

Breads

Nobles Bruschetta with Slow Roasted Roma Tomatoes & Shaved Parmesan	11
Ciabatta Bread topped with Garlic & Herb Butter	8

(Gluten Free Bread is also available)

Entrées

Soup of the Day served with a Crusty Bread Roll	15
Vegetable Bhaji with Coriander Salsa (v)	16
Watermelon Salad with Fetta, Mint and Balsamic (gf, v)	17
Broad Bean & Ham Hock Empanadas with Pebre	17
Cured Salmon with Chilli, Orange & Ponzu (gf)	18

Housemade Pastas

	small	large
Linguini tossed with Zucchini, Chilli, Preserved Lemon and Peas(v)	18	26
Goats Cheese Tortellini with Sultanas, Pinenuts, Prawns and Beurre Noisette	19	26

Salads

Garden Salad (v, gf)	9
Rocket and Watercress Salad with Craisins, Nuts, Quinoa, Broccoli, Sweet Potato and Beetroot Dressing (v, gf)	14

Sides

Beer Battered Chips with Garlic Aioli (v)	9
Seasonal Vegetables (gf, v)	9
Creamy Mash (gf, v)	9

Main Fare

Potato & Pumpkin Terrine with Scallions and Puffed Grains (gf, v)	30
Chicken Supreme with Potato Puree and Corn (gf)	35
Pork Cutlet with Braised Red Cabbage and Kasierfleisch (gf)	36
Lamb Neck with Crushed Minted Peas (gf)	37
Fish of the Day with Celeriac and Kohl Rabi Remoulade with Zucchini (gf)	37
Char Grilled Beef with Hand Cut Chips and Béarnaise (gf)	
Angus Grain Fed Sirloin (220g)	36
Riverina Ribeye (350g)	43

Simply Nobles

Buttermilk Fried Chicken Burger with Pickles, Sweet BBQ Sauce & Beer Battered Chips	22
Gourmet Sausages with Mash and Seeded Mustard (gf)	25
Crumbed Chicken Breast Schnitzel with Garden Salad & Beer Battered Chips	29

Desserts

Sticky Date Pudding with Strawberries and Cream	15
Lemon Meringue Pie	15
Chocolate Mousse, Milk and Caramel (gf)	15
Eton Mess with Vanilla Custard and Mango (gf)	15
Affogatto - Frangelico with Espresso Coffee over Ice Cream (gf)	15
Cheese Board with Assorted Garnishes and Housemade Lavosh	22

Wine Specials

Monocle Chardonnay	Orange, NSW	15	glass	12	bottle	45
Luna Rosa Rose	Central Ranges, NSW	17	glass	12	bottle	45