



EST. 1890 THE NORMANBY HOTEL

STARTERS & SMALL PLATES

Garlic and Herb Bread (V)	12
Beetroot Pizza Bread (V, VG) <i>Garlic & thyme olive oil</i>	11
House beer battered fries (V) <i>Aioli</i>	9
Sweet potato fries (V) <i>Aioli</i>	10
Haloumi fries (V) <i>Za'atar Spice and Honey Mint Yogurt Dip</i>	13
Stuffed Mushrooms (GF) <i>Field mushrooms stuffed with ricotta and bacon, on rocket</i>	16
Triple Smoked Lamb Meatballs <i>Italian Truffle Mayonnaise</i>	14
Crispy Chicken Wings <i>A choice of Sauce: Smokey Texas BBQ or Franks Hot Sauce</i>	16
Sumac Salt and Pepper Calamari <i>Lime aioli</i>	14

BURGERS

All served with chips
Gluten Free Buns available on request +2

Angus Beef Burger <i>Angus pattie, American cheese, mustard, lettuce, pickle and tomato</i>	17
Chickpea & Lentil (V, VG) <i>Chickpea and lentil pattie, lettuce, beetroot hommus and vegan aioli on a Brioche Bun</i>	18
Normanby Steak Sandwich <i>Scotch steak, bacon, American cheese, lettuce, tomato, caramelized onion on Turkish bread</i>	18

SALADS

Crispy Duck <i>Red cabbage, pea shoots, orange, hazelnuts and currants, orange ginger dressing</i>	18
BBQ Pumpkin Salad (V, GF) <i>Chickpea, beetroot, spinach and goats cheese with balsamic dressing</i>	17
Mexican Sweet Potato (VG, V, GF) <i>Quinoa, blackended corn, black beans & rocket with jalapeno, coriander dressing</i>	17

STEAKS

Chargrilled, served with chips, & Chefs salad

250g Grandchester Sirloin <i>Black Angus, 200 day Grain Fed</i>	27
300g Grandchester Rump <i>Black Angus, 200 day Grain Fed</i>	32
350g 1000 Guineas Rib on the bone <i>Short Horn, Grain Fed, Marble Score 2+</i>	39

Sauces: Mushroom, Pepper, Béarnaise or Gravy

BIG PLATES

Classic Fettuccine Carbonara <i>Pancetta, parmesan and garlic cream</i>	20
King Prawn Spaghetti <i>Garlic, chilli, cherry tomato and rocket</i>	23
Handmade Chicken Schnitzel <i>Chips, house salad, gravy & lemon</i>	22
Chefs Chicken Parmigiana <i>Chicken breast on the bone wrapped in pancetta with parmesan and basil crust, capsicum jam and grilled garlic 3 cheese, chips and chef's salad</i>	28
Crispy Skin Salmon (GF) <i>Avocado and tomato salad with citrus butter sauce</i>	27

KIDS MENU

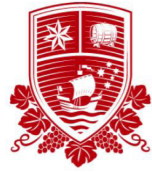
Lasagne & Chips	10
Chicken Nuggets & Chips	10
Cheese Burger Slider & Chips	10
Battered Fish & Chips	10
Ice Cream - Vanilla	3

DESSERT

Served with Vanilla Bean Ice

Warm Chocolate Brownie	14
White Chocolate and Raspberry Cheesecake	14
Warm Apple Pie	14



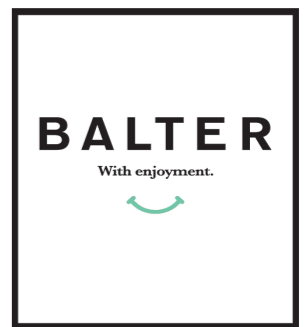


TREASURY WINE ESTATES

The Normanby Hotel can cater for all types of events and provide bespoke package deals. Our Functions Manager can assist with support & guidance to ensure your special event is seamless.

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|--------------------|------------------|--------------------|
| Birthdays | Baby Showers | Club Meetings |
| Engagement Parties | Product Launches | Private Dinners |
| Weddings | EOFY Parties | Seminars |
| Christmas Parties | Corporate Events | Training Workshops |
| Reunions | Fundraisers | |
| Christenings | Award Nights | & many more... |

CONTACT OUR TEAM TODAY
functions@thenormanby.com.au (07) 3831 3353



BEERS & CIDERS

Schooner Pint

BEERS

Brooklyn Lager	8	11
Carlton Draught	7.5	9.5
Great Northern Original	7.5	9.5
Great Northern Super Crisp	7	8.5
Stella Artois	8.5	11.5
Guinness	10	12.5
XXXX Gold	7	8.5

CRAFT BEER

Balter Captain Sensible (3.5%)	8	10
Balter XPA	9	11.5
Balter IPA	9.5	12
Balter Hazy IPA	9.5	12
Stone & Wood Pacific Ale	9	11.5
4 Pines Pacific Ale	9	11.5
4 Pines Pale Ale	9	11.5

CIDER & GINGER BEER

Brookvale Union Ginger Beer	11	13
Bulmers Apple Cider	8	10

WINE ON TAP

SPARKLING

Seppelt The Great Entertainer Prosecco <i>Vic</i>	<i>Glass</i>	<i>Bottle</i>
	7.5	35
Seppelt <i>Vic</i>	7.5	35

WHITE

	<i>150ml</i>	<i>250ml</i>	<i>750ml Carafe</i>
Juliet Blush Moscato <i>South Eastern Australia</i>	7	11	32
Squealing Pig Sauvignon Blanc <i>Marlborough, NZ</i>	8.5	14	41

Devil's Lair Treasure Hunter Semillion Sauvignon Blanc <i>Margaret River, WA</i>	7.5	12	35
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St Huberts The Stag Chardonnay <i>Yarra Valley, VIC</i>	8	13.5	39
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Cape Schanck Pinot Grigio <i>Mornington Peninsula, VIC</i>	8	13.5	39
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ROSÉ

Cape Schanck Rosé <i>Heathcote, VIC</i>	8	13.5	39
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RED

Cape Schanck Pinot Noir <i>Mornington Peninsula, VIC</i>	8	13.5	39
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Saltram Shiraz <i>Barossa Valley, SA</i>	8.5	14	41
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COCKTAILS

16

Lemon Cheesecake

Villa Massa Limoncello, Licor 43, Lemon Juice, Sugar Syrup, Fresh Cream

Passionfruit Margarita

Sierra Tequila, Passoa, Cointreau, Lime Juice, Sugar Syrup

Classic Margarita

Sierra Tequila, Cointreau, Lime Juice, Sugar Syrup

Ketel Corn Espresso Martini

Tia Maria, Ketel One Vodka, Cold-Press Espresso, Popcorn Syrup

Classic Espresso Martini

Tia Maria, Ketel One Vodka, Cold-Press Espresso

Sorento Spritz

Villa Massa Limoncello, Tanqueray Gin, Prosecco, Tonic, Basil Leaves

Elderpink Spritz

Fiorente Elderflower Liqueur, Gordon's Pink Gin, Prosecco, Soda Mint

Venetian Spritz

Select Aperitivo, Prosecco, Soda

Vanilla & Rhubarb Old Fashioned

Dickle Bourbon, Zucca Rhubarb, Vanilla Sugar Syrup, Rhubarb Bitters

Normanby Negroni

The Botanist Gin, Select Aperitivo, Rosso Antico

Pina Licorda

Bacardi, Licor 43, Pineapple Juice, Sugar Syrup, Coconut Cream

El Capitano

Captain Morgan Spiced Rum, Licor 43, Lime Juice, Cloudy Apple Juice, Soda

ASK AT THE BAR FOR OUR FULL WINE LIST

