

AT THE GOODS SHED BALLARAT

# 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**

24

32

27

27

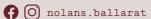
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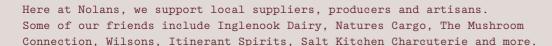
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margherita, san marzano tomato, fior di latte, basil, evo'o. 23 mushroom connection mushroom, provolone, truffle oil. 26 roasted potato, red onion jam, taleggio, rosemary + rocket. 24 slow cooked beef cheeks, fior di latte, roasted jalapeño verde. 29 vodka nduja, fior di latte, parmesan, red onion, hot honey, basil. 28 istra hot salami, sicilian chilli, fior di latte, san marzano tomatoes. 28 salt kitchen charcuterie mortadella, stracciatella, 27 pickled cherries, roasted pistachio. **SWEETS** 

russian honey cake, fermented honey cream, bee pollen. 13 coconut crème brûlée. 15 15 dark chocolate mousse, tahini cream, sesame brittle.











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# **DINNER (FROM 5:30PM)**

#### **SNACKS**

house made brioche, inglenook dairy butter, honey butter, bee pollen. natural boomer bay tasmanian oysters, house muscatel vinegar, finger lime (min 3). 5ea panko fried loddon valley lamb cutlet, pea + yuzu emulsion. potato terrine, fermented black garlic, whipped meredith dairy 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 28 kingfish crudo, peach kombucha, tasmanian wasabi, finger lime. 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. roasted potato, taleggio, red onion jam, rosemary roquette pesto. 24 mushroom connection mushrooms, confit garlie, 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, 27 roasted pistachio.

#### **LARGE PLATES**

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

#### **ACCOMPANIMENTS**

shoestring fries, smoked garlic mayo. 12 wattleseed miso glazed pumpkin, smoked goat's curd, fermented honey. 14 16 heirloom tomato salad, ricotta salata, basil.

## **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.



