

NOLANS

EATERY AND PROVISIONS
AT THE GOODS SHED BALLARAT
PLATFORM No.8

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 roasted cauliflower salad, lemon tahini dressing, spiced chickpeas. 23

18 "mushroom connection" mushroom ragyu, gnocchi, goats cheese. 30

hand rolled tagliatelle, goolwa pippi vongole. 26

24 buttermilk fried chicken burger, house kimchi, sweet pickle, fries. 28

16 beer battered fish and chips, house made tartare, lemon. 27

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

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

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 seamorza, 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,
6 calabrian chilli. 30

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DINNER (FROM 6PM)

SMALL PLATES

warm sourdough, smoked red gum + wattle butter.	5pp
orange + native thyme marinated mount zero olives.	9
panko crumbed beef cheeks (2), parmesan, chive.	14
confit garlic + oregano flatbread, shaved lardo.	15
jerusalem artichokes, whipped goat curd, marjoram.	19
freshly shucked tasmanian oysters, house stone fruit vinegar (min 3).	5ea
baked tasmanian oysters rockefeller (min 3).	5.5ea
hand rolled cavatelli, truffle cream, pangrattato.	24
wagyu bresaola, house pickles, green chilli chimichurri.	25

SOURDOUGH PIZZAS

margherita, san marzano tomato, fior di latte, basil, evo'o.	23
'mushroom connection' mushroom, provolone, truffle oil.	26
roasted potato, red onion jam, taleggio, rosemary + rocket.	24
pork + fennel sausage, roasted grape, gorgonzola, red onion.	26
prosciutto, san marzano tomato, buffalo mozzarella, oregano.	28
vodka nduja, fior di latte, parmesan, red onion, hot honey, basil.	28
lamb shoulder, san marzano tomato, olive jam, roasted pepper, mint.	27

LARGE PLATES

steak cut of the day, beef fat potato, onion, sauce bordelaise.	47
western plains pork, barberry + caper salsa, burnt cabbage.	39
market fish, bonito butter, lemon myrtle oil, sea herbs.	mp
cauliflower steak, shiitake + walnut pesto, mushroom mayo, saltbush.	31
pan roasted cornfed chicken, parsley verde, smoked almond, kale.	34

SHARED PLATES

800g slow cooked goldfields lamb shoulder, inglenook yoghurt, dukkah.	68
650g bone in mb4+ gippsland porterhouse, whiskey peppercorn sauce.	88

we prepare with care, please allow 35 minutes for shared plates.

ACCOMPANIMENTS

shoestring fries, confit garlic mayo.	12
burnt cabbage, nduja butter, aniseed myrtle furikake.	14
baby broccoli, mushroom xo.	14
mixed leaves, green goddess dressing, parmesan.	12

SWEETS + CHEESE

biscoff + wattle seed tiramisu, mascarpone.	15
whipped basque cheesecake, honeycomb, saltbush, bee pollen.	17
spiced pineapple rum baba, caramelised white chocolate, coconut.	18
nolans three cheese selection (40g ea), accompaniments + lavosh.	28