

BAR SNACKS & ENTREES

M NM

Salt and Pepper Squid (12pcs) (GF) 16 18

Baby squid battered in sea salt, pepper and rice flour, served with a salad of wild rocket, Spanish onion, cherry tomatoes and black garlic aioli

7 8

Spicy Edamame Beans (GF/Vegan)

Pan fried and seasoned with Japanese seven spice blend and garlic

18 21

Seared Scallops (5pcs) (GF)

Canadian Scallops seared on pan, served with chorizo and lightly spiced cannelloni beans with roasted capsicum and tomato sauce

20 22

Pork Belly Skewers (3pcs) (GF)

Cider braised Pork Belly skewers pan fried, served on fragrant jasmine rice, salad of cucumber, coriander and cherry tomatoes, topped with homemade sweet soy, ginger and chilli sauce

5.00

Potato Wedges (V)

Spiced potato wedges seasoned with dried chilli flakes and sea salt, served with sour cream and sweet chilli sauce (Individual serving)

2.50

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 serving)

Sweet Potato Fries (V)

Large serving of shoestring sweet potato fries served with chipotle mayo (Individual serving) 5.00

M NM

SALADS

Chicken Caesar Salad 19 23

Grilled chicken tenders, baby cos lettuce, bacon, croutons, soft boiled eggs, shaved parmesan cheese and caesar dressing

Caesar Salad (V/GF) 19 23

Baby cos lettuce, soft boiled eggs, grilled halloumi, avocado, shaved parmesan and caesar dressing

Goats Cheese & Fig Salad (V/GF) 22 25

Crumbled marinated Meredith's Goats Cheese, fresh figs, wild rocket, toasted pine nuts, cherry tomatoes with homemade manuka honey and red wine vinegar dressing

Prawn Salad (GF) 22 25

Queensland Yamba prawns peeled with orange segments, avocado, cherry tomatoes, wild rocket, dressed sweet chilli and lime dressing

Vegetarian Salad (Vegan/GF) 20 24

Roasted cauliflower, cashew nuts, pickled onions in aged balsamic vinegar, cherry tomatoes, baby kale with house dressing

BURGERS, GOURMET SANDWICHES & BAO BUNS

M NM

Wagyu Beef Burger 18 22

200gm Homemade Wagyu beef patty, grilled streaky bacon, tomato, coral lettuce, tomato bush chutney, and melted American cheddar cheese and smokey BBQ sauce

Grilled Chicken Tequila Burger 18 22

Grilled chicken tenderloins marinated in fresh coriander, garlic, lime and tequila, with avocado, tomato, coral lettuce and melted American cheddar cheese

All Burgers are served on a Brioche Bun

King Gourmet Steak Sandwich 21 23

150gm Black Angus scotch fillet with coral lettuce, tomato, caramelised onions, melted gruyere cheese, and beetroot relish served on toasted sourdough

New York's Reuben Sandwich 22 24

150 gm slow cooked corned beef silverside, with aioli, Dijon mustard, sauerkraut, tomato, coral lettuce and melted gruyere cheese

Bao Bun Sliders 22 24

1. Crispy Pork Belly with pickled cucumbers, tomato, coral lettuce and homemade chilli sauce

2. Tempura Prawn, avocado, tomato and coral lettuce

3. Grilled Haloumi, avocado, tomato, onion jam and coral lettuce

Vegetarian Wrap (V) 17 20

Grilled halloumi, zucchini, eggplant, tomato, coral lettuce, avocado and aioli served on lightly grilled tortilla bread

Brekkie Burrrito 17 20

Lightly grilled tortilla wrap with guacamole, charred corn, red kidney beans, tomato slices, grilled bacon and fried egg

All Burgers, Wraps and Sandwiches are served with Chunky Chips seasoned with rosemary & thyme sea salt or sweet potato fries

SENIORS SPECIALS \$15 (Condition Apply)

Vegetarian Pasta

Crispy Battered Flathead Fillets (2pcs)

Chicken Schnitzel

Served with Chips and Salad or Mash and Vegetables (Pasta Excluded)

PASTA & RICE DISHES

All Pasta served is homemade

M NM

Seafood Tagliatelle

26 29

QLD King Prawns, NZ half shelled green lip mussels, baby squid in homemade white wine and tomato sauce with a hint of chilli and lime, finished with fine herbs and shaved parmesan cheese

Vegetarian Pasta (V)

23 26

Homemade tagliatelle with shaved asparagus, green peas, sautéed with wild mushrooms, finished in a lemon, chive and white wine sauce and topped with shaved parmesan cheese

Vegetarian Curry / Mattar Paneer (V/GF)

25 28

Classic Mild North Indian dish with green peas and cottage cheese, served with spiced aromatic jasmine rice and a salad of cucumber, tomato and spanish onion, finished with lemon yoghurt

Wagyu Beef Stir Fry

26 28

Thinly Sliced Grade 5 Wagyu Beef strips with sautéed pakchoy, thinly sliced carrots, capsicum and shitake mushrooms in XO Sauce.

Served with fragrant jasmine rice and a side of miso broth

NOTTINGHILL 65 CLASSICS

M NM

Chicken Schnitzel

20 24

200gm of tenderised chicken breast coated with fine bread crumbs

Chicken Parmigiana

23 25

Prager ham, homemade napolitana sauce and mozzarella cheese

Grilled Barramundi (GF)

21 24

Crispy Battered Flathead Fillets (3pcs)

21 24

Seafood Basket

28 30

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

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

SIDES

M NM

Buttered Broccolini with roasted almonds

10 12

Pumpkin, goat's cheese and wild rocket salad with pine nut and chilli lime dressing

10 12

Fresh Garden Salad with French vinaigrette

8 10

FROM THE GRILL

M NM

250gm Grain Fed Rump (GF)

26 28

300gm Black Angus Porter House Steak (GF)

34 36

300gm Scotch Fillet (GF)

38 42

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, Gravy and Café de Paris Butter

(All meals are cooked to order. Please inform our staff of any dietary requirements)

NOTTINGHILL 65 EXCLUSIVES

M NM

Salmon Wellington

35 39

Tasmanian Huon Valley Salmon with baby spinach and feta cheese wrapped in pastry, served with potato gullet, broccolini sautéed in butter, baked trussed cherry tomatoes and topped with garlic and white wine sauce

Corn Fed Chicken Breast

32 36

Premium 200gm of Chicken Breast with a wing bone and marinated in Mediterranean herbs and spices, served with potato rosti, crispy battered stuffed zucchini flowers with prawns, grilled asparagus and red wine jus

Five Spice Duck Breast (GF)

35 39

Crispy skin duck breast marinated in five spices, sautéed pakchoy, roasted kipfler potatoes, orange and fennel salad, topped with orange infused jus

KIDS MENU

\$12

Crumbed Chicken Tenders & Chips

Fish & Chips

Battered flathead with chips (2pcs)

Cheese Burger

House made burger patty with melted cheese on a brioche bun and chips

Tagliatelle Napolitana with parmesan cheese

(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