

<b>SMALL F</b>	PLATES
----------------	--------

GARLIC BREAD SUB Add cheese \$2	\$4
SALT AND PEPPER SQUID & Szechwan Salt and Pepper Squid with fried Shallot herb salad and aioli	\$18
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	\$22
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	\$27
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: F 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
KENTUCKY STYLE CHICKEN BURGER Lettuce, tomato, house slaw, cheese and Sriracha aioli	\$25
STEAK SANDWICH 120g Rib eye fillet with lettuce, tomato, cheese, caramelized onion and tomato relish	\$28

## FROM THE OCEAN

BAKED SALMON & With fragrant brown rice and quinoa, broccolini and salsa Verde			\$36
PAN ROASTED BARRAMUNDI GF With mashed potato, broccolini and hollandaise sauce		\$34	
FISH AND CHIPS Please ask server for FOD Beer battered fish fillets with chips, sal	ad and tartare s	sauce	\$29
SALT AND PEPPER SQUID GF Szechwan salt and pepper squid with chips, salad and aioli			\$26
SALADS			
<b>POKE BOWL</b> GF, V Quinoa and brown rice, marinated cucumber, pickled ginger, edamame beans, pickled cabbage, teriyaki soy dressing.			\$22
GREEK SALAD GF, V Mixed leaves, cherry tomato, kalamata olives, Spanish onion, fetta cheese, cucumber and whole grain mustard dressing			\$20
ADD PROTEINS TO YOUR SALAD			
GRILLED SALMON \$12 GRILLED CHICKEN \$8 GRILLED TOFU / \$6 SALT AND PEPPER SQUID \$11			
PANS			
BOLOGNAISE With parmesan cheese			\$23
CHICKEN ALFREDO Cream white wine and garlic sauce with cherry tomato and baby spinach			\$26
PASTA PRIMAVERA / Seasonal vegetables tossed through rich tomato red wine basil sauce			\$22
LITTLE NIPPERS		SIDES	
CRUMBED CHICKEN TENDERS With chips and salad	\$16	BOWLS OF CHIPS & AIOLI GF TRUFFLE MASH GF	\$10 \$9
SPAGHETTI BOLOGNAISE With cheese	\$16	PRAWNS IN CREAMY GARLIC SAUCE GF	\$13
BATTERED FISH With chips and salad	\$16	SEASONAL VEGETABLES GF	\$10
Add scoop of Ice cream <b>\$2</b>		BROCCOLINI GF	\$8
A Commence of the Commence of		SZECHUAN SQUID GF	\$11