



BREADS

BRUSCHETTA (V)

Pizza style, base is oven roasted with garlic butter, topped with a fresh house made bruschetta mix, fresh basil and glazed with balsamic

CLASSIC GARLIC BREAD (V)

White classic baguette style, oven cooked with garlic butter

CHEESE & BACON BREAD

Classic garlic bread, loaded with shredded bacon, plus tasty and mozzarella cheeses

STARTERS

PRAWNS

Cooked in an orange glaze, served on a bed of saffron rice

CHICKEN WINGS

Glazed with a house made BBQ sauce and served with ranch dipping

POLENTA CHIPS (V)

Smooth, creamy polenta, cut into fingers and oven baked

MARGARITA BABY OCTOPUS

Marinated in Tequila, Cointreau, lime and salt, and cooked in a feather light tempura batter

OYSTER BAR

PIECES 3 | 6 | 9
+ ONE

Restaurant sized oysters, served your way

NATURAL (GF)

9 | 17 | 25

Fresh oysters served with lemon

CHILLI LIME (GF)

12 | 23 | 34

Natural oysters with a house made chilli lime dressing

KILPATRICK (GF)

13 | 25 | 37

Oysters topped with bacon and Worcestershire sauce then oven baked

MORNAY (GF)

13 | 25 | 37

Oysters oven baked in a cheesy béchamel sauce

SHOOTERS VIRGIN BLOODY MARY (GF)

12 | 23 | 34

Oyster served in a shot glass with spiced tomato juice

KIDS MEALS - ALL 5

Children must be under 12 years of age.

All orders include one drink (post-mix soft drink or juice) and dessert (scoop of vanilla ice cream with topping and sprinkles)

CHICKEN NUGGETS & CHIPS

BBQ CHICKEN WINGS & CHIPS

BATTERED FISH FILLETS & CHIPS

HAWAIIAN PIZZA

PASTA NAPOLITANO (GF, V) No olives.





SEAFOOD

ROASTED MORETON BAY BUG (GF) 35

Oven roasted with garlic butter served on house made rocket, avocado and macadamia nut salad, drizzled with a mango dressing

FISHERMAN'S CATCH 35

Battered fillet of fish (fish of the day), whole Moreton Bay bug, prawns and baby octopus, served with chips and house salad

ATLANTIC SALMON (200G) (GF) 33

Served with an Asian salad and dressed with a toasted sesame seed mayonnaise

TUNA STEAK (250G) (GF) 28

Grilled to medium rare and served on a mango salad, dressed with a house made chilli and coconut aioli dressing

BROOKVALE UNION MUSSELS (1KG) (GF) 25

One whole KG of green lipped mussels, steamed open within a ginger beer sauce

FISH OF THE DAY 23

Please see specials board or staff for today's fish selection and cooking options

STELLA FISH & CHIPS (GF) 18

Fresh beer batter made with Stella Artois Legere. It's good fish and chips

MAINS

LAMB RACK (GF) 32

Seasoned lamb served with chat potatoes, rosemary buttered beans and a red wine jus

MEDITERRANEAN CHICKEN (GF) 22

Sliced chicken breast sautéed with caper berries, olives, semi dried tomato, red onion and feta cheese, finished with a classic balsamic glaze. Served warm

GRILLED CHICKEN (GF) 18

Seasoned chicken breast fillet with your choice of two sides

PENNE SEAFOOD MEDLEY (GF) 19

Pasta topped with fish, prawns and baby octopus, cooked in a creamy white wine sauce using our exclusive Raidis Estate 'Cheeky Goat' Blush Pinot Gris

PENNE CARBONARA (GF) 14

Pasta, bacon, mushroom and shallots sautéed, served in a rich cream sauce

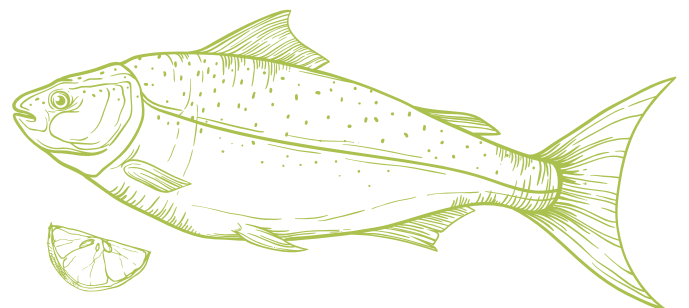
PENNE NAPOLITANO (GF, V) 14

Pasta, capsicum, red onion, olives and feta cheese

TOPPERS (GF) 6

Add to any pasta

Grilled chicken or grilled prawns





CHAR GRILLED STEAKS

With all steaks (excluding our signature Serrano wrapped Eye Fillet), please choose two sides and one sauce

SIGNATURE SERRANO WRAPPED EYE FILLET (GF) 45

Head Chef's Signature Dish - 300g Premium Eye Fillet, wrapped in an imported Serrano ham served with chat potatoes, sweet potato mash, roasted medley of beetroot, leek, asparagus and a reduced red wine jus

RIB ON THE BONE (400G) (GF) 42

T-BONE (500G) (GF) 38

Nolan's private selection

REEF & BEEF (300G) (GF) 35

Rump loaded with half a bug, prawns and baby octopus in a creamy garlic sauce

NEW YORK STRIP LOIN (300G) (GF) 29

RUMP (300G) (GF) 25

SEAFOOD TOPPER (GF) 15

Half a Moreton Bay bug, prawns and baby octopus in a creamy garlic sauce

PRAWN TOPPER (GF) 6

Prawns cooked in a creamy garlic sauce

SAUCES (GF) No charge

Gravy, pepper, diane, creamy mushroom, garlic cream or red wine jus

SALADS

CAESAR 14

Cos lettuce, bacon, croutons, parmesan and poached egg, tossed in a caesar dressing

BUTTERNUT PUMPKIN (GF, V) 15

Grilled pumpkin, red onion, spinach and feta, tossed in a red wine dressing

ROCKET & AVOCADO (GF, V) 16

Tossed together with macadamia nuts and drizzled with a mango dressing

TOPPERS (GF) 6

Add to any salad

Grilled chicken or grilled prawns

SIDES ALL 6

Chat potatoes (V)

Steamed seasonal vegetables (V)

Caesar salad

Rocket, avocado and macadamia salad with mango dressing (GF, V)

Oven roasted polenta chips (V)

