Est 1889

NORMAN HOTEL

Brisbane's worst vegetarian restaurant ®

[ENTRÉES & SOMETHING TO SHARE]

GARLIC BREAD *v* — **$9.90**

CHEESY BREAD *v* — **$12.90**

TOMATO BRUSCHETTA *v+* — **$13.90**

OYSTERS NATURAL *gf/df* — **(6) $29.90 / (12) $52.00**
w Mignonette Dressing

OYSTERS KILPATRICK *gf/df* — **(6) $32.90 / (12) $56.00**

BLOODY MARY OYSTER SHOTS *gf/df* — **(6) $32.90**

NORMAN'S "2GR FULLBLOOD WAGYU" SPRING ROLLS *df* — **$20.90**
w Soy-Sesame Sauce

HOUSE-MADE LAMB & OREGANO SAUSAGE *gf/df* — **$20.90**
w Beetroot Relish

GARLIC BUTTER PRAWN POT *gf** — **$20.90**
w Toasted Ciabatta

S&P SQUID *gf/df* — **$19.90**
w Asian Slaw & Nuoc Cham

BUFFALO WINGS *gf* — **$19.90**
w Frank's Buffalo Sauce & Blue Cheese Dressing

THREE CHEESE ARANCINI *gf/v* — **$19.90**
w Romesco Hummus & Petite Herbs

[MAINS]

NQ BARRAMUNDI *gf/df* — **$36.90**
w Lemon-Parsley Potatoes, Steamed Greens & Chimichurri

MOROCCAN BBQ ½ CHICKEN *gf/df* — **$36.90**
w Sweet Potato Dauphinoise & Green Bean Tomato Salad

"KINROSS STATION HAMPSHIRE DOWNS" BARNSLEY CHOP *gf/df* — **$44.90**
w Pickled Eggplant, Scalloped Potatoes & Harissa

CRUMBED BARRAMUNDI *df* — **$29.90**
w Chips, Dressed Cos Heart & Tartare Sauce

HOUSE CRUMBED CHICKEN PARMIGIANA — **$29.90**
w Coleslaw & Chips

CHARGRILLED VEGETABLE LASAGNE *gf/df/v+* — **$30.90**
w Roasted Tomato & Balsamic Reduction Sauce

GNOCCHI MARINARA *gf* — **$33.90**
w Prawns, Squid, Atlantic Salmon, Black Mussels & Barramundi Veloute Sauce

NORMAN'S OWN WAGYU SAUSAGES — **$31.90**
w Creamy Mash, Onion Gravy & Battered Onion Rings

ST LOUIS STYLE PORK RIBS *gf/df* — **$44.90**
Basted in House-Made BBQ Marinade w Coleslaw & Chips

KILCOY "ASADO STYLE" BEEF SHORT RIB *gf* — **$48.90**
w Creamy Mash, Roasted Sweet Corn Salsa & Chimichurri

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

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.

[GRILL]

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

MIDI EYE — **200gm** — **$43.90**
EQG Pasture Fed, HGP Free, Central Qld – **Right to Roam**

EYE FILLET — **300gm** — **$58.90**
EQG Pasture Fed, HGP Free, Central Qld – **Right to Roam**

FILET MIGNON — **230gm** — **$45.90**
EQG Pasture Fed, HGP Free, Central Qld – **Right to Roam**

RIB FILLET SMALL — **250gm** — **$39.90**
MSA 100 Days Grain Fed, Warwick, QLD – **Banksia Gold**

RIB FILLET LARGE — **350gm** — **$56.90**
150 Days Grain Fed, MB2+, Riverina, NSW – **Yardstick**

NY CUT STRIPLOIN — **300gm** — **$46.90**
200 Days Grain Fed, MB2-3, Southern Downs Region, QLD – **Kidman Premium**

RUMP — **400gm** — **$41.90**
150 Days Grain Fed, Black Angus, MB3, Darling Downs, QLD – **Tender Valley**

BIG NORMAN RUMP — **600gm** — **$57.90**
150 Days Grain Fed, Black Angus, MB3, Darling Downs, QLD – **Tender Valley**

RIB ON THE BONE — **400gm** — **$67.90**
MSA 100 Days Grain Fed, Darling Downs, QLD – **Five Founders**

T-BONE — **400gm** — **$49.90**
MSA Grass Fed, HGP Free, Darling Downs, QLD – **Rangeland Quality Meats**

TEXAS T-BONE — **600gm** — **$64.90**
MSA Grass Fed, HGP Free, Darling Downs, QLD – **Rangeland Quality Meats**

CHOOSE YOUR SAUCE
Mushroom *gf*, Pepper *gf*, Chilli *gf/df*, Diane *gf*, Gravy *gf/df*, 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**

COMPOUND BUTTER *gf* $3.00
Truffled Mushroom, Blue Cheese & Tarragon or Whipped Garlic

[SALADS & LIGHTER OPTIONS]

GREEK SALAD *gf/v* — **$12.90**

WEDGE SALAD gf/v — **$12.90**
w Tomato, Onion & Blue Cheese Dressing

HOUSE CORNED WAGYU *gf/df* — **$31.90**
w Crumbed Egg, Pickled Onions & Horseradish Aioli

SOUS VIDE ATLANTIC SALMON (Served Medium Rare) *gf/df* — **$31.90**
w Asian Greens, Wakame Seaweed Salad & Toasted Sesame Dressing

FIELD MUSHROOM *gf/df/v+* — **$29.90**
w Dukkha Roasted Carrot, Cauliflower, Quinoa Salad, Baba Ganoush & Toasted Pepitas
add Sous Vide Chicken Breast *gf/df* — **$35.90**

NORMAN'S CAESAR *gf** — **$27.90**
Gem Cos, Bacon, Egg, Parmesan, Croutons & Caesar Dressing
add Sous Vide Chicken Breast *gf** — **$32.90**

[EXTREME BEEF]

WAGYU RIB FILLET MB4-5 — **300gm** — **$83.90**
F1 Wagyu Grain Fed
Darling Downs, QLD - **Kidman Wagyu**

WAGYU STRIPLOIN MB6-7 — **250gm** — **$86.90**
F4 Wagyu, 350+ Days Grain Fed
Darling Downs, QLD – **Imperial Blossom**

WAGYU ROSTBIFF MB6 — **350gm** — **$52.90**
F1 Wagyu, 350+ Days Grain Fed
Darling Downs, QLD - **Carrara 640**

WAGYU RUMP CAP MB6+ — **300gm** — **$59.90**
F1 Wagyu, 350+ Days Grain Fed
Darling Downs, QLD - **Carrara 640**

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

60 DAY DRY AGED SIRLOIN ON THE BONE — **400gm** — **$76.90**
MSA 150 Days Grain Fed Mb3+
Riverina Region, NSW - **Pure Prime**
Due to the dry aging process, medium rare doneness is recommended.

T-BONE MB4+ TO SHARE (2P) — **1.5KG** — **$185.00**
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
Please allow a minimum of 45 minutes to serve.

[SIDES & TOPPERS]

TRADITIONAL STEAKHOUSE CREAMED SPINACH *gf/v* — **$12.90**

SEASONAL GREENS *gf/df/v+* — **$12.90**
w Lemon Vinaigrette

CHIPS *gf/v* — **$10.90**
w Garlic Aioli

BEER BATTERED ONION RINGS *v* — **$12.90**
w Garlic Aioli

NORMAN'S HOUSE-MADE BEEF SAUSAGE *gf/df* — **$6.90**

FIELD MUSHROOM *gf* — **$10.90**
w Truffled Mushroom Butter

GARLIC BUTTER PRAWNS *gf* — **$12.90**

S&P SQUID *gf/df* — **$12.90**

FRIED EGGS (2) *gf/df/v* — **$5.00**

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