

GARLIC BREAD SUB Add cheese \$2	\$4
SALT AND PEPPER SQUID &  Szechwan Salt and Pepper Squid with fried Shallot herb salad and aioli	\$16
WILD WINGS GF Chefs' own maple BBQ sauce, toasted sesame and buttermilk ranch	\$18
TRIO OF TACOS  All served with dry slaw, sriracha aioli and Pico de Gallo Pulled BBQ beef brisket or Fried White Fish	\$18
ARANCINI // Pumpkin, pecorino cheese and fried basil served with sriracha aioli	\$17
MAINS CHANGE TO MASH AND SEASONAL VEGETABLES AVAILABLE \$5	
CHICKEN SCHNITZEL With chips, salad and your choice of sauce	\$26
CHICKEN PARMIGIANA Shaved leg ham, napolitana sauce, mozzarella cheese, chips and salad	\$29
BEEF BRISKET GF  12 Hours slow cooked, with truffle mash potato, broccolini and red wine jus	\$32
FROM THE GRILL	
300G RUMP STEAK With chips salad and your choice of sauce	\$38
250G SIRLOIN STEAK With chips, salad and your choice of sauce	\$42
SAUCE: GF Pepper, gravy, mushroom, red wine jus Extra Sauce \$2	
BURGERS ALL SERVED WITH CHIPS	
NOBBYS BEEF AND BACON BURGER Signature house made beef pattie, cheese, lettuce, tomato, bacon, caramelized onion and "Nobbys own" burger sauce	\$26
SOUTHERN FRIED CHICKEN BURGER Lettuce, tomato, house slaw, cheese and sriracha aioli	\$24
STEAK SANDWICH 120g Rib eye fillet with lettuce, tomato, cheese, caramelized onion and tomato relish	\$28

## FROM THE OCEAN

BAKED SALMON GF With fragrant brown rice and quinoa, broccolini and salsa Verde				
PAN ROASTED BARRAMUNDI & With mashed potato, broccolini and hollandaise sauce				
FISH AND CHIPS Please ask server for FOD Beer battered fish fillets with chips, salad and tartare sauce				
SALT AND PEPPER SQUID GF Szechwan salt and pepper squid with chips, salad and aioli				
SALADS				
POKE BOWL F, V Quinoa and brown rice, marinated cucumber, pickled ginger, edamame beans, pickled cabbage, teriyaki soy dressing.				
GREEK SALAD GF, V Mixed leaves, cherry tomato, kalamata olives, Spanish onion, fetta cheese, cucumber and whole grain mustard dressing				
ADD PROTEINS TO YOUR SALAD				
GRILLED SALMON \$12 GRILLED CHICKEN \$8 GRILLED TOFU / \$6 SALT AND PEPPER SQUID \$11				
PANS				
BOLOGNAISE With parmesan cheese				
CHICKEN ALFREDO Cream white wine and garlic sauce with cherry tomato and baby spinach				
PASTA PRIMAVERA √ Seasonal vegetables tossed through rich tomato red wine basil sauce				
LITTLE NIPPERS		SIDES		
CRUMBED CHICKEN	\$12	BOWLS OF CHIPS & AIOLI GF	\$9	
TENDERS With chips and salad		TRUFFLE MASH GF	\$7.5	
SPAGHETTI BOLOGNAISE With cheese	\$12	PRAWNS IN CREAMY GARLIC SAUCE GF	\$12	
BATTERED FISH With chips and salad	\$12	SEASONAL VEGETABLES GF	\$10	
Add scoop of Ice cream \$2		BROCCOLINI GF	\$8	
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