



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
<u>add</u> Gilly's Double Smoked Bacon	\$14.90
TOMATO BRUSCHETTA <i>v+</i> <u>w</u> Smoked Garlic Oil	\$13.90
HOUSE-MADE WAGYU BEEF JERKY (50gm) <i>gf/df</i>	\$10.00
PACIFIC OYSTERS Natural <i>gf/df</i> , Kilpatrick <i>gf/df</i> or Rockefeller <i>gf</i>	
Half Dozen (One Style)	\$33.00
Full Dozen (One Style)	\$56.00
Full Dozen (Two or Three Styles)	\$58.00
BLOODY MARY OYSTER SHOTS (6) <i>gf/df</i>	\$36.00
NORMAN'S "2GR FULLBLOOD WAGYU" SPRING ROLLS (3) <i>df</i> <u>w</u> Soy-Sesame Sauce	\$20.90
HOUSE-MADE LAMB & OREGANO SAUSAGE <i>gf</i> <u>w</u> Pickled Lemon Labna	\$20.90
HUMPTY DOO BARRA SPRING ROLLS (3) <i>df</i> <u>w</u> Sweet Ginger & Chilli Sauce	\$20.90
GARLIC BUTTER PRAWNS <i>gf*</i> <u>w</u> Parsley Salad & Toasted Ciabatta	\$20.90
SALT & VINEGAR DUSTED SQUID <i>gf/df</i> <u>w</u> Watercress Salad	\$20.90
HOUSE-SMOKED BUFFALO WINGS (1/2kg) <i>gf</i> <u>w</u> Frank's Buffalo Sauce & Blue Cheese Dressing	\$20.90
THREE CHEESE ARANCINI (4) <i>gf</i> <u>w</u> Gazpacho Mayonnaise & Pickled Vegetables	\$20.90

[KID'S MENU]

13 YEARS & UNDER INCLUDES VANILLA ICE CREAM DIXIE CUP
Kids' meals will be served as soon as they're ready.

CHICKEN TENDERS <i>gf/df</i>	\$15.00
CRUMBED NZ DORY <i>df</i>	\$15.00
NORMAN'S BEEF SAUSAGE <i>gf/df</i>	\$15.00
STEAK (150gm Rib Fillet, Served Medium) <i>gf/df</i> all above served w Simple Salad, Fries & Tomato Ketchup	\$20.00
POTATO GNOCCHI <i>gf</i> <u>w</u> Bolognese Sauce & Parmesan Cheese	\$15.00
CHEESEBURGER SLIDER <u>w</u> Fries & Tomato Ketchup	\$15.00

[SALADS & LIGHTER OPTIONS]

STEAKHOUSE SALAD <i>gf/v</i>	\$13.90
Iceberg, Tomato, Onion, Cucumber & Blue Cheese Dressing <u>add</u> Gilly's Double Smoked Thick Cut Bacon <i>gf</i>	\$20.90
TRADITIONAL WALDORF SALAD <i>gf/df/v</i>	\$16.90
Apples, Celery, Grapes & Walnuts <u>w</u> Light Mayonnaise Dressing <u>add</u> Blue Vein Cheese <i>gf/v</i>	\$21.90
HOUSE-CORNERED FULLBLOOD WAGYU <i>gf/df</i> <u>w</u> Crumbed Egg, House Pickled Onions & Horseradish Mayo	\$31.90
ATLANTIC SALMON (130GM, served Medium Rare) <i>gf/df</i> <u>w</u> Asian Greens, Wakame Seaweed Salad & Toasted Sesame Dressing	\$37.90
DUKKHA ROASTED PUMPKIN <i>gf/df/v/v+</i>	\$31.90
<u>w</u> Quinoa & Broccoli Salad, Smoked Hommus & Toasted Pepitas <u>add</u> Sous Vide Chicken Breast <i>gf/df</i>	\$36.90
NORMAN'S CAESAR <i>gf*</i>	\$30.90
Chopped Cos, Bacon, Egg, Parmesan, Croutons & Caesar Dressing <u>add</u> Sous Vide Chicken Breast <i>gf*</i>	\$35.90

[MAINS]

HUMPTY DOO BARRAMUNDI <i>gf</i> <u>w</u> Dauphinoise Potato & Tomato-Lime Chilli Jam	\$36.90
MOROCCAN BBQ CHICKEN SUPREME <i>gf/df</i> <u>w</u> Twice Cooked Potatoes, Broad Bean Salad & Fried Chickpeas	\$35.90
PANKO CRUMBED VEAL BACKSTRAP – Fairlight Veal <u>w</u> Caper & Lemon-Butter Linguine	\$39.90
LAMB T-BONES - Kinross Station Hampshire Downs <i>gf</i> Served Medium w Green Pea, Fennel & Fetta Salad & Red Wine Jus	\$42.90
CRUMBED NZ DORY <i>df</i> <u>w</u> Fries, Tartare Sauce & Dressed Cos Heart	\$29.90
HOUSE CRUMBED CHICKEN PARMIGIANA <u>w</u> Rocket Salad & Garlic Fried Potatoes	\$29.90
TRUFFLED MUSHROOM GNOCCHI <i>gf/v/v+</i> <u>w</u> Stir-Fried Mushrooms, Mushroom Velouté & Smoked Garlic Oil	\$31.90
NORMAN'S OWN WAGYU SAUSAGES <i>gf</i> <u>w</u> Creamy Mash Potato & Roasted Onion Gravy	\$31.90
ST LOUIS PORK RIBS ½ KG <i>gf/df</i> Basted in a Smokey BBQ Marinade w Coleslaw & Fries	\$46.90
KILCOY "ASADO STYLE" BEEF SHORT RIB <i>gf</i> <u>w</u> Baked Polenta, Roasted Sweet Corn Salsa & Chimichurri	\$48.90

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 applies when using your card, to avoid this fee we welcome cash.

06/25

[GRILL]

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

MIDI EYE MSA Grass Fed, HGP Free, Central Qld – Right to Roam	200gm	\$44.90
EYE FILLET MSA Grass Fed, HGP Free, Central Qld – Right to Roam	300gm	\$60.90
FILET MIGNON MSA Grass Fed, HGP Free, Central Qld – Right to Roam	230gm	\$46.90
RIB FILLET SMALL MSA - Grass Fed, HGP Free, New England Tablelands, NSW - Lee Pratt Beef	250gm	\$44.90
RIB FILLET LARGE 100 Days Grain Fed, MB2+, Darling Downs, QLD - Kilcoy Black Diamond	350gm	\$59.90
NY CUT STRIPLOIN 200 Days Grain Fed, MB2-3, Southern Downs Region, QLD - Kidman Premium	300gm	\$49.90
RUMP 150 Days Grain Fed, MB2+, Riverina Region, NSW - Yardstick	400gm	\$42.90
BIG NORMAN RUMP 150 Days Grain Fed, MB2+, Riverina Region, NSW - Yardstick	600gm	\$60.90
RIB ON THE BONE MSA 100 Days Grain Fed, MB2+, Darling Downs, QLD – Five Founders	400gm	\$67.90
T-BONE MSA Grass Fed, HGP Free, Darling Downs, QLD – Rangeland Quality Meats	500gm	\$60.90

CHOOSE YOUR SAUCE

Mushroom *gf*, Pepper *gf*, Chilli *gf/df*, Diane *gf*, Gravy *gf/df*, 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*,
Mashed Potato *gf* or Fries *gf/df*

SUBSTITUTE TRADITIONAL SIDES

Steamed Greens *gf/df/v+* **Add \$3**, Caesar Salad **Add \$3**

COMPOUND BUTTER *gf* \$3.00

Truffled Mushroom, Blue Cheese & Tarragon or Whipped Garlic

gf Gluten Free / *gf** Gluten Free Option / *v* Vegetarian / *v+* Vegan / *df* Dairy Free
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[EXTREME BEEF]

WAGYU RIB FILLET MB4-5 F1 Wagyu 200 Days Grain Fed, Southern Downs Region, QLD - Kidman Premium	300gm	\$84.90
WAGYU STRIPLOIN MB6-7 F4 Wagyu 400 Days Citrus Fed, Darling Downs, QLD – Sir Harry Wagyu	250gm	\$87.90
WAGYU ROSTBIFF MB6 F1 Wagyu 350+ Days Grain Fed, Darling Downs, QLD - Carrara 640	350gm	\$50.90
WAGYU RUMP CAP MB6+ F1 Wagyu 350+ Days Grain Fed, Darling Downs, QLD - Carrara 640	300gm	\$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 Genetic 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
Black Angus Grain Fed, MB3+, HGP Free, Gippsland Region, VIC - O'Connor Beef	
<i>Due to the dry aging process, medium rare doneness is recommended.</i>	

TWO COURSE SHARED **\$215.00** **1.5KG T-BONE MB2-3**

200 Days Grain Fed, Southern Downs Region, QLD - **Kidman Premium**

FIRST COURSE - WAGYU TALLOW CANDLE

w Smoked Roasted Garlic & Ciabatta

SECOND COURSE - 1.5KG T-BONE (Medium Rare, Sliced To Share)

Served w Norman's Steakhouse Creamed Spinach, Wagyu Tallow Potatoes,
Steakhouse Salad, Two Sauces & Condiments

Please allow a minimum of 45 minutes for second course to be served.

[SIDES & TOPPERS]

NORMAN'S STEAKHOUSE CREAMED SPINACH <i>gf/v</i>	\$13.90
STEAMED SEASONAL GREENS <i>gf/df/v/v+</i> <i>w</i> Extra Virgin Olive Oil	\$13.90
FIELD MUSHROOMS <i>gf/v</i> <i>w</i> Truffled Mushroom Butter	\$13.90
TWICE COOKED POTATO <i>gf</i> Fried in Wagyu Tallow	\$13.90
FRIES <i>gf/df/v</i> <i>w</i> Pickle Ketchup Mayo	\$11.00
BEER BATTERED ONION RINGS <i>v</i> <i>w</i> Garlic Aioli	\$12.90
NORMAN'S OWN WAGU SAUSAGE <i>gf/df</i>	\$7.90
GARLIC BUTTER PRAWNS (4) <i>gf</i>	\$12.90
SQUID STRIPS <i>gf/df</i>	\$12.90
FRIED EGGS (2) <i>gf/df/v</i>	\$5.00