

NOTTINGHILL

65

OPENING HOURS

MONDAY

Lunch 11.30am - 2.00pm

TUESDAY

Lunch 11.30am - 2.00pm

WEDNESDAY

All Day 11.30am - 8.00pm

THURSDAY

All Day 11.30am - 8.00pm

Thursday Night Specials \$15.00

From 5.30pm- 8.00pm

- 250gm Rump Steak
- Chicken Schnitzel
- Crispy Battered Flathead Fillets

All meals are served with chips & salad only

And your choice of sauce: Gravy, Mushroom or Pepper

FRIDAY

All Day 11.30am - 8.30pm

SATURDAY

All Day 11.30am - 8.30pm

SUNDAY

Breakfast 9.00am - 11.00am

Lunch 11.30am - 2.00pm

COFFEE & CAKE DAILY SPECIAL - \$6.90

PLEASE SEE BLACKBOARD FOR DAILY SPECIALS

Please note opening hours are subject to change without notice.

BAR SNACKS & ENTREES

M NM

Garlic and Herb Bread

Homemade herb and garlic butter on oven roasted sourdough

6 8

Salt and Pepper Squid (12pcs)

Baby squid in pepper and rice flour, served with wild rocket, spanish onions and cherry tomato salad with black garlic aioli

16 18

Peking Duck Spring Rolls (3pcs)

Homemade duck spring rolls with mixed sprout salad, cherry tomatoes and served with lime, ginger and sweet chilli sauce

15 17

Pork Croquettes (3pcs)

Fennel pork mince cooked in traditional spices and combined with mash potato, rolled in Japanese bread crumbs and served with jalapeno aioli

12 14

Seared Scallops (5pcs)

On julienne of granny smith apples, baby herbs and served with soy, ginger and sesame dressing

16 18

Teriyaki Chicken Skewers (4pcs)

Grilled chicken thigh served on cucumber, onion, and tomato salsa mixed with fresh mint, coriander, garlic, chilli and lime

15 17

Potato Wedges

Spiced potato wedges seasoned with chilli flakes and sea salt served with sour cream and chilli sauce

10 12

Chunky Chips

Beer battered Tasmanian russet potatoes seasoned with rosemary and thyme sea salt served with your choice of aioli, gravy or tomato sauce

7 9

Sweet Potato Fries

Shoestring sweet potato fries served with chipotle mayo

10 12

SALADS

M NM

Chicken Caesar Salad

Grilled chicken tenders, baby cos lettuce, bacon, croutons, soft boiled eggs, shaved parmesan cheese and caesar dressing

17 19

Prawn Salad

Queensland Yamba prawns with lychee, avocado, spanish onions, cherry tomato and wild rocket with lime and sweet chilli dressing

19 21

Vegetarian Salad

Roasted butternut pumpkin, wild rocket, pine nuts, heritage tomatoes and marinated goats cheese with house dressing

17 19

BURGERS & GOURMET SANDWICHES

M NM

Wagyu Beef Burger

200gm Homemade Wagyu patty, bacon, tomato, lettuce, tomato bush chutney, american cheddar cheese and smoked BBQ sauce

17 19

Peri Peri Chicken Burger

Grilled chicken tenderloins marinated in Portuguese spices and yogurt with aioli, tomato, lettuce, avocado and American cheddar cheese

17 19

Vegetarian Burger (V)

Homemade vegetable patty of potato, corn, and green peas with tomato relish, aioli, cheese, sliced tomato, lettuce and avocado

16 18

All Burgers are served on a Brioche Bun

King Gourmet Steak Sandwich

150gm Black Angus scotch fillet with lettuce, tomato, melted gruyere, pickled beetroot and caramelised onion jam served on lightly toasted sourdough

20 22

Smoked Salmon Sandwich

Tasmanian smoked salmon with wild rocket, pickled cucumber ribbons, baby capers, avocado and sour cream on lightly toasted sourdough

20 22

Vegetarian Wrap

Grilled halloumi, zucchini, eggplant, tomato, lettuce, avocado and aioli served on grilled tortilla bread

16 18

Pulled Pork Fajita

Sou vide pork with black bean chilli sauce, lettuce, pickled cucumber, coriander, mint and chipotle mayo served on grilled tortilla bread

17 19

All Burgers, Wraps and Sandwiches are served with Chunky Chips

PASTA, NOODLE & RICE DISHES

All Pasta served is homemade

M NM

Fennel and Pork Fettuccini

Slow cooked fennel and pork mince in rich napolitana sauce with house made Fettuccini pasta and topped with shaved parmesan cheese

20 23

Seafood Tagliatelle

Prawns, mussels, and baby squid in homemade white wine and rose' sauce with a hint of chilli, lime and fine herbs topped with shaved parmesan cheese

24 27

Wagyu Beef Stir Fry

Organic homemade udon noodles with sautéed pakchoy, zucchini, carrots, pickled ginger and Japanese yaki soba sauce with a light hint of chilli and mirin

22 25

* Vegetarian option is available for the above with Tofu

Vegetarian Pasta

Homemade fettucine, oyster mushrooms, swiss brown mushrooms, spanish onions, green peas and grilled zucchini finished with lemon white wine sauce and parmesan cheese

20 23

Stir Fry Vegetable Noodles

Egg noodles, with cabbage, gai lan, tofu and homemade sauce of garlic, chilli, ginger and coriander

20 23

*Add Chicken to the above - \$5

Mild Chicken Curry

Chicken thigh cooked in northern Indian style with traditional herbs and spices served with cucumber and tomato salad with garlic naan or fragrant jasmine rice

24 27

Beef Stroganoff

Premium cut beef strips and button mushrooms in a sour cream and gravy served on fragrant jasmine rice

22 25

NOTTINGHILL 65 CLASSICS

M NM

Chicken Schnitzel

200gm of tenderised organic chicken breast coated with panko bread crumbs

19 22

Chicken Parmigiana

Prager ham, house made napolitana sauce and mozzarella cheese

22 25

20 23

Grilled Barramundi (GF)

Crispy Battered Flathead Fillets (3pcs)

20 23

Seafood Basket

1 battered fish, 3 grilled prawns, 3 grilled scallops and 4pcs of crispy salt and pepper baby calamari

26 29

All Club Classic meals are served with your choice of chips and salad or creamy mash and sautéed market vegetables and your choice of Mushroom, Pepper, Gravy & Béarnaise sauce

FROM THE GRILL

M NM

250gm Grain Fed Rump

24 27

300gm Black Angus Porter House Steak

30 34

250gm Wagyu Beef Rump Grade 5

38 42

300gm Scotch Fillet

34 38

All Nottinghill 65 Classics served with your choice of chips and salad, or creamy mash and sautéed market vegetables

Your choice of Béarnaise sauce, Red Wine Jus, Pepper, Mushroom, Gravy and Café de Paris Butter

(All meals are cooked to order. Please inform our staff of any dietary requirements)

NOTTINGHILL 65 EXCLUSIVES

M NM

Duck Sausages

Thick duck sausages flavoured in five spices on creamy garlic and horseradish mash, green peas and onion marmalade, topped with orange jus

26 29

Beef Brisket

Slow cooked beef brisket on seeded mustard mash, sautéed honeyed baby carrots, brussel sprouts and parsnip chips topped with maple syrup

31 34

Chicken Ballotine

Stuffed corn fed chicken breast with semi sun dried tomato, baby spinach, feta cheese, wrapped in thin slices of prosciutto served on house made potato rosti, baked trussed cherry tomato, sautéed kale and topped with white wine and garlic sauce

29 32

Steamed Wild Barramundi

Northern Queensland Wild Barramundi on homemade fettucine and boscaiola, grilled asparagus and baked trussed cherry tomato

31 34

PIZZAS 12" Base

M NM

Garlic and Cheese Pizza (V)

Garlic Paste, olive oil and mozzarella

12 15

Hawaiian Pizza

Prager Ham, diced pineapple, mozzarella cheese and house made tomato sauce

15 18

Prawn and Chorizo

Prawns, chorizo, spanish onions, fresh chilli on homemade tomato sauce base

18 21

Vegetarian Delight (V)

Cherry tomato, Persian feta, spanish onions and mozzarella cheese on homemade tomato sauce base

16 19

SIDES

M NM

Garlic Naan

5 5

Fragrant Jasmine Rice

4 4

Fresh Garden Salad

6 6

Green Beans Steamed

5 5

KIDS MENU \$10

Crumbed Chicken Tenders & Chips

Fish & Chips

Battered flathead with chips

Cheese Burger

House made burger patty with melted cheese on a brioche bun

Pork and Fennel Ragù

House made fettucine with shaved parmesan cheese

(Available for children 12 years and under)

Every Kids Meal comes with a pop top & ice cream for dessert! Plus a kid's activity pack

DESSERTS

A selection of desserts are available from the dessert cabinet (Please see staff)

BREAKFAST MENU

M NM

Start your Sunday with a delicious Breakfast

Available 9am till 11am every Sunday

Breakfast items include glass of OJ,

Tea or coffee

Nottinghill65 Brekkie

17 20

Your choice of organic scrambled, poached or fried egg with stone baked sour dough, homemade five bean mix, grilled mushrooms, grilled roma tomato, grilled bacon, hash brown and beef chipolatas

Roasted Granola

15 18

Served with Banana, blueberries, raspberries, vanilla yoghurt and passionfruit pulp

Avocado, Tomato and Goats Cheese

16 19

Served on toasted stone baked sour dough, onion marmalade, chargrilled roma tomato, crumbled Meredith goat's cheese and 2 poached organic eggs

Acai Bowl

16 19

Blended organic Acai berry with banana, strawberry and apple juice with a topping of roasted granola, banana, blueberries, dehydrated pineapple, strawberries and bush honey

Vegetarian Breakfast (V)

17 20

Vegetarian omelette with organic eggs, mushroom, cherry tomato and kale served on toasted stone baked sourdough, hash brown, grilled haloumi, avocado and homemade five bean mix.

Hot Smoked Tasmanian Salmon Bowl

22 25

Served with brown rice, kale, avocado, roasted corn kernels, sesame seeds and topped with 2 poached organic eggs

Kids Breakfast

12 12

1 sausage, hash brown, bacon, toast and your choice of fried, scrambled or poached egg

Buttermilk Pancakes (2)

12 15

Served with berry compote, Canadian maple syrup and ice cream

For all Function Enquiries, please call our Functions Manager Heidi Manson

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