

BAR SNACKS & ENTREES

	M	NM
Garlic and Herb Bread Homemade herb and garlic butter on oven baked Turkish bread	\$7.50	\$8.50
Onion Rings Beer battered crispy onions served with spicy sriracha sauce	\$12	\$14
Salt & Pepper Baby Squid (15pc) Served with sprout salad, nam jim dressing, with Sriracha aioli	\$19	\$21
Shrimp and Chive Gyoza (6pc) Pan fried dumplings served with homemade lime vinegar & BBQ sauce	\$15	\$17
Chicken Satay Skewers (4pc) (GF) Pan fried skewers served with peanut sauce and cucumber relish	\$14	\$16
Pork Belly Bites Slow cooked and finished on a hot pan with spicy sweet chilli jam and served on a mung bean salad	\$16	\$18
Potato Wedges (V) Spiced potato wedges seasoned with dried chilli flakes and sea salt, served with sour cream and sweet chilli sauce (Individual serve)	\$5.00	
Steak Fries (V) Large serving of beer battered Tasmanian russet potatoes, seasoned with rosemary and thyme sea salt, served with your choice of aioli, gravy or tomato sauce (Individual serve)	\$2.50	
Sweet Potato Fries (V) Large serving of shoestring sweet potato fries, served with chipotle mayo (Individual serve)	\$5.00	

SALADS

	M	NM
Chicken Caesar Salad Grilled chicken tenders (3pc), baby cos lettuce, bacon, croutons, soft boiled eggs, shaved parmesan cheese and caesar dressing	\$22	\$25
Vegetarian Option (GF) Baby cos lettuce, soft boiled egg, grilled halloumi (4pc), avocado, shaved parmesan and Caesar dressing	\$22	\$25
Peach Salad (V/GF) Char grilled corn, peach wedges, baby spinach, heritage tomatoes and dressed with honey, lime and red wine vinaigrette	\$20	\$22
Vietnamese Beef & Vermicelli Salad (GF) Seared Wagyu Strips, vermicelli, roasted peanuts, thinly sliced cucumber, vietnamese mint, coriander, bean sprouts with roasted sesame, lime & ginger dressing	\$24	\$26
Smoked Salmon Salad Sliced cold smoked Tassal salmon, wild rocket, heritage tomatoes, baby capers, thinly sliced spanish onions, avocado, lightly dressed with lemon and lime vinaigrette.	\$24	\$26

BURGERS / SANDWICHES / WRAPS

	M	NM
Smoked Salmon Wrap Lightly grilled tortilla bread, filled with smoked Tassal salmon slices, avocado, wild rocket, baby capers, cucumber ribbons and crème fraiche.	\$20	\$24
Spicy Chicken Wrap Grilled marinated tenders in fresh chilli & spices, vine ripened tomatoes, spanish onions, marmalade, avocado and aioli	\$18	\$20
Tajima Wagyu Beef Burger 200gm homemade tagma wagyu beef patty, grilled streaky bacon, tomato, coral lettuce, rich tomato chutney and American cheddar.	\$20	\$23
Portuguese Chicken Burger Grilled free range chicken tenders marinated in smoked paprika and Portuguese herbs and spices, sliced vine ripened tomatoes, avocado, coral lettuce and sriracha sauce.	\$18	\$20
<u>All Burgers are served on a Brioche Bun</u>	M	NM
King Gourmet Steak Sandwich 150gm Black Angus scotch fillet with coral lettuce, tomato, caramelised onions, melted swiss cheese, and beetroot relish served on toasted sourdough	\$22	\$24
Haloumi Sandwich (V) Grilled haloumi, sliced tomatoes, pesto sauce, Caramelised onions, and coral lettuce on lightly toasted sourdough	\$17	\$19
Hot Smoked Salmon Panini Hot smoked Tasmanian salmon, wild rocket, avocado, spanish onions with lemon dill mayonnaise on lightly toasted sourdough	\$21	\$24
<u>All Burgers, Wraps and Sandwiches are served with Chunky Chips seasoned with rosemary & thyme sea salt or sweet potato fries</u>		

SENIOR SPECIALS \$15 (Condition Apply)

Beef Lasagne Crispy Battered Flathead Fillets (2pcs) Chicken Schnitzel Vegan Massaman Curry Chicken Caesar Salad		
<u>Served with Chips and Salad or Mash and Vegetables (Pasta Excluded)</u>		

PASTA & RICE DISHES

	M	NM
Balinese Seafood Curry (GF) Prawns, New Zealand half shelled green lip mussels and baby squid finished in a hot pan of homemade sauce with herbs and spices, coconut milk and served with fragrant jasmine rice.	\$28	\$30
Vegan Massaman Curry (GF) Mixed vegetables, cauliflower, green beans, potatoes cooked in aromatic Massaman curry paste and coconut milk. Served with fragrant Jasmine rice.	\$22	\$24

Prawn and Crab Chilli Pasta

King prawns, Alaskan crab cooked in homemade white wine and tomato sauce with a hint of chilli tossed in tagliatelle. Garnished with delicate herbs.

M \$28
NM \$30

Vegetarian Carbonara

Homemade tagliatelle with sautéed mixed wild mushrooms and sun dried tomatoes in homemade creamy white wine and garlic sauce, topped with shaved parmesan cheese.

\$24 \$27

NOTTINGHILL 65 CLASSICS

Chicken Schnitzel

250gm of tenderised chicken breast coated with fine bread crumbs

M \$22
NM \$24

Chicken Parmigiana

Prager ham, homemade napolitana sauce and mozzarella cheese

\$24 \$27

Australian Farmed Grilled Barramundi (GF)

\$22 \$25

Crispy Battered Flathead Fillets (3pcs)

\$22 \$25

Seafood Basket

1 battered flathead fillet, 3 grilled prawns, 3 grilled scallops and 4pcs of crispy salt and pepper baby squid

\$30 \$32

All Nottinghill 65 Classic meals are served with your choice of chips and salad or creamy mash and sautéed market vegetables and your choice of Mushroom, Pepper, Gravy & Béarnaise sauce

FROM THE GRILL

250gm Grain Fed Rump Riverine (GF)

M \$27
NM \$29

300gm Black Angus Porter House Steak (GF)

\$38 \$42

300gm Scotch Fillet Riverine (GF)

\$42 \$44

All meals From the Grill are served with your choice of chips and salad, or creamy mash and sautéed market vegetables

Your choice of Béarnaise sauce, Red Wine Jus, Pepper, Mushroom or Gravy

SIDES

Sautéed broccoli with garlic and chilli

M \$9
NM \$11

Potato Lyonnaise

Sliced kipfler potatoes, pan-fried with thinly sliced onion, finished with butter & parsley

\$10 \$12

Fresh Garden Salad with French vinaigrette

\$9 \$11

KIDS MENU

\$12

Mini Chicken Schnitzel & Chips

Beef Lasagne

Penne with Butter and Cheese

Cheese Burger with chips

(Available for children 12 years and under)

Every Kids Meal comes with a pop top & ice cream for dessert! Plus a kid's activity pack

NOTTINGHILL 65 BRUNCH

Salmon and Eggs Benedict

Crispy skin Tasmanian Salmon (160gm), sautéed hand cut chat potatoes, two free range poached eggs and oven baked Roma tomatoes with hollandaise sauce.

M \$32
NM \$34

Steak Benedict

250gm Black Angus porter house steak, steamed green beans, oven baked Roma tomatoes, two free range poached eggs topped with hollandaise sauce.

\$35 \$38

Avocado and Toast (V)

Smashed avocado, grilled Cyprus haloumi (3pcs), two free range poached eggs with hollandaise sauce on oven baked Turkish bread.

\$22 \$25

Pork and Fennel Bangers (GF)

Grilled thick pork sausages (2pc) on creamy mash topped with two free range eggs.

\$25 \$28

Eggs and Bacon Roll

Two fried free range eggs, crispy bacon on a lightly toasted brioche bun with smoky BBQ sauce, served with crispy beer battered Tasmanian russet potato chips and aioli.

\$15 \$18

Brunch menu available

Tuesday & Sunday: 11.30am – 2pm

Wednesday – Saturday: 11.30am – 3pm

NOTTINGHILL

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OPENING HOURS

MONDAY – Closed

TUESDAY – 11.30am – 2pm

WEDNESDAY & THURSDAY – 11.30am – 8pm

FRIDAY & SATURDAY – 11.30am – 8.30pm

SUNDAY – 11.30am – 2pm

COFFEE & CAKE DAILY SPECIAL - \$6.90

PLEASE SEE BLACKBOARD FOR DAILY SPECIALS

Please note opening hours are subject to change without notice.

For all Function Enquiries, please call our Functions Manager
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