

# 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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## CHEF'S TASTING MENU

enjoy a five-course dining experience featuring our chef's signature dishes with a creative twist.

\$95pp | available fridays and saturday

## DINNER (FROM 6PM)

### SNACKS

house made brioche, <i>inglenook dairy</i> butter, honey butter, bee pollen.	9ea
natural boomer bay tasmanian oysters, house muscatel vinegar, finger lime (min 3).	5ea
panko fried <i>loddon valley</i> lamb cutlet, pea + yuzu emulsion.	9ea
tempura zucchini flower, lemon myrtle + scallop mousse.	7ea
potato terrine, fermented black garlic, whipped <i>meredith dairy</i> goat's cheese.	6ea

### SMALL PLATES

fresh baby turnips, roasted macadamia cream, wild garlic.	18
aniseed myrtle hummus, <i>mushroom connection</i> mushrooms, saltbush.	18
beef tartare, house dried tomatoes, cured yolk, truffled pecorino.	25
kingfish crudo, peach kombucha, tasmanian wasabi, finger lime.	28
ricotta + wattleseed tortellini, burnt onions, broth, aged grana padano, chive.	24/34

### SOURDOUGH PIZZAS

margherita, san marzano tomatoes, fior di latte, basil, <i>mount zero</i> evo'o.	23
roasted potato, taleggio, red onion jam, rosemary roquette pesto.	24
local figs, roasted walnuts, whipped gorgonzola, marjoram, scamorza.	27
<i>mushroom connection</i> mushrooms, confit garlic, provolone, truffle, parsley.	26
vodka nduja, fior di latte, parmesan, red onion, basil, hot honey.	28
slow cooked beef cheeks, fior di latte, pecorino, roasted jalapeño verde.	30
<i>istra</i> hot salami, sicilian chilli, fior di latte, san marzano tomatoes.	28
<i>salt kitchen charcuterie</i> mortadella, stracciatella, pickled cherries, roasted pistachio.	27

### LARGE PLATES

pan roasted market fish, charred broccolini, white bean gazpacho, wild garlic.	mp
cornfed chicken breast, corn + truffle risotto, rich chicken jus.	36
<i>western plains</i> pork chop, roasted apricot, moreilla, red onion, kipfler potatoes, ballarat lager jus.	38
<i>loddon valley</i> lamb neck, sheep milk yoghurt, garden zucchini, native thyme + mint verde.	39
chef's steak cut of the day, shoestring fries, roasted bone marrow jus.	47
nolans signature mixed grill, potato terrine, roasted bone marrow jus, burnt onion jam.	49



### ACCOMPANIMENTS

shoestring fries, smoked garlic mayo.	12
gippsland asparagus, mint + watercress velouté, toasted seeds.	14
wattleseed miso glazed pumpkin, smoked goat's curd, fermented honey.	14
heirloom tomato salad, ricotta salata, basil.	16

### SWEETS + CHEESE

house lemon sorbet, torched meringue.	10
rhubarb choux bun, caramelised white chocolate, wattleseed.	14
roasted walnut + coffee tart, malted jersey milk ice cream.	16
chamomile tea panna cotta, spring strawberries, vanilla.	18
nolans three cheese selection, hand rolled lavosh, house accompaniments.	29

Here at Nolans, we support local suppliers, producers and artisans. Some of our friends include Inglenook Dairy, Natures Cargo, The Mushroom Connection, Wilsons, Itinerant Spirits, Salt Kitchen Charcuterie and more.

  nolans.ballarat

Please note, all credit card payments incur a processing fee of 1.32% (Visa & MasterCard) or 1.76% (American Express). We request all dietary requirements to be advised to their waiter prior to ordering. 15% surcharge applies on public holidays.

THE GOODS SHED