



Est 1889

# NORMAN HOTEL

Brisbane's **worst vegetarian** restaurant®

## [ SOMETHING TO SHARE & ENTRÉES ]

<b>GARLIC BREAD</b> <i>v</i>	\$9.90
<b>CHEESY BREAD</b> <i>v</i>	\$12.90
<u>add</u> Gilly's Double Smoked Bacon	\$14.90
<b>TOMATO BRUSCHETTA</b> <i>v+</i>	\$13.90
<u>w</u> Smoked Garlic Oil	
<b>HOUSE-MADE WAGYU BEEF JERKY (50gm)</b> <i>gf/df</i>	\$10.00
<b>PACIFIC OYSTERS</b>	
<b>Natural</b> <i>gf/df</i> , <b>Kilpatrick</b> <i>gf/df</i>	
	<b>Half Dozen (One Style)</b> \$33.00
	<b>Full Dozen (One Style)</b> \$56.00
	<b>Mixed Dozen</b> \$58.00
<b>NORMAN'S "2GR FULLBLOOD WAGYU" SPRING ROLLS (3)</b> <i>df</i>	\$20.90
<u>w</u> Soy-Sesame Sauce	
<b>HUMPTY DOO BARRA SPRING ROLLS (3)</b> <i>df</i>	\$20.90
<u>w</u> Sweet Ginger & Chilli Sauce	
<b>GARLIC BUTTER PRAWNS</b> <i>gf*</i>	\$20.90
<u>w</u> Toasted Ciabatta	
<b>SALT &amp; VINEGAR DUSTED SQUID</b> <i>gf/df</i>	\$20.90
<u>w</u> Watercress Salad	
<b>HOUSE-SMOKED BUFFALO WINGS (1/2kg)</b> <i>gf</i>	\$20.90
<u>w</u> Frank's Buffalo Sauce & Blue Cheese Dressing	
<b>THREE CHEESE ARANCINI (4)</b> <i>gf/v</i>	\$20.90
<u>w</u> Garlic Aioli	

## [ KID'S MENU ]

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

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

## [ SALADS & LIGHTER OPTIONS ]

<b>STEAKHOUSE SALAD</b> <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
<b>DUKKHA ROASTED PUMPKIN</b> <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
<b>NORMAN'S CAESAR</b> <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 ]

<b>HUMPTY DOO BARRAMUNDI</b> <i>gf</i>	\$36.90
<u>w</u> Creamy Mashed Potato & Tomato-Lime Chilli Jam	
<b>MOROCCAN BBQ CHICKEN SUPREME</b> <i>gf</i>	\$36.90
<u>w</u> Creamy Mashed Potato, Fried Chickpeas & Broad Bean Salad	
<b>PANKO CRUMBED VEAL BACKSTRAP – Fairlight Veal</b>	\$39.90
<u>w</u> Caper & Lemon-Butter Linguine	
<b>CRUMBED NZ DORY</b> <i>df</i>	\$29.90
<u>w</u> Dressed Cos Heart, Fries & Tartare Sauce	
<b>HOUSE CRUMBED CHICKEN PARMIGIANA</b>	\$29.90
<u>w</u> Coleslaw & Fries	
<b>TRUFFLED MUSHROOM GNOCCHI</b> <i>gf/v/v+</i>	\$31.90
<u>w</u> Stir-Fried Mushrooms, Mushroom Velouté & Smoked Garlic Oil	
<b>NORMAN'S OWN WAGYU SAUSAGES</b> <i>gf</i>	\$31.90
<u>w</u> Creamy Mashed Potato & Roasted Onion Gravy	
<b>ST LOUIS PORK RIBS ½ KG</b> <i>gf/df</i>	\$46.90
Basted in a Smokey BBQ Marinade w Coleslaw & Fries	

*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.

09/25



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## [ GRILL ]

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

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

### CHOOSE YOUR SAUCE

Mushroom *gf*, Pepper *gf*, Chilli *gf/df*, Diane *gf*, Gravy *gf/df*, 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 or Whipped Garlic



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

<b>WAGYU RIB FILLET MB4-5</b> F1 Wagyu 200 Days Grain Fed, Southern Downs Region, QLD - <b>Kidman Premium</b>	<b>300gm</b>	<b>\$84.90</b>
<b>WAGYU STRIPLOIN MB6-7</b> F4 Wagyu 400 Days Citrus Fed, Darling Downs, QLD – <b>Sir Harry Wagyu</b>	<b>250gm</b>	<b>\$87.90</b>
<b>WAGYU RUMP MB6-7</b> F1 Wagyu 350+ Days Grain Fed, Darling Downs, QLD - <b>Carrara 640</b>	<b>350gm</b>	<b>\$50.90</b>

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

<b>60 DAY DRY AGED SIRLOIN ON THE BONE</b>	<b>400gm</b>	<b>\$76.90</b>
Black Angus Grain Fed, MB3+, HGP Free, Gippsland Region, VIC - <b>O'Connor Beef</b> <i>Due to the dry aging process, medium rare doneness is recommended.</i>		

<b>TWO COURSE SHARED</b>	<b>\$215.00</b>
<b>1.5KG T-BONE MB2-3</b>	

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 ]

<b>NORMAN'S STEAKHOUSE CREAMED SPINACH</b> <i>gf/v</i>	<b>\$13.90</b>
<b>STEAMED SEASONAL GREENS</b> <i>gf/df/v/v+</i> <i>w</i> Extra Virgin Olive Oil	<b>\$13.90</b>
<b>FRIES</b> <i>gf/df/v</i> <i>w</i> Pickle Ketchup Mayo	<b>\$11.00</b>
<b>BEER BATTERED ONION RINGS</b> <i>v</i> <i>w</i> Garlic Aioli	<b>\$12.90</b>
<b>NORMAN'S OWN WAGYU SAUSAGE</b> <i>gf/df</i>	<b>\$7.90</b>
<b>GARLIC BUTTER PRAWNS (4)</b> <i>gf</i>	<b>\$12.90</b>
<b>SQUID STRIPS</b> <i>gf/df</i>	<b>\$12.90</b>
<b>FRIED EGGS (2)</b> <i>gf/df/v</i>	<b>\$5.00</b>

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