

NOLANS

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

BREAKFAST (UNTIL 1PM)

sourdough, rye or walnut + apricot toast (2pcs) with whipped butter, beerenberg farm preserves.	10
orange & ginger porridge, ancient grains, coconut yoghurt, ginger oat crumble.	18
two free range 'green eggs' eggs, on sourdough or rye.	15
brioche french toast, mascarpone, spiced salted caramel, banana, candied walnuts.	24
nourish breakfast bowl, english spinach, roasted pumpkin, quinoa, boiled egg, smoked almonds, meredith dairy feta, avocado.	24
free range 'green eggs' egg + 'salt kitchen charcuterie' bacon roll, smoked mozzarella, rocket, tomato chutney.	17
smashed avocado, roasted vine tomatoes, romanesco, whipped goat's cheese, toasted seeds on sourdough or rye.	23
truffle scrambled eggs, 'mushroom connection' mushrooms, crème fraîche on sourdough or rye.	27
green chilli chimichurri scramble, 'salt kitchen charcuterie' mortadella, peppered pecorino, house made flat bread.	28

EXTRAS

free range egg tomato chutney	3
avocado meredith dairy feta roasted vine tomatoes	5
'mushroom connection' mushrooms 'salt kitchen charcuterie' bacon or breakfast sausage	6
'salt kitchen charcuterie' mortadella	7
huon smoked salmon	8

LUNCH (FROM 12PM)

roasted cauliflower salad, lemon tahini dressing, spiced chickpeas.	21
hand rolled ricotta gnocchi, rocket + lime pesto, pine nuts.	25
king prawn + crab roll, iceberg lettuce, native spice + finger lime mayo, brioche, potato crisps.	28
buttermilk fried chicken burger, smoked mozzarella, house zucchini pickles, slaw, french fries.	26
beer battered fish, thick chips, house tartare, green leaves.	27
slow braised ox cheek, whipped potato, burnt onion jus.	35
steak cut of the day, french fries, sauce bordelaise.	47

SIDES

shoestring fries, confit garlic mayo, house chip salt.	11
leafy green salad, shallot pickle, house vinaigrette.	11

SOURDOUGH PIZZAS

margherita, san marzano tomato, fior di latte, basil, evoo.	23
'mushroom connection' mushroom, provolone, truffle oil.	26
roasted potato, red onion jam, taleggio, rosemary + rocket.	24
pork + fennel sausage, provolone, broccolini, chilli, pecorino.	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

SWEETS

biscoff + wattle seed tiramisu, mascarpone.	15
coconut crème brûlée.	15

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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, provolone, broccolini, chilli, pecorino.	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