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

**LAMB T-BONES – Kinross Station Hampshire Downs** *gf/df* — **$42.90**
w Scalloped Potatoes, Pickled Eggplant, Harissa & Red Wine Jus

**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.