

EST: 2013



PLATES

BRISBANE

CAFE - BAR - RESTAURANT

DINNER MENU

ENTRÉE

Grilled focaccia with tapenade and dukka (V) - \$8.00

Charcuterie share plate with San Daniele prosciutto, salami and wagyu braesola - \$28.00

Skull Island prawns with ruby grapefruit, avocado, cherry tomato and citrus dressing (GF) - \$22.00

Salt and pepper soft shell crab with green papaya salad - \$22.00

Roast cauliflower and beetroot salad with haloumi, kale and pine nuts (V, GF) - \$19.00 / \$24.00
...add grilled chicken (GF) - \$23.00 / \$28.00

WOOD FIRED PIZZA

Pulled beef, corn, capsicum, mozzarella and chimmichurri - \$22.00

Margherita with vine ripened tomatoes, basil and oregano (V) - \$18.00

Pepperoni, ham, mushroom and artichoke with chilli - \$22.00

SIDE DISHES

Steamed vegetables - \$8.00

Rocket, apple, walnut and parmesan salad - \$8.00

Sweet potato chips with chimmichurri and sour cream - \$8.00

Roast spring vegetables with honey and almonds - \$8.00

French fries with aioli - \$8.00

CASUAL DINING

Plates fish and chips with lemon aioli - \$25.00

Wagyu beef burger with bacon, onion jam, jack cheese and steak chips with smoky aioli - \$25.00

Open grilled chicken sandwich with avocado, vine ripened tomatoes and bocconcini - \$24.00

MAIN COURSE

Rack of spring lamb with chorizo, cannellini beans and spinach (GF) - \$34.00

Nolan's private selection sirloin with mushroom ragout and Lyonnaise potato tart (GF) - \$36.00

Cone Bay crispy skin barramundi with new potatoes, olives and lemon (GF) - \$30.00

Darling Downs pork tenderloin with spätzle, apple and vanilla, cider and mustard jus - \$30.00

Gnocchi with pumpkin, marjoram, ricotta and preserved lemon (V) - \$19.00 / \$28.00

Chicken breast 'Saltimbocca' with polenta chips and salsa verde - \$32.00

DESSERTS

Chocolate marquis with toasted coconut gelato - \$13.50

Sticky banana pudding with salted caramel and vanilla bean ice cream - \$13.50

Semi freddo with mango, passionfruit and raspberry - \$13.50

Champagne chiboust with fresh berries - \$13.50

Australian cheeses with spicy pear chutney and parmesan sable

.... with two cheeses - \$18.00

.... with three cheeses - \$22.00

• (V) = Vegetarian (GF) = Gluten Free • If you have any special dietary requirements please let us know • Price includes GST •

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BEVERAGE LIST

BEER ON TAP

XXXX Gold	\$7.50
James Squire 150 Lashes Pale Ale	\$8.00
Newstead Brewing Golden Ale	\$8.50

LOCAL STUBBIES

Crown Lager	\$8.00
James Boag's Premium	\$8.00
Hahn Super Dry	\$8.00
Pure Blonde	\$8.00
XXXX Bitter	\$7.50
XXXX Gold	\$7.50
Hahn Lite	\$7.00

AUSTRALIAN CRAFT BEERS

4 Pines Kolsch	\$10.00
Newstead Brewing Golden Ale	\$10.00
Newstead Brewing Pale Ale	\$10.00
Newstead Brewing Porter	\$10.00

IMPORTED BEERS

Asahi Super Dry	\$9.00
Peroni	\$9.00
Corona	\$9.00

CIDER

Bulmers Apple Cider	\$7.50
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SPIRITS

Teacher's Scotch, Jim Beam, Vodka O, Larios Gin, Tequila Blu, Bundaberg Rum, Bacardi Rum, Chateau Chantelle Brandy, Johnnie Walker Red Label	\$7.50
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PREMIUM SPIRITS

Johnnie Walker Black Label, Absolut Vodka, Canadian Club, Jack Daniels, Chivas Regal, Jamesons Irish Whisky, Wild Turkey, Tanqueray Gin, Southern Comfort, Captain Morgan	\$9.00
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DELUXE SPIRITS

Cragganmore - 12yr	\$12.00
Glenfiddich - 15yr	\$13.00
Belvedere Pure	\$13.00
Glenmorangie - 18yr	\$15.00
Blind Tiger Gin - Organic	\$10.00

LIQUEURS

Baileys, Cointreau, Butterscotch Schnapps, Drambuie, Frangelico, Dom Benedictine, Galliano (assorted), Grand Marnier, Kahlua, Ouzo, Tia Maria, Malibu	\$8.50
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COGNACS

VSOP	\$10.50
XO	\$20.00

APERITIFS

Campari, Pimms, Cinzano Dry, Rosso & Bianco	\$7.50
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PORTS

Galway Pipe	\$9.00
Penfolds Grandfather	\$16.00

NON-ALCOHOLIC BEVERAGES

Soft Drinks	\$4.00
Bottled Water	\$4.50
Juices & Cans of Soft Drinks	\$4.50
Lemon, Lime & Bitters	\$4.50
Ginger Beer	\$4.50

TEA & COFFEE

Tea/Coffee/Chai	\$4.50
Tea/Coffee/Chai - Mug/Takeaway	\$5.50
Flavoured Coffee	\$5.00
Flavoured Coffee - Mug/Takeaway	\$6.00

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WINE LIST

SPARKLING WINE & CHAMPAGNE

	REGION	GLASS	BOTTLE
Chandon Pinot Noir Chardonnay	Yarra Valley, VIC	\$15.00	\$70.00
Wild One Estate Brut	SA	\$9.00	\$40.00
Moet & Chandon Imperial	France	-	\$145.00

WHITE WINE

	REGION	GLASS	BOTTLE
Wild One Estate Chardonnay	SA	\$9.00	\$40.00
Summer Poppy Sauvignon Blanc	Marlborough, NZ	\$13.00	\$60.00
Angove Family Crest Chardonnay	McLaren Vale, SA	\$13.00	\$58.00
Innocent Bystander Pinot Gris	Yarra Valley, VIC	\$14.00	\$63.00
Moonstruck Moscato	VIC	\$11.00	\$ 50.00

RED WINE

	REGION	GLASS	BOTTLE
Wild One Estate Cabernet Merlot	SA	\$9.00	\$40.00
Brown Brothers Heathcote Shiraz	Heathcote, VIC	\$14.00	\$63.00
Schild Estate Merlot	Barossa Valley, SA	\$13.00	\$60.00
Whistle Post Cabernet Sauvignon	Coonawarra, SA	\$13.00	\$60.00
Devils Corner Pinot Noir	Freycinet, TAS	\$13.00	\$59.00

WINE BY THE BOTTLE

	REGION	GLASS	BOTTLE
Eradus Awatere Pinot Noir	Marlborough, NZ	-	\$63.00
Stage Door Front and Centre Shiraz	Barossa, SA	-	\$65.00
Borgo Viscone Pinot Grigio	Italy	-	\$58.00

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