEGRANATE MOLASSES DRESSING	16
FOR SOMETHING MORE SUBSTANTIAL ADD: CHICKEN \$5 PRAWNS \$8 SMOKED SALMON \$7	
SALT & SZECHUAN PEPPER CALAMARI SALAD MIXED GARDEN SALAD, CITRUS AIOLI, LEMON	19

- STEAKS -

250G NOLAN'S RUMP STEAK *	30
200G/300G NOLAN'S RIB FILLET *	38/49
500G NOLAN'S RIB ON THE BONE *	50
180G NOLAN'S CENTRE CUT EYE FILLET *	46
600G NOLAN'S T-BONE *	50
250G CAPE GRIM GRASS FED RIB FILLET (TASMANIA)	46
300G PORK CUTLET (NORTHERN RIVERS)	34

* ALL NOLAN'S BEEF IS GRASS FED FOR A MINIMUM OF 60 DAYS

ALL STEAKS ARE SERVED WITH TWO COMPLIMENTARY SIDES

CHOOSE FROM FRIES, SALAD, COLESLAW, POTATO MASH *OR* SEASONAL VEGETABLES

CHOOSE ONE COMPLIMENTARY SAUCE

CHEF'S GRAVY, CREAMY MUSHROOM, PEPPER, GARLIC CREAM, DIANNE,
BÉARNAISE, PJ'S CHILLI, MAPLE BOURBON

WHY NOT ADD A TOPPER?

CREAMY GARLIC REEF +8

400G RACK OF PORK RIBS +17 BEER BATTERED ONION RINGS +5

- RIBS -

SLOW COOKED BBQ BEEF SHORT RIB (GFO, DFO) 45

SERVED WITH SWEET POTATO WEDGES & SALAD

PORK RIBS (GFO, DFO) 500G/800G

SIGNATURE TRADITIONAL 35/45

BBQ MAPLE + BOURBON GLAZE 36/46

SERVED WITH WAFFLE FRIES, COLESLAW & BUTTERED CORN

- SIDES -

SMOKED CHEDDAR MACARONI	10
SEASONED FRIES - AIOLI <i>OR</i> GRAVY	10
SWEET POTATO WEDGES - SWEET CHILLI SAUCE, SOUR CREAM	10
BEER BATTERED ONION RINGS - AIOLI	10

MAINS

QLD BRAISED BEEF CHEEKS (GF) BEEF CHEEKS BRAISED IN RED WINE, TOMATO & THYME, GREEN BEANS, PARMESAN & CHIVE POTATO MASH	33
GRILLED AUSTRALIAN LAMB CHOPS CLASSIC AUSTRALIAN LAMB CHOPS, SWEET POTATO MASH, SUMMER GREENS. ACCOMPANIED BY CHEF'S RED WINE JUS	35
HAM HOCK SUCCULENT HAM HOCK BRAISED & SLOW-COOKED FOR THREE HOURS, COATED IN RICE FLOUR THEN FLASH FRIED. SERVED WITH COLESLAW, CURLY FRIES & RICH CHEF'S GRAVY	36
COOPERS STOUT & STEAK PIE FLAKY SHORTCRUST PASTRY WITH A DARK RICH COOPERS STOUT, AROMATIC HERBS AND BEST CUT OF NOLAN'S BEEF. SERVED WITH BUTTERED MASH POTATOES, LOCAL HONEY ROASTED CARROTS & GARDEN PEAS	28
CRISPY SKIN ATLANTIC SALMON (GFO, DFO) SWEET POTATO, BACON, SEMI-DRIED TOMATO, CAMELISED ONION, SPINACH, CITRUS AIOLI	32
GRILLED CHICKEN SUPREME (GF) LAYERED WITH SPINACH & SMOKED CHEDDAR, SWEET POTATO ROSTI, GRILLED ZUCCHINI, CHERRY TOMATOES, GARLIC CREAM	27
BEER BATTERED FLATHEAD FRIES, SALAD, LEMON WEDGE, TARTARE SAUCE	23
THE BRT GOURMET BURGER BEEF, BACON, CHEESE, LETTUCE, TOMATO, PICKLE, KETCHUP, DIJONNAISE, BRIOCHE BUN & FRIES	23
STEAK SANDWICH RIB FILLET STEAK, BACON, GARLIC LOAF, CHEESE, LETTUCE, TOMATO, AIOLI, BBQ SAUCE & FRIES	25
GRILLED CHICKEN BURGER BACON, JALAPEÑO SALSA, CHIPOTLE MAYO, LETTUCE, TOMATO, BRIOCHE BUN & FRIES	23
BARE NAKED VEGAN BURGER (VE) SERVED WITH FRIES & RELISH <i>ADD BRIOCHE BUN +2</i>	21
RODE MEATS BUTCHER GRILLED SAUSAGES (2) (GF) POTATO MASH, STEAMED VEGETABLES & YOUR CHOICE OF SAUCE	24
CHICKEN PARMIGIANA BUTTERFLIED CHICKEN BREAST, NAPOLI SAUCE, LEG HAM, MOZZARELLA, SIDE SALAD & FRIES	27
CHICKEN CARBONARA PAPPARDELLE CHICKEN, BACON, FRESH EGG YOLK	24
WILD MUSHROOM & THYME GNOCCHI (V) PARMESAN & SPINACH	24