

#### **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

#### LUNCH (FROM 12PM)

- roasted cauliflower salad, lemon tahini dressin
  - hand rolled ricotta gnocchi, rocket + lime pest
  - king prawn + crab roll, iceberg lettuce, native finger lime mayo, brioche, potato crisps.
- buttermilk fried chicken burger, smoked mozzare house zucchini pickles, slaw, french fries.
- beer battered fish, thick chips, house tartare,
- slow braised ox cheek, whipped potato, burnt or
- steak cut of the day, french fries, sauce borde

### SIDES

shoestring fries, confit garlic mayo, house chi leafy green salad, shallot pickle, house vinaig

# SOURDOUGH PIZZAS

margherita, san marzano tomato, fior di latte, 'mushroom connection' mushroom, provolone, truf roasted potato, red onion jam, taleggio, rosema pork + fennel sausage, provolone, broccolini, c prosciutto, san marzano tomato, buffalo mozzare vodka nduja, fior di latte, parmesan, red onion lamb shoulder, san marzano tomato, olive jam, r

## **SWEETS**

8

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

() onlans.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.

ng, spiced chickpeas.	21
to, pine nuts.	25
e spice +	28
ella,	26
, green leaves.	27
nion jus.	35
elaise.	47
ip salt.	11
grette.	11
basil, evoo.	23
ffle oil.	26
ary + rocket.	24
chilli, pecorino.	26
ella, oregano.	28
n, hot honey, basil.	28
roasted pepper, mint.	27

15 15

# THE GOODS SHED

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

#### **DINNER (FROM 6PM)**

#### **SNACKS**

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

#### **SMALL PLATES**

fresh baby turnips, roasted macadamia cream, wild garlic.	18
aniseed myrtle hummus, mushroom connection 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, mount zero evo'o.	23
roasted potato, taleggio, red onion jam, rosemary roquette pesto.	24
local figs, roasted walnuts, whipped gorgonzola, marjoram, scamorza.	27
mushroom connection 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
istra hot salami, sicilian chilli, fior di latte, san marzano tomatoes.	28
salt kitchen charcuterie mortadella, stracciatella, pickled cherries, roasted pistachio.	27

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.

#### CHEF'S TASTING MENU

with a creative twist.

\$95pp | available fridays and saturday

# LARGE PLATES

pan roasted market fish, charred broccolini, white

cornfed chicken breast, corn + truffle risotto,

western plains pork chop, roasted apricot, morci kipfler potatoes, ballarat lager jus.

loddon valley lamb neck, sheep milk yoghurt, gar native thyme + mint verde.

chef's steak cut of the day, shoestring fries, r

nolans signature mixed grill, potato terrine, ro burnt onion jam.

#### ACCOMPANIMENTS

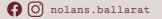
shoestring fries, smoked garlic mayo.

gippsland asparagus, mint + watercress velouté, wattleseed miso glazed pumpkin, smoked goat's cu heirloom tomato salad, ricotta salata, basil.

# **SWEETS + CHEESE**

house lemon sorbet, torched meringue.

rhubarb choux bun, caramelised white chocolate, roasted walnut + coffee tart, malted jersey milk chamomile tea panna cotta, spring strawberries, nolans three cheese selection, hand rolled lavos



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enjoy a five-course dining experience featuring our chef's signature dishes

bean gazpacho, wild garlic.	mp
rich chicken jus.	36
illa, red onion,	38
rden zucchini,	39
roasted bone marrow jus.	47
basted bone marrow jus,	49

	12
toasted seeds.	14
ard, fermented honey.	14
	16

	10
wattleseed.	14
cice cream.	16
vanilla.	18
sh, house accompaniments.	29



# THE GOODS SHED