

# NOLANS

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

## LUNCH (FROM 11:30AM)

### SMALL PLATES

warm focaccia, whipped butter.

mixed marinaded olives, citrus oil.

parmesan polenta fries, rosemary, aioli.

arancini, spicy sugo, grana padano (1pc/2pcs).

### LARGE PLATES

cavatelli, creamy truffle, wild local mushroom.

‘fish + chips’, rockling, chunky chips, celeriac remoulade, caper mayo.

beef burger, smoked mayo, lettuce, tomato, fries.

slow cooked lamb salad, fresh herbs, couscous, balsamic vinaigrette.

spaghetti, prawn, chilli, garlic, lemon.

herbed chicken cotoletta, fries, lemon, celeriac remoulade.

striploin mb4+, fries, jus.

### SIDES

fries, smoked aioli.

rocket, pickled shallot, parmesan salad.

### SOURDOUGH PIZZAS

8 margherita, san marzano tomato, fior di latte, basil, evo’o. 19

8 roasted potato, red onion jam, taleggio, rosemary, rocket. 22

12 *mushroom connection* mushroom, provolone, truffle oil. 25

9/16 pepperoni, sicilian chilli, san marzano tomato, fior di latte. 27

slow cooked beef cheek, fior di latte, roasted jalapeño verde. 27

pulled lamb, caramelised red onion, fior di latte, sun dried tomato. 27

25 garlic chilli prawn, san marzano tomato, fior di latte, preserved lemon. 29

### SWEETS

29 sorbetto - ask staff for today’s flavour (per scoop). 4

32 cannoli - ask staff for today’s flavour (per piece). 6

32 bomboloni, chocolate hazelnut (4 pcs). 12

44 lemon polenta cake, choice of mascarpone or vanilla ice cream. 14

tiramisu. 15

*a nolan's classic made with vansetter coffee liqueur.*

9

11

### WEEKEND BRUNCH CLUB

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

available every weekend from 10am.

  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  
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PLATFORM No.8

## DINNER (FROM 5:30PM)

### SMALL PLATES

|                                                                        |      |
|------------------------------------------------------------------------|------|
| warm focaccia, whipped butter.                                         | 8    |
| mixed marinaded olives, citrus oil.                                    | 8    |
| parmesan polenta fries, rosemary, aioli.                               | 12   |
| arancini, spicy sugo, grana padano (1pc/2pcs).                         | 9/16 |
| calamari fritti, charred lemon, caper aioli.                           | 18   |
| polpette al sugo, veal + beef meatballs, spicy sugo, grilled focaccia. | 18   |
| burrata, heirloom tomatoes, basil oil, fresh basil.                    | 17   |
| confit garlic flatbread, fior di latte.                                | 17   |

### LARGE PLATES

|                                                                            |         |
|----------------------------------------------------------------------------|---------|
| cavatelli, creamy truffle, wild local mushroom.                            | 25      |
| risotto, chicken, crispy skin, corn, grana padano wafer.                   | 28      |
| pappardelle, braised veal ragu.<br>+ burrata.                              | 29<br>9 |
| spaghetti, prawn, chilli, garlic, lemon.                                   | 32      |
| herbed chicken cotoletta, fries, lemon, celeriac remoulade.                | 32      |
| porchetta, smashed herbed chat potatoes, honey baby carrots, rosemary jus. | 34      |
| lamb shank, mash, tuscan kale, red wine jus.                               | 36      |
| humpty doo barramundi, roast kipfler potatoes, almond caper salsa.         | 36      |
| striploin mb4+, fries, jus.                                                | 44      |

### SOURDOUGH PIZZAS

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| margherita, san marzano tomato, fior di latte, basil, evo'o.             | 19 |
| roasted potato, red onion jam, taleggio, rosemary, rocket.               | 22 |
| <i>mushroom connection</i> mushroom, provolone, truffle oil.             | 25 |
| pepperoni, sicilian chilli, san marzano tomato, fior di latte.           | 27 |
| slow cooked beef cheek, fior di latte, roasted jalapeño verde.           | 27 |
| pulled lamb, caramelised red onion, fior di latte, sun dried tomato.     | 27 |
| garlic chilli prawn, san marzano tomato, fior di latte, preserved lemon. | 29 |

### SIDES

|                                          |    |
|------------------------------------------|----|
| fries, smoked aioli.                     | 9  |
| rocket, pickled shallot, parmesan salad. | 11 |
| charred broccolini, almond, feta.        | 14 |
| heirloom tomatoes, balsamic.             | 14 |

### SWEETS

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| sorbetto - ask staff for today's flavour (per scoop).                     | 4  |
| cannoli - ask staff for today's flavour (per piece).                      | 6  |
| bomboloni, chocolate hazelnut (4 pcs).                                    | 12 |
| lemon polenta cake, choice of mascarpone or vanilla ice cream.            | 14 |
| tiramisu.<br><i>a nolan's classic made with vansetter coffee liqueur.</i> | 15 |

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