

[SOMETHING TO SHARE & ENTRÉES]

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| 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> | |
| | Half Dozen (One Style) \$33.00 |
| | Full Dozen (One Style) \$56.00 |
| | Mixed Dozen \$58.00 |
| NORMAN'S "2GR FULLBLOOD WAGYU" SPRING ROLLS (3) <i>df</i> <u>w</u> Soy-Sesame Sauce | \$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> 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/v</i> <u>w</u> Garlic Aioli | \$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.

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| 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]

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| 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 |
| 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]

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| HUMPTY DOO BARRAMUNDI <i>gf</i> <u>w</u> Creamy Mashed Potato & Tomato-Lime Chilli Jam | \$36.90 |
| MOROCCAN BBQ CHICKEN SUPREME <i>gf</i> <u>w</u> Creamy Mashed Potato, Fried Chickpeas & Broad Bean Salad | \$36.90 |
| PANKO CRUMBED VEAL BACKSTRAP – Fairlight Veal <u>w</u> Caper & Lemon-Butter Linguine | \$39.90 |
| CRUMBED NZ DORY <i>df</i> <u>w</u> Dressed Cos Heart, Fries & Tartare Sauce | \$29.90 |
| HOUSE CRUMBED CHICKEN PARMIGIANA <u>w</u> Coleslaw & Fries | \$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 Mashed 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 |



Est 1889

NORMAN HOTEL

Brisbane's **worst vegetarian** restaurant ®

[GRILL]

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

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| 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, Southern Region Australia - Great Southern Pinnacle | 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*, 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
For specific allergies/intolerances please advise our team at the time of ordering.

15% Surcharge on Public Holidays

[EXTREME BEEF]

WAGYU RIB FILLET MB4-5 **300gm** **\$84.90**
F1 Wagyu 200 Days Grain Fed, Southern Downs Region, QLD - **Kidman Premium**

WAGYU STRIPLOIN MB6-7 **250gm** **\$87.90**
F4 Wagyu 400 Days Citrus Fed, Darling Downs, QLD – **Sir Harry Wagyu**

WAGYU RUMP MB6-7 **350gm** **\$50.90**
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 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**
Due to the dry aging process, medium rare doneness is recommended.

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 *gf/v* **\$13.90**

STEAMED SEASONAL GREENS *gf/df/v/v+* **\$13.90**
w Extra Virgin Olive Oil

FRIES *gf/df/v* **\$11.00**
w Pickle Ketchup Mayo

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

NORMAN'S OWN WAGYU SAUSAGE *gf/df* **\$7.90**

GARLIC BUTTER PRAWNS (4) *gf* **\$12.90**

SQUID STRIPS *gf/df* **\$12.90**

FRIED EGGS (2) *gf/df/v* **\$5.00**

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