



Est 1889

NORMAN HOTEL

Brisbane's **worst vegetarian** restaurant ®

[ENTRÉES & SOMETHING TO SHARE]

GARLIC BREAD <i>v</i>	\$9.90
CHEESY BREAD <i>v</i>	\$12.90
TOMATO BRUSCHETTA <i>v+</i>	\$13.90
OYSTERS NATURAL <i>gf/df</i> <u>w</u> Mignonette Dressing	(6) \$28.90 / (12) \$48.00
OYSTERS KILPATRICK <i>gf/df</i>	(6) \$32.90 / (12) \$52.00
BLOODY MARY OYSTER SHOTS <i>gf/df</i>	(6) \$32.90
NORMAN'S "2GR FULLBLOOD WAGYU" SPRING ROLLS <i>df</i> <u>w</u> Soy-Sesame Sauce	\$19.90
S&P SQUID <i>gf/df</i> <u>w</u> Asian Slaw & Nuoc Cham	\$18.90
GARLIC BUTTER PRAWN POT <i>gf*</i> <u>w</u> Toasted Ciabatta	\$19.90
THAI STYLE BARRAMUNDI CAKE <i>gf/df</i> <u>w</u> Kaffir Lime Mayonnaise	\$18.90
BUFFALO WINGS <i>gf</i> <u>w</u> Frank's Buffalo Sauce & Blue Cheese Dressing	\$18.90
THREE CHEESE ARANCINI <i>gf/v</i> <u>w</u> Baba Ghanoush & Balsamic Glaze	\$18.90
HOUSE-MADE LAMB & OREGANO SAUSAGE <i>gf/df</i> <u>w</u> Beetroot Relish	\$19.90

[KID'S MENU]

13 YEARS & UNDER . INCLUDES VANILLA ICE CREAM DIXIE CUP

NORMAN'S BEEF SAUSAGE <i>gf/df</i> <u>w</u> Simple Salad, Chips & Tomato Ketchup	\$13.00
CRUMBED FISH <i>df</i> <u>w</u> Simple Salad, Chips & Tomato Ketchup	\$13.00
CHICKEN TENDERLOINS <i>gf/df</i> <u>w</u> Simple Salad, Chips & Tomato Ketchup	\$13.00
POTATO GNOCCHI <i>gf</i> <u>w</u> Bolognese Sauce & Parmesan Cheese	\$13.00
KIDS STEAK (150GM, Served Medium) <i>gf/df</i> <u>w</u> Simple Salad, Chips & Tomato Ketchup	\$18.90

[SALADS & LIGHTER OPTIONS]

GREEK SALAD <i>gf/v</i> <u>w</u> Oregano Vinaigrette	\$12.90
WEDGE SALAD <i>gf/v</i> <u>w</u> Tomato, Onion & Blue Cheese Dressing	\$12.90
HOUSE CORNED WAGYU BRISKET <i>gf</i> <u>w</u> Crumbed Egg, Pickled Onions & Mustard Crème Fraiche	\$26.90
"HUON AQUACULTURE" SALMON GRAVLAX <i>gf/df</i> <u>w</u> Pickled Ginger-Edamame Salad, Wakame Seaweed & Horseradish Mayo	\$26.90
DUKKHA SPICED PUMPKIN & CHARRED BROCCOLINI <i>gf/df/v+</i> <u>w</u> Hummus, Toasted Pepitas, Pomegranate Molasses & Watercress <u>add</u> Sous Vide Chicken Breast <i>gf/df</i>	\$28.90 \$34.90
NORMAN'S CAESAR <u>w</u> Gem Cos, Bacon, Egg, Parmesan, Croutons & Caesar Dressing <i>gf*</i> <u>add</u> Sous Vide Chicken Breast <i>gf*</i>	\$25.90 \$31.90

[MAINS]

NQ BARRAMUNDI <i>gf</i> <u>w</u> Colcannon Mash, Charred Broccolini, & Lemon Cream Sauce	\$36.90
MOROCCAN BBQ 1/2 CHICKEN <i>gf/df</i> <u>w</u> Saffron Potatoes, Green Beans, Olives & Toasted Almonds	\$36.90
"LAMB OF TASMANIA" RUMP <u>w</u> Roast Eggplant, Israeli Cous-Cous Salad, Harissa & Lamb Jus	\$44.90
CRUMBED BARRAMUNDI <i>df</i> <u>w</u> Chips, Dressed Cos Heart & Tartare Sauce	\$29.90
HOUSE CRUMBED CHICKEN PARMIGIANA <u>w</u> Coleslaw & Chips	\$29.90
CHARGRILL VEGETABLE LASAGNA <i>gf/df/v+</i> <u>w</u> Balsamic Tomato Passata	\$30.90
GNOCCHI MARINARA <i>gf/df</i> <u>w</u> Prawns, Squid, Salmon & Black Mussels in a Light Chilli Tomato Sauce	\$32.90
NORMAN'S OWN WAGYU SAUSAGES <u>w</u> Colcannon Mash, Green Pea Gravy & Battered Onion Rings	\$31.90
1/2 RACK OF USA STYLE PORK RIBS <i>gf/df</i> Basted in House-Made BBQ Marinade <u>w</u> Coleslaw & Chips	\$44.90

gf Gluten Free / *gf** Gluten Free Option / *v* Vegetarian / *v+* Vegan / *df* Dairy Free
For specific allergies/intolerances please advise our team at the time of ordering.

15% Surcharge on Public Holidays
A small fee of 0.95% applies when using your card, to avoid this fee we welcome cash

[GRILL]

**ALL STEAKS COME WITH YOUR CHOICE OF ONE SAUCE,
TWO TRADITIONAL SIDES & A BREAD ROLL (INCLUDED IN PRICE)**

MIDI EYE EQG Pasture Fed, HGP Free, Central Qld – Right to Roam	200gm	\$41.90
EYE FILLET EQG Pasture Fed, HGP Free, Central Qld – Right to Roam	300gm	\$56.90
FILET MIGNON EQG Pasture Fed, HGP Free, Central Qld – Right to Roam	230gm	\$43.90
RIB FILLET SMALL MSA 100 Days Grain Fed, Warwick, QLD – Banksia Gold	250gm	\$39.90
RIB FILLET LARGE 150 Days Grain Fed MB2+, Riverina, NSW – Yardstick	350gm	\$49.90
NY CUT STRIPLOIN MSA 100 Days Grain Fed, South West QLD – S.Kidman & Co.	300gm	\$42.90
RUMP MSA 150 Day Grain Fed MB3+, Riverina Region NSW – Pure Prime	400gm	\$41.90
BIG NORMAN RUMP MSA 150 Day Grain Fed MB3+, Riverina Region NSW – Pure Prime	600gm	\$55.90
RIB ON THE BONE MSA 100 Days Grain Fed, Darling Downs, QLD – Five Founders	400gm	\$66.90
T-BONE MSA Grass Fed, HGP Free, Darling Downs, QLD – Rangeland Quality Meats	400gm	\$47.90
TEXAS T-BONE MSA Grass Fed, HGP Free, Darling Downs, QLD – Rangeland Quality Meats	600gm	\$62.90

CHOOSE YOUR SAUCE

Mushroom *gf*, Pepper *gf*, Chilli *gf/df*, Diane *gf*, Gravy *gf*, Mustard Béarnaise *gf*,
Garlic Cream *gf* or Chimichurri *gf/df/v+*

EXTRA SAUCE: Side \$3.00 or Bowl \$5.00

CHOOSE TWO SIDES

Mesclun-Bruschetta Salad *gf/df*, Coleslaw *gf/df*, Baked Potato w Norman's Bacon *gf/df*,
Mash Potato *gf* or Chips *gf/df*

SUBSTITUTE TRADITIONAL SIDES

Steamed Broccolini *gf/df/v+* **Add \$2**, Caesar Salad **Add \$2**



[EXTREME BEEF]

WAGYU RIB FILLET MB4-5 F1 Wagyu, 350+ Days Grain Fed Eight Blossom - Darling Downs, QLD	300gm	\$82.90
WAGYU STRIPLOIN MB6-7 F4 Wagyu, 350+ Days Grain Fed Imperial Blossom - Darling Downs, QLD	250gm	\$84.90
WAGYU ROSTBIFF MB6 F1 Wagyu, 350+ Days Grain Fed Carrara 640 - Darling Downs, QLD	350gm	\$49.90
WAGYU RUMP CAP MB6+ F1 Wagyu, 350+ Days Grain Fed Carrara 640 - Darling Downs, QLD	250gm	\$62.90

Wagyu is renowned for its unique, rich flavour and texture due to increased fat content through marbling. Due to the increased marbling, medium doneness is recommended.

Wagyu Genetics Content

F1= 50% Wagyu, F2= 75% Wagyu, F3= 87.5% Wagyu, F4 = 93%+ Purebred Wagyu

Please check availability of Rump Cap before ordering

T-BONE MB4+ TO SHARE (2P) Medium Rare, Sliced & Served to Share MSA 200 + Days Grain Fed, Black Angus Optimal Prime - Southern Downs, QLD & New England Highlands, NSW Served w Traditional Steakhouse Spinach, Wagyu Tallow Potatoes, Wedge Salad, Two Sauces & Condiments	1.5KG	\$175.00
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Please allow a minimum of 45 minutes to serve.

[SIDES & TOPPERS]

TRADITIONAL STEAKHOUSE CREAMED SPINACH <i>gf/v</i>	\$12.90
STEAMED BROCCOLINI <i>gf/df/v+</i> w Lemon-Garlic Olive Oil	\$12.90
CHIPS <i>gf/v</i> w Garlic Aioli	\$10.00
BEER BATTERED ONION RINGS <i>v</i> w Garlic Aioli	\$11.90
NORMAN'S HOUSE-MADE BEEF SAUSAGE <i>gf/df</i>	\$6.90
GARLIC BUTTER PRAWNS <i>gf</i>	\$12.90
S&P SQUID <i>gf/df</i>	\$11.90
FRIED EGGS (2) <i>gf/df/v</i>	\$5.00

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NORMAN HOTEL PROMOTES THE RESPONSIBLE COOKING OF MEAT. GRILL INTELLIGENTLY.