

NOLANS

EATERY AND PROVISIONS
AT THE GOODS SHED BALLARAT
PLATFORM No.6

BREAKFAST (UNTIL 1PM)

1816 sourdough, rye or apricot + walnut loaf
Inglenook dairy butter, beerenberg honey or preserves.

coconut and chia pudding, rhubarb compote, strawberry
gum and lemon verbena, toasted coconut + yoghurt.

belgian waffles, daintree estate milk chocolate, cacao nibs
whipped mascarpone, raspberries, real maple syrup.

free range "green eggs" fried egg + salt kitchen charcuterie
bacon roll, smoked mozzarella, tomato chutney, rocket.

2 free range "green eggs" eggs on toast, poached, scrambled
or fried on 1816 sourdough or rye.

house made labneh, roasted heirloom tomatoes, dukkah
lamb chorizo, soft poached egg, 1816 sourdough or rye.

nolans smashed avocado, meredith dairy goats feta, pickled
baby onions, chervil, 1816 sourdough or rye. (add poached egg 3)

truffle scrambled eggs, "mushroom connection" mushroom
ragyu, chives, crème fraiche, 1816 sourdough or rye.

cold smoked ōra king salmon, house made potato rosti,
poached free range "green eggs" eggs, zesty spiced hollandaise.

the goods shed big breakfast, 2 free range "green eggs" eggs,
salt kitchen charcuterie bacon + breakfast sausage, house
made potato rosti, field mushroom, roasted tomatoes on
1816 sourdough or rye.

EXTRAS

egg | hollandaise | tomato chutney

potato rosti | field mushrooms | heirloom tomatoes

salt kitchen charcuterie bacon or breakfast sausage | smashed avo

LUNCH (FROM 12PM)

10 garden crudites, miso sunflower seed cream, wild garlic, wild fennel. 20

18 stracciatella, western plains pork nduja, witlof, blackberry pickle. 24

cold smoked ōra king salmon, tōgarashi spice, lemon + caper salsa. 27

24 hand rolled tagliatelle, goolwa pippa vongole. 26

salt baked celeriac, roasted celeriac cream, pickled stem, celery leaf. 30

16 panko crumbed western plains pork neck, spring peas, mint, mustard,
pickled shallots. 38

15 southern ranges rump cap, shoestring fries, green chilli chimichurri,
rich beef jus. 45

24

SIDES

22 shoestring fries, confit garlic mayo. 10

26 mixed leaf salad, apple kombucha dressing. 12

PIZZAS

27 margherita, san marzano tomato, basil, fior di latte. 23

30 "mushroom connection" mushrooms, crème fraiche, hazelnut
fior di latte. 26

confit kipfler potato, rocket pesto, red onion jam, taleggio, rosemary. 24

istra salami, smoked scamorza, char grilled capsicums, olives, onion. 27

3 Salt kitchen charcuterie fiocco, basil, fior di latte, san marzano
tomatoes, meredith dairy goats feta. 28

5 skull island prawns, san marzano tomatoes, zucchini, fresh oregano,
calabrian chilli. 30

6

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DINNER (FROM 6PM)

SNACKS

warmed za'atar, spiced mt. zero olives.	9
1816 bakery sourdough, mount zero, evo'o, cultured inglenook dairy butter.	10
tallegio + porcini mushroom croquettes, black truffle mayo (2ea).	14
garden crudites, miso sunflower seed cream, wild garlic, wild fennel.	20
half dozen sydney rock oysters natural with lime house made mignonette baked with garlic + chive + add yarra valley trout roe	30
	8

SMALL PLATES

stracciatella, western plains pork nduja, witlof, blackberry pickle.	24
citrus cured + torched bass strait scallops, cauliflower, sage burnt butter.	25
hand rolled tagliatelle, goolwa pipi vongole.	26
gippsland beef carpaccio, black garlic, shiitake mushroom + hazelnut pesto, fried saltbush.	28
cold smoked ora king salmon, chef's secret togarashi spice, preserved lemon + caper salsa, focaccia crisp.	27

PIZZAS

margherita, san marzano tomato, basil, fior di latte.	23
'mushroom connection' mushrooms, crème fraiche, hazelnut, fior di latte.	26
confit kipfler potatoes, rocket pesto, red onion jam, tallegio, rosemary.	24
istra salami, smoked scamorza cheese, chargrilled capsicums, olives, onion.	27
Salt kitchen charcuterie fiocco, basil, fior di latte, san marzano tomatoes, meredeth dairy goats feta.	28
skull island prawns, san marzano tomatoes, zucchini, fresh oregano, calabrian chilli.	30

SIDES

shoestring fries, confit garlic mayo.	10
roasted baby carrots, honey vinaigrette, walnuts.	13
shaved cucumber salad, pickled onions, dill.	12
mixed leaf salad, apple kombucha dressing	12

LARGE PLATES

southern ranges rump cap, shoestring fries, green chilli chimichurri, beef jus.	45
salt baked celeriac, roasted celeriac, cream, pickled stem, celery leaf.	30
market fish, whipped cod roe butter, mustard greens, wild fennel	mp
panko crumbed western plains pork, spring peas, mint, mustard, shallot	38
goldfields saddle of lamb, turnip, 'mushroom connection' mushrooms, broad beans, whipped potato	40

SWEETS + CHEESE

whipped basque cheesecake, honeycomb, wattleseed cream, crispy saltbush	17
daintree estate 70% chocolate sabayon tart, cacao nib, roasted wattleseed ice cream.	19
apple tartin to share, dark muscovado sugar, baked sourdough ice cream.	25
please speak to your server for our comprehensive cheese list	