

NOTTINGHILL

65

BISTRO

ENTREE M NM

Peking Duck Wonton (5pcs) 17.00 19.00

Shredded slow cooked Peking duck, water chestnuts & spring onions served on clear soy & beef broth topped with fresh herbs & fried shallots.

Baby Octopus Skewers (3 skewers) 20.00 22.00

Marinated skewers of baby squid, Spanish onion and capsicum served on roasted sesame & ginger glaze. Finished with a salad of Mixed bean sprouts & cucumber.

Chicken Wings - Hot, Spicy, Sweet & Sticky (14pcs) 16.00 18.00

Crispy mid wings marinated in garlic, pepper, cajun and smoked paprika finished with your choice of hot sauce or BBQ sauce.

Pea & Mint Risotto Croquettes - V (3pcs) 16.00 19.00

Creamy risotto filled with green peas, mint, lemon zest, mozzarella cheese & rolled in fine bread crumbs. Served on traditional Italian tomato Sugo.

ENTREE M NM

Garlic & Herb Bread 7.00 9.00

Homemade herd & garlic butter on over baked Turkish bread.

Sweet Potato Fries - V/GF/VE 7.00 9.00

Shoestring sweet potato fries served with chipotle Mayo.

Potato Wedges - V 10.00 12.00

Spiced potato wedges seasoned with dried chilli flakes & sea salt. Served with sweet chilli & sour cream.

Steak Fries - V 7.00 9.00

Crispy beer battered Tasmanian russet potatoes seasoned with rosemary, thyme & sea salt.

Smoked Salmon on Turkish Bread 20.00 22.00

Huon Valley smoked salmon on lightly toasted Turkish bread with dill infused creme fraiche, baby capers & hand diced wild rocket.

Add 2 free range poached eggs 6.00 6.00

Brushchetta - V (3pcs) 16.00 18.00

Diced vine ripened roma tomatoes, marinated Persian feta cheese, basil pesto on toasted garlic sour dough. Drizzled with aged balsamic vinegar & fine herbs.

All burgers served on charcoal brioche bun. Burgers, wraps and sandwich served with your choice of steak fries or sweet potato fries.

BURGERS/SANDWICHES/WRAPS M NM

Loaded Tajima Beef Burger 18.00 20.00

200gm of premium grass fed homemade tajima waygu patty with crispy bacon, fried egg, coral lettuce, sliced tomato, melted cheddar cheese, red onion and chilli mayo.

Hot & Spicy Bird 18.00 20.00

Grilled marinated chicken tenders, crispy bacon, avocado pulp, sliced tomato, coral lettuce and peri peri sauce & mayo.

Crispy Haloumi Burger - V 18.00 20.00

Fried panko crumbed haloumi, avocado pulp, sliced tomato, red onion jam & coral lettuce with aioli.

Moroccan Lamb Shoulder Wrap 18.00 20.00

Slow cooked lamb shoulder in moroccan herbs & spices, coral lettuce, sliced tomato, Spanish onion & tzatziki.

Vegetarian Wrap 18.00 20.00

Grilled zucchini, grilled eggplant, avocado, aged cheddar cheese, sliced tomato & grilled cyprus haloumi with aioli.

Loaded King Gourmet Sandwich 18.00 20.00

150gm of grass fed black Angus scotch fillet with lettuce, tomato, caramelised onion, bacon, egg & melted cheddar cheese served on lightly toasted Turkish bread & BBQ sauce.

SALADS M NM

Chicken Caesar Salad 20.00 22.00

Grilled chicken tenderloins marinated in garlic, baby cos lettuce, bacon, croutons, soft boiled egg, shaved parmesan cheese & caesar dressing.

Vegetarian Option - V/GF 22.00 24.00

Baby cos lettuce, soft boiled egg, grilled Cyprus haloumi, avocado & caesar dressing.

Avocado & citrus Salad - GF/VE 20.00 22.00

Diced avocado, orange segments, heritage tomato & hand picked wild rocket dressed in classic French vinaigrette.

Calamari Salad - GF 20.00 22.00

Crispy baby squid marinated in garlic & lightly coated in rice flour, tossed in mixed beans sprouts, cherry tomato & lightly dressed with sweet chilli & lime dressing.

Smoked Chicken Breast Salad - GF 21.00 23.00

Smoked free range chicken breast thinly sliced & tossed in spiced butternut pumpkin, peptic seeds, quinoa & cherry tomato topped with preserved lemon yogurt & fine herbs.

PASTA, RICE & MAINS

	M	NM
Prawn & Crab Chilli Pasta King prawns, picked Alaskan crab meat cooked in homemade white wine, garlic & tomato sauce with a hint of fresh birds-eye chilli pasta tossed in handmade tagliatelle & garnished with baby herbs.	30.00	32.00
Tagliatelle Marinara NZ green lip mussels, baby squid & prawns cooked in homemade napoli sauce & tossed in homemade tagliatelle & finished with baby herbs.	30.00	32.00
Spinach & Ricotta Cannelloni - V (3pcs) Cannelloni tubes filled with baby spinach & ricotta on rich homemade tomato fondue & topped with freshly shaved parmesan cheese & baby herbs.	22.00	24.00
Mild Lamb Curry - GF Marinated pieces of lamb cooked in traditional north Indian herbs & spices, gently simmered to perfect tenderness with green peas & diced potatoes served with Palau rice.	24.00	26.00
Paneer Makhani - V/GF Diced cottage cheese finished in traditional mild rich & silky tomato sauce with green peas & fresh coriander topped with spiced yogurt & served with Palau rice.	24.00	26.00
Pan Fried Whole Baby Snapper Pan fried locally sourced baby snapper topped with mixed asian salad of herbs & spices & finished with fragrant ginger & soy sauce served with a side of Jasmine rice.	35.00	37.00

NOTTINGHILL 65 CLASSICS

	M	NM
Chicken Schnitzel 200gm of tenderised free range chicken breast freshly coated with panko bread crumbs & mixed herbs.	22.00	24.00
Chicken Parmigiana Sliced Prager Ham, homemade Napolitana sauce & melted mozzarella cheese on tenderised free range chicken breast.	24.00	26.00
Australian Farmed Pan Fried Barramundi - GF	23.00	26.00
Crispy Beer Battered Flatheads fillets (3pcs)	20.00	22.00
Seafood Basket Battered flathead 1pc, grilled garlic prawns 3pc, grilled scallops 3pc & crispy salt & pepper baby squid 5pc.	30.00	32.00
PIZZA 10" BASE	M	NM
Margherita - V Vine ripened roma tomato, mozzarella cheese, fresh basil on homemade tomato sauce	17.00	19.00
Hawaiian Smoked prager ham, diced pineapple, mozzarella cheese on homemade tomato sauce.	17.00	19.00
Meat lovers BBQ sauce base, ground beef, salami, ham and mozzarella cheese.	20.00	22.00

PADDOCK TO PLATE

	M	NM
250gm of Grain Fed Rump - GF	26.00	28.00
250gm of Dry aged 42 days of Porterhouse Steak	34.00	36.00
Riverine - GF	40.00	42.00
300gm of Dry aged 42 days Scotch Fillet Black Angus - GF		
200gm Chargrilled free range chicken breast marinated in garlic & thyme.	24.00	26.00
Short Ribs 500gms - GF Beef ribs slow cooked in apple & cider, smokey BBQ & chilli sauce	35.00	37.00
Pork Ribs 500gm - GF Braised pork ribs in aromas & finished with smokey hickory & BBQ sauce with a hint of chilli sauce.	35.00	37.00
Share plate Steak & Ribs 250gm of chargrilled grain fed rump, rack of pork ribs or beef ribs finished in smokey BBQ sauce.	65.00	70.00

All meals from paddock to plate are served with chips & salad OR creamy mash & sautéed market vegetables and your choice of gravy, pepper, mushroom, bernaïse sauce and red wine jus.

SENIOR SPECIALS - 17.00

Beef Lasagne Served with garden salad.
Crispy Beer Battered Flathead Fillets (2pcs) Served with chips & salad OR Mash & vegetables.
Chicken Schnitzel Served with chips & salad OR Mash & vegetables.
Vegetarian Wrap Served with steak fries OR sweet potato fries.
Lamb & Rosemary Sausages Served with green peas, creamy mash & red wine jus.

CONDITIONS APPLY.

KIDS MENU - 12.00

Mini Schnitzel & chips
Beef lasagne & chips
Beer battered fish & chips
Cheeseburger & chips
Cheese macaroni & green peas
Penne pasta tossed with butter

Available for children 12 & under. Every meal comes with a pop top & ice cream. Plus a kids activity pack!