

**NOBLES**  
RESTAURANT & BAR

STARTERS

Honey Roasted Garlic, Bread and Herb Butter	9
Bread Roll	3
Witlof with Hommus and Sumac	7

ENTRÉE

'Mi-Cuit' Salmon with Watercress, Pickled Onions and Buttermilk (GF)	17
Potato Gnocchi with Pumpkin Puree, Hazelnuts, Rocket and Balsamic (V)	E/ 19 M/27
Guanciaie Spaghetti Carbonara	E/ 19 M/27
Crab in Fragrant Coconut Milk with Asian Salad and Panko	20
Wild Mushroom En Croute with Kale, Ricotta and Chilli (V)	18
Chef's Soup with Bread Roll	15

MAIN FARE

Pan Seared Atlantic Salmon with Capsicum and Capers and Parsley (GF)	38
Roasted Chicken Supreme with Risotto Milanese (GF)	36
Slow Braised Beef Cheek with Mixed Bean Cassoulet (GF)	39
Char Grilled Cape Grim Rib Eye with Mashed Potato (GF)	47
Tomato and Eshallot Tarte Tatin with Rocket and Garlic Chips (V)	32

SIDES

Beef Fat Potatoes with Garlic and Rosemary (GF)	12
Buttery Mash (GF, V)	10
Steamed Green Vegetables with Preserved Lemon (GF, V)	10
Radicchio Salad with Mandarin Dressing (GF, V)	10

## DESSERT

Carrot Cake with Orange Anglaise, Walnuts and Pistachio Ice-Cream	15
Apple and Rhubarb Crumble with Coconut and White Chocolate	15
Lemon Curd with Passionfruit and Mint	15
Frenchie with Strawberries, Butterscotch and Coconut Ice-Cream	15
Affogato – Frangelico with Espresso Coffee Over Ice-Cream (GF)	15
Cheese Board with Assorted Garnishes and Homemade Lavosh	22

## Wine Specials

West Cape Howe, Chardonnay	Mount Barker, WA	17	glass	14	bottle	55
Bremerton, Chardonnay	Langhorne Creek, SA	12	glass	15	bottle	59
Shaw Vineyard Estate, Merlot	Canberra, ACT	15	glass	13	bottle	49

## GM's Wine of The Week

Moppity Reserve, Cabernet Sauvignon	2014	Young, NSW	bottle	109
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