

NOTTINGHILL

65

OPENING HOURS

MONDAY

Lunch 11.30am - 2.00pm

TUESDAY

Lunch 11.30am - 2.00pm

WEDNESDAY

All Day 11.30am - 8.00pm

THURSDAY

All Day 11.30am - 8.00pm

FRIDAY

All Day 11.30am - 8.30pm

SATURDAY

All Day 11.30am - 8.30pm

SUNDAY

Breakfast 9.00am - 11.00am

Lunch 11.30am - 2.00pm

COFFEE & CAKE DAILY SPECIAL - \$6.90

PLEASE SEE BLACKBOARD FOR DAILY SPECIALS

Please note opening hours are subject to change without notice.

BAR SNACKS & ENTREES

M NM

Garlic and Herb Bread	7	8
Homemade herb and garlic butter on oven baked Turkish bread		
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		
Spicy Edamame Beans (GF/Vegan)	7	8
Pan fried and seasoned with Japanese seven spice blend and garlic		
Seared Scallops (5pcs) (GF)	18	21
Canadian Scallops seared on pan, served with chorizo and lightly spiced cannelloni beans with roasted capsicum and tomato sauce		
Pork Belly Skewers (3pcs) (GF)	20	22
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		
Potato Wedges (V)	10	12
Spiced potato wedges seasoned with dried chilli flakes and sea salt, served with sour cream and sweet chilli sauce		
Steak Fries (V)	8	10
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		
Sweet Potato Fries (V)	10	12
Large serving of shoestring sweet potato fries served with chipotle mayo		

SALADS

M NM

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 steaky 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		
<u>All Burgers are served on a Brioche Bun</u>		
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 Burrito	17	20
Lightly grilled tortilla wrap with guacamole, charred corn, red kidney beans, tomato slices, grilled bacon and fried egg		
<u>All Burgers, Wraps and Sandwiches are served with Chunky Chips seasoned with rosemary & thyme sea salt or sweet potato fries</u>		

PASTA & RICE DISHES

M NM

All Pasta served is homemade

Seafood Tagliatelle (GF)

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

200gm of tenderised chicken breast coated with fine bread crumbs 20 24

Chicken Parmigiana

Prager ham, homemade napolitana sauce and mozzarella cheese 23 25

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

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

PIZZAS 12" Base

M NM

Garlic and Cheese Pizza (V)

Garlic Paste, extra virgin olive oil and mozzarella cheese 13 16

Hawaiian Pizza

Prager Ham, diced pineapple, mozzarella cheese and homemade tomato sauce 15 18

Meat Lovers

Smokey BBQ sauce base, beef meat balls, pepperoni, pork and fennel sausages, bacon and mozzarella cheese 24 26

SIDES

	M	NM
Buttered Broccolini with roasted almonds	10	12
Pumpkin, goats cheese and wild rocket salad with pine nut and chilli lime dressing	10	12
Fresh Garden Salad with French vinaigrette	8	10
Steak Fries seasoned with thyme, rosemary & sea salt	6	6

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		
<u>(Available for children 12 years and under)</u>		
<u>Every Kids Meal comes with a pop top & ice cream for dessert! Plus a kid's activity pack</u>		

DESSERTS

M \$12 NM \$15

Apple Crumble		
Sticky Date Pudding with butterscotch sauce		
Choc Fondant with ganache		
<u>All dessert is served with vanilla ice cream</u>		

BREAKFAST MENU

Start your Sunday with a delicious Breakfast
Available 9am till 11am every Sunday.
Breakfast items include a complimentary glass of OJ,
Tea or coffee

	M	NM
Nottinghill65 Brekkie	20	24
Your choice of free range scrambled, poached or fried egg with stone baked sour dough, baked beans, grilled mushrooms, grilled roma tomato, grilled bacon, hash brown and beef chipolatas		
Vegetarian Breakfast	20	24
Smashed avocado, toasted sourdough, free range poached eggs, grilled mushrooms, grilled roma tomato, baked beans, hash brown and grilled halloumi		
Eggs Boston	20	24
Free range poached eggs on toasted sourdough, wilted baby spinach, hot smoked rainbow trout topped with hollandaise sauce		
Belgian Waffles (3)	15	17
Served with mixed berry coulis, fresh strawberries, Canadian maple syrup and vanilla ice cream		
Buttermilk Pancakes (2)	14	17
Served with homemade mixed berry compote, fresh sliced banana, Canadian maple syrup and vanilla ice cream		
Kids Breakfast	12	14
1 chipolata, hash brown, bacon, sourdough toast and your choice of fried, scrambled or poached egg		

For all Function Enquiries, please call our Functions Manager Heidi Manson
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