

# NOLANS

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

## LUNCH (FROM 11:30AM)

smoked salmon bagel, lemon myrtle cream cheese, fried capers, watercress, house made potato crisps.

summer pea risotto, *meredith dairy* goat's cheese, candied walnuts.

confit duck ragu, hand rolled pappardelle, green olives, aged grana padano, sourdough pangrattato.

wagyu beef burger, *maffra cheddar*, *salt kitchen charcuterie* bacon jam, black garlic mayo, *westmont pickles* on a house made milk bun with shoestring fries.

market 'fish + chips', shaved fennel + orange salad, garden herb + caper mayo.

*loddon valley lamb* salad, pearl cous cous, soft herbs, pomegranate, chickpeas.

cornfed chicken breast, heirloom tomatoes, straciatella, basil.

chef's steak cut of the day, shoestring fries, sauce robert.

## SIDES

shoestring fries, smoked garlic mayo. 12

mixed leaves, *vansetter vodka* + dill vinaigrette. 12

## WEEKEND BRUNCH CLUB

join us on saturdays and sundays to indulge in our brunch menu.

available every weekend from 10am.

## SOURDOUGH PIZZAS

21 margherita, san marzano tomato, fior di latte, basil, evo'o. 23

*mushroom connection* mushroom, provolone, truffle oil. 26

24 roasted potato, red onion jam, taleggio, rosemary + rocket. 24

32 slow cooked beef cheeks, fior di latte, roasted jalapeño verde. 29

vodka nduja, fior di latte, parmesan, red onion, hot honey, basil. 28

27 *istra* hot salami, sicilian chilli, fior di latte, san marzano tomatoes. 28

*salt kitchen charcuterie* mortadella, straciatella, pickled cherries, roasted pistachio. 27



## SWEETS

28 russian honey cake, fermented honey cream, bee pollen. 13

32 coconut crème brûlée. 15

47 dark chocolate mousse, tahini cream, sesame brittle. 15

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 Chareuterie 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

# NOLANS

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

## WEEKEND BRUNCH CLUB

join us on saturdays and sundays to  
indulge in our brunch menu.

available every weekend from 10am.

## DINNER (FROM 5:30PM)

### 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
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
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
<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
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