



Dinner Menu

Entrée

Cob Loaf | 6.90

Served with both garlic & chive and sundried tomato & olive butter

Grilled Flat Bread | 8.90

With a duo of dips and balsamic olive oil. Ask staff for today's selection of dips

Salt and Pepper Calamari | 15.90

Resting on a pickled vegetable salad and served with chilli lime aioli and lemon

Layered Yamba King Prawns and Smoked Salmon Crispy Wonton Stack | 17.90

With balsamic tomato salsa and rocket salad

Wine Pairing: Secret Stone Pinot Gris (MARLBOROUGH, NZ) 5.00

Creamy Garlic or Rich Chilli Yamba King Prawns | 15.90

Served with jasmine rice and petite salad

Sea Scallops served in the shell (5 per serve) | 17.90

Oven baked with leek purée and finished with crushed pistachio nuts

Duck Rilette Salad | 18.90

With hazelnuts, crispy prosciutto, mixed leaves, red onion and finished with a fig vinaigrette

Pork Medallions | 19.90

With Middle-Eastern spiced quinoa, roasted capsicum coulis, rocket, with dukkah & yoghurt

Fresh Local Oysters | ½ Doz 17.90 / Doz 24.90

Natural with lemon / Kilpatrick / Balsamic tomato and parmesan

Sides

Chips | 4.00

Toasted Cob Slices | 3.00

Salad Individual 4.00 | Share 10.00

Vegetables Individual 4.00 | Share 10.00

Mains

Crispy Skinned Atlantic Salmon | 25.90

With charred kipfler potatoes, cherry tomato salsa, lemon infused asparagus & paprika oil

Wine Pairing: Saltram Mamre Brook Riesling (EDEN VALLEY) 5.00

Seafood Spaghetti | 27.90

With scallops, prawns, squid, fish and mussels tossed with olive oil, garlic, chilli, cherry tomatoes, lemon and rocket leaves

Wine Pairing: Squealing Pig Sauvignon Blanc (MARLBOROUGH, NZ) 5.00

Creamy Garlic or Rich Chilli Yamba King Prawns | 24.90

Served with jasmine rice and petite salad

Fish of the Day M/P

Pasta of the Day M/P

Vegetarian Dish of the Day M/P

300g Grain Fed Porterhouse Steak (Nolans private selection) | 29.90

Served with fondant potatoes, seasonal vegetables and sauce of your choice

Sauces: Dianne, pink peppercorn, mushroom or garlic butter

400g Grain Fed Rump Steak (Nolans private selection) | 28.90

Served with fondant potatoes, seasonal vegetables and sauce of your choice

Sauces: Dianne, pink peppercorn, mushroom or garlic butter

Signature Eye Fillet (Available blue to medium only) | 34.90

With wild mushroom pate, crispy prosciutto, mushroom risotto cake, asparagus, broccolini and drizzled with port jus and truffle oil

Wine Pairing: Penfolds Max's Cabernet Sauvignon (SOUTH AUSTRALIA) 5.00

Crispy Skinned Chicken Breast | 25.90

Atop a salad of fried haloumi, balsamic onion, gold quinoa, mixed leaves, and drizzled with zesty lime aioli

Confit of Duck Leg | 27.90

Served with parsnip puree, broccolini, fondant potato, hazelnut jus and pancetta

Wine Pairing: Fickle Mistress Pinot Noir (CENTRAL OTAGO, NZ) 5.00

Mixed Seafood Plate | 29.90

Oysters, Yamba king prawns, smoked salmon & salt and pepper squid served with salad,