



STARTERS & SMALL PLATES

Turkish bread and 3 dips (V) <i>Grilled Turkish bread and chef's selection of fresh dips</i>	12
Big cheese garlic pizza bread (V) <i>Mozzarella, parmesan and blue cheese</i>	12
House beer battered fries (V) <i>Aioli</i>	9
Sweet potato fries (V) <i>Aioli</i>	10
Haloumi fries (V) <i>Comeback sauce</i>	11
Pulled pork nachos <i>Mozzarella, pico de gallo, sour cream, corn and avocado salsa</i>	16
Popcorn chicken <i>Kewpie mayo</i>	13
Peking duck spring rolls <i>Orange chilli sauce</i>	13
Crispy chicken wings <i>A choice of sauce: BBQ, medium or hot (1/2 kg)</i>	14
Gnocchi <i>Chorizo, pea and sweetcorn mayo</i>	15
Szechuan, salt, lime and pepper calamari <i>Lime aioli</i>	13

SALADS

Add beef, chicken, smoked salmon or haloumi +4

Crispy Duck (GF) <i>Red cabbage, pea shoots, orange, hazelnuts and currants, orange ginger dressing</i>	17
Beetroot Salad (GF) <i>Baby beetroot, walnuts and goats cheese with cherry tomato, rocket and balsamic</i>	16
Mexican Sweet Potato (VG) (GF) <i>Quinoa, blackened corn, black beans, rocket with jalapeno, coriander dressing</i>	17

GOURMET PIZZAS

Margherita (V) <i>Tomato, buffalo mozzarella and basil</i>	18
Pepperoni <i>Tomato, pepperoni, mozzarella and thyme</i>	20
Zucca (V) <i>Mozzarella, pumpkin, feta, rocket and pine nuts</i>	21
Capricciosa <i>Tomato, mozzarella, ham, mushrooms, artichoke and olives</i>	22
Affumicata <i>Tomato, mozzarella, ham and mushroom</i>	22
Carnivora <i>Tomato, mozzarella, ham, pepperoni and chorizo</i>	23
Gamberi <i>Chilli, garlic, mozzarella, prawns and rocket</i>	24
Completa <i>Cherry tomato, mozzarella, basil rocket, prosciutto and parmesan</i>	24
<i>Gluten Free pizza base and dairy free cheese available on request</i>	+2



BURGERS

*All served on a Brioche Bun with chips
Gluten Free Buns available on request* +2

Diner <i>Angus pattie, American cheese, lettuce, pickle and tomato</i>	16
Spicy Chicken <i>Spiced buttermilk fried chicken, slaw and chipotle mayo</i>	17
Chickpea & Lentil (V) <i>Chickpea and lentil pattie, lettuce, cauliflower and white bean puree</i>	15
Pork Katsu <i>Panko crumbed pork belly, apple slaw and tonkatsu sauce</i>	17
The Normanby Steak Sandwich <i>Rib fillet, bacon, American cheese, caramelized onion on Turkish bread</i>	18

PASTA

Choice of Spaghetti, Rigatoni or Fettuccine

Pesto Basilico (V) <i>Basil, pine nut pesto and parmesan</i>	16
Classic Carbonara <i>Pancetta, parmesan, garlic and cream</i>	19
Boscaiola <i>Pancetta, mushroom, garlic, cream and parmesan</i>	20
King Prawn <i>Garlic, chilli, cherry tomato and rocket</i>	22

BIG PLATES

Handmade Chicken Schnitzel <i>Chips, house salad, gravy & lemon</i> <i>Make it a Parmigiana</i>	22 +2
Beer Battered Fish & Chips <i>Barramundi, chips, house salad and tartare sauce</i>	24
Chicken Breast (GF) <i>Stuffed with brie and avocado, wrapped in pancetta, mash and brocolini</i>	27
Crispy Skinned Salmon (GF) <i>Avocado and tomato salad with lemon butter</i>	27

SIDES

6

<i>Mashed Potato</i>	<i>Beer Battered Chips</i>
<i>Market Vegetables</i>	<i>House Salad</i>

STEAKS

Choice of mash or chips, salad or vegetables

250g Grandchester Rump	25
300g Grandchester Sirloin	32
350g 1000 Guineas Rib on the bone	38

Sauces: *Mushroom, Pepper, Dianne, Béarnaise or Gravy*

KIDS MENU

Including a soft drink or juice

Cheese Pizza (V)	10
Chicken Nuggets & Chips	10
Spaghetti & Meatballs	10
Ice Cream	3
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DESSERT	
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Triple chocolate, rum fudge brownie, vanilla ice cream	14
White chocolate and raspberry cheesecake	14
Liquor 43 Tiramisu	14

The Normanby Hotel can cater for all types of events and provide bespoke package deals. This can include a personal assistant to provide support & guidance to ensure your special event is seamless.

Birthdays	Baby Showers	Award Nights
Engagement Parties	Product Launches	Club Meetings
Weddings	EOFY Parties	Private Dinners
Christmas Parties	Social Gatherings	Seminars
Reunions	Corporate Events	Training Workshops
Christenings	Fundraisers	<i>& many more...</i>

CONTACT OUR TEAM TODAY

functions@thenormanby.com.au (07) 3831 3353



BEERS & CIDERS

LAGER

Great Northern Original
Great Northern Super Crisp
Carlton Draught
Stella Artois
Pure Blonde
VB
XXXX Gold

ALES & CRAFT BEER

4 Pines Pacific Ale
4 Pines Pale Ale
4 Pines Indian Summer Ale
Balter XPA
Balter Captain Sensible
Newstead 3/4 Session Ale
Stone & Wood Pacific Ale
Rotating Tap

CIDER & GINGER BEER

Brookvale Union Ginger Beer
Bulmers Apple Cider
Strongbow Rose
Somersby Apple / Pear
Rekorderlig Passionfruit / Wild berries
/ Strawberry-Lime

WINE ON TAP

WHITE

Juliet Blush
Moscato (South Eastern Australia)
Squealing Pig
Sauvignon Blanc (Marlborough, NZ)
Fifth Leg Semillon
Sauvignon Blanc (Margaret River, WA)
St Huberts The Stag
Chardonnay (Yarra Valley, VIC)
Cape Schanck
Pinot Grigio (Mornington Peninsula, VIC)

ROSÉ

Cape Schanck
Rosé (Heathcote, VIC)

RED

Cape Schanck
Pinot Noir (Mornington Peninsula, VIC)
Saltram 1859
Shiraz (Barossa Valley, SA)

SPARKLING

Magic Box
Splendid Sparkling (South Eastern Australia)
Seppelt
Prosecco (Wine of Australia)

COFFEE & TEA

Cup 4 Mug 5

Espresso	T2 French Earl Grey
Long black	T2 Melbourne Breakfast
Piccolo	T2 English Breakfast
Flat white	T2 Irish Breakfast
Cappuccino	T2 Just Peppermint
Latte	T2 Earl Grey
Mocha	T2 Gorgeous Geisha
Hot Chocolate	T2 Sencha
Chai Latte	T2 Chamomile
Decaf	

Milk Options: Full Cream, Skim, Lactose Free, Soy, Almond
Syrups: Vanilla, Hazelnut, Caramel

COCKTAILS

Pimm's Cup	Sevilla Spritz
Blackberry Whisky Sour	Pink Spritz
Espresso Martini	Bloody Mary
Elderflower Southside	Small Batch Old Fashioned
Ketel One Coconut	Passionfruit Mojito
Aperol Spritz	Small Batch Dark and Stormy

ASK AT THE BAR FOR OUR FULL DRINKS LIST