

# Breakfast Menu

**EITHER Your Choice:** You're in charge – create your own breakfast as per steps

Step 1 Choose Your Eggs	Step two Choose Your Gourmet Toast	Step 3 Choose your sides		
<u>2 eggs - \$3.95</u> Poached Fried Scrambled	<u>1 slice - \$2.55</u> Corn Vienna Wild Grains Turkish Olive & Rosemary Sourdough	<u>\$2.95</u> Extra Egg Baked Beans Herbed Tomato Spinach	<u>\$3.95</u> Mushrooms Hash Browns Avocado	<u>\$4.95</u> Bacon Smoked Salmon Sausages
* Corn Vienna toast is made from soft dough, polenta and milk * Any eggs, toast or sides as listed above can be added to any dishes as follows				

## **OR Our Choice** - We make it easy for you!

<b>Toast</b> - Your choice of our wild breads Gourmet Section: Corn Vienna, Wild Grains, Turkish or Olive and Rosemary Sourdough with a selection of preserves	\$7.95
<b>French toast</b> crusted with a pecan cinnamon sugar and served with a lemon and vanilla scented mascarpone	\$13.95
<b>Fresh seasonal fruit</b> with honey, yoghurt and berry compote	\$10.95
<b>Bircher muesli</b> soaked with fresh juice and yoghurt; topped with cinnamon glazed nuts and an apple compote	\$10.95
<b>Calorie Counter:</b> scrambled egg whites, grilled tomato, mushrooms, roasted capsicum with Turkish toast	\$13.95
<b>Roasted mushrooms</b> seasoned with fresh herbs, lemon and olive oil; served on olive and rosemary sourdough with an avocado salsa	\$12.95
<b>Eggs Benedict</b> served on corn Vienna toast and topped with hollandaise sauce with your choice of one of the following: Leg ham, Bacon, smoked salmon, avocado, mushroom or spinach	\$15.95
<b>Omelette – your choice of:</b> ham, cheese, tomato and onion omelette served with corn Vienna toast	\$14.95
spinach, mushrooms, avocado and onion omelette served with corn Vienna toast	\$14.95
<b>Bacon &amp; Eggs</b> Two eggs cooked in your favourite style, served with bacon and tomato on your choice of toast	\$9.95
<b>Big Breakfast</b> Two sausages, bacon, two eggs, two hash browns, two tomatoes served on your choice of toast	\$14.95
<b><u>Pancakes</u></b> Forrest berry compote with ice cream and maple syrup	\$13.95
Caramelized banana with ice cream and maple syrup	\$13.95
Bacon and maple syrup	\$14.95

## Kid's Breakfast (2 – 12 years old only)

Egg, bacon, hash brown and toast	\$8.95
Egg, sausage, hash brown and toast	\$8.95
Pancakes (2) with maple syrup and ice cream	\$8.95

## General Beverages

### Juices

	250ml	400ml	1 Litre
OJ	\$3.95	\$5.55	\$11.95
Apple	\$3.95	\$5.55	\$11.95
Pineapple	\$3.95	\$5.55	\$11.95
Tomato	\$4.55	\$6.55	\$13.95
Cranberry	\$4.55	\$6.55	\$13.95

### Soft Drinks

	250ml	400ml	1 Litre
Coke	\$3.55	\$4.95	\$9.95
Coke Zero	\$3.55	\$4.95	\$9.95
Lemonade	\$3.55	\$4.95	\$9.95
Lemon Squash	\$3.55	\$4.95	\$9.95
Raspberry	\$3.55	\$4.95	\$9.95
Tonic Water	\$3.55	\$4.95	\$9.95
Soda Water	\$3.55	\$4.95	\$9.95
Ginger Ale	\$3.55	\$4.95	\$9.95
Lemon, Lime and Bitters	\$3.95	\$5.95	\$10.95

### Coffee

	Cup	Mug	Betty Blue
Flat White,	\$3.75	\$4.25	\$4.95
Cappuccino	\$3.75	\$4.25	\$4.95
Café Latte	\$3.75	\$4.25	\$4.95
Long Black	\$3.75	\$4.25	\$4.95
Short Black	\$3.25		
Macchiato <b>Short</b>	\$3.25	\$3.65	
Hot Chocolate	\$3.55	\$4.45	\$4.95
Mochacino	\$3.85	\$4.25	\$4.95
Vienna	\$3.85		
Chai Latte	\$3.95	\$4.45	\$5.95
Affagato	\$4.95		

**Coffee Extras** Decaf ~ 60c Soy ~ 60c Baby Cino ~ 50c

**Coffee Syrups** add 80c ea.

Macadamia, Hazelnut, Vanilla, Chocolate, Chai and Caramel

### Tea loose leaf

	For 1	For two
English breakfast	\$4.65	\$6.55
Mint mix	\$4.65	\$6.55
Earl grey	\$4.65	\$6.55
Sencha	\$4.65	\$6.55
Lemongrass ginger	\$4.65	\$6.55

### Mineral Water

Still - Choice	600ml	\$4.95
Still - Fiji	500ml	\$5.95
Sparkling - Santa Vittoria	500ml	\$6.95

### Milk Drinks

Chocolate, Strawberry, Vanilla & Caramel Milk Shakes \$5.95

Iced Chocolate or Iced Coffee \$5.95

### Smoothies

Mango, Banana or Triple Berry \$5.95

### Freshly Squeezed Juices

We are proud to serve premium freshly squeezed juices.

*(Available for Breakfast Only)*

250ml - \$4.95

400ml - \$7.95

1L - \$12.95

#### Available Flavours

OJ

Apple

Pineapple

Carrot

Celery

*Ginger - 50c extra*

# Lunch Menu

Head Chef: Jeremy Berrell

## BREAD

<b>GARLIC BREAD:</b> oven baked garlic bread loaf (v)	8.95		
<b>BRUSCHETTA:</b> Crusty ciabatta bread topped with fresh tomato, salsa, balsamic vinegar and parmesan (v)	12.95		
<b>MEZZE PLATTER:</b> Turkish bread; oven baked and served with an assortment of homemade dips	12.95		

Taster                      Entrée                      Main

## SALADS & LIGHT MEALS

**OYSTERS** Premium seasonal oysters from the best available in Australia

**NATURAL:** served ice cold and with fresh lemon (GF)                      8.95 (3)                      16.95 (6)                      32.95 (12)

**Kilpatrick:** marinated smoked bacon and grilled                      9.95 (3)                      17.95 (6)                      33.95 (12)

**CLASSIC CAESAR SALAD:** crispy baby cos lettuce, poached egg, anchovies, shaved parmesan cheese, bacon, toasted croutons and creamy Caesar dressing                      9.95                      13.95                      18.95

**Add Marinated Chicken**                      4.95                      7.95                      9.95

**Add Coconut Tiger Prawn**                      4.95                      7.95                      9.95

**Add Smoked Salmon**                      4.95                      7.95                      9.95

**SALT & PEPPER CALAMARI:** tender calamari strips flash fried and served on mixed greens with fresh lemon and aioli                      10.95                      18.95                      26.95

**BBQ OCTOPUS:** crispy marinated tender baby octopus served on greek style salad                      9.95                      17.95                      25.95

**COCONUT PRAWN & ROCKMELON SALAD:** lightly breaded tiger prawns with crispy bacon on top of fresh rockmelon, mixed greens, tomatoes and finished with a lime and chilli dressing                      10.95                      18.95                      26.95

## Chef's Choice

**SANGANAKI:** greek style Olympus haloumi cheese pan-fried and served with a garden salad and lemon wedges                      9.95                      17.95                      25.95

## House Favourite

**PUMPKIN GREEK STYLE SALAD:** fire roasted red peppers, olives, fetta cheese, spanish onion, roma tomato, baby spinach, roast pumpkin, tossed almonds and cucumber salad finished with a balsamic vinaigrette (v) (GF)                      9.95                      13.95                      18.95

tomato, pesto mayo on turkish bread with fries

**BACON, LETTUCE, AVOCADO & TOMATO SANDWICH:** with mesculin lettuce, charred vegetable relish on turkish bread with fries                      15.95

**1 two 3 WAGU BEEF BURGER:** with caramelised onions, camembert cheese, beetroot, baby spinach on turkish bread with seasoned wedges                      17.95

## PASTAS & MAIN MEALS

<b>GNOCCHI PESTO:</b> potato dumplings with pan fried garlic, onion, sun dried tomatoes, white wine, basil pesto and cream topped with parmesan <b>(v)</b>	10.95	17.95	25.95
<b>POLLO BOSCIOLA:</b> sautéed chicken breast, wild mushrooms, bacon, onions, garlic, fettuccine and chives in a creamy rosa white wine sauce		18.95	28.95
<b>PRIMAVERA FETTUCCINE:</b> pan-fried seasonal vegetables, capsicum, onions, spinach, garlic, white wine in napoli sauce <b>(v)</b>	10.95	17.95	24.95
<b>1two3 SPAGHETTI BOLOGNAISE:</b> pork and veal cooked traditionally with herbs, garlic and tomatoes	10.95	17.95	24.95
<b>TIGER PRAWNS &amp; VODKA SPAGHETTI:</b> pan-fried tiger prawns, onions, baby spinach, fresh chilli in a creamy garlic and vodka sauce		19.95	29.95

### Chef's Signature Dish

**POLLO PROSCIUTTO:** chicken breast pan-fried in a prosciutto, sundried tomato, mushroom and brandy cream sauce served with dijon mashed potato and seared asparagus 29.95

<b>GARLIC PRAWNS:</b> pan-fried tiger prawns, spring onions, garlic and parsley cooked in a creamy sauce. Served on saffron rice <b>(GF)</b>	12.95	21.95	29.95
<b>PERONI BEER BATTERED BARRAMUNDI:</b> crisp beer battered fillets served with steakhouse fries and rocket salad	12.95 (1)	19.95 (2)	26.95 (3)
<b>NOLAN'S PRIVATE SELECTION AGED RUMP – (MSA, 90 day aged, grain-fed)</b> Nolan's Private Selection premium rump char grilled to order and served with mashed potato and pan-fried seasonal vegetables topped with your choice of green peppercorn sauce, wild mushroom sauce or red wine jus <b>(GF)</b>			32.95
<b>1two3's REEF &amp; BEEF:</b> 90 day aged Nolan's Private Selection sirloin fillet steak cooked to order served with tender calamari, creamy mash potato, pan fried garden vegetables and topped with a creamy garlic sauce			38.95

**(v) = Vegetarian**

**(GF) = Gluten Free**

One Account per table please

No BYO

15% Surcharge on public holidays

Head Chef: Jeremy Berrell

	Taster	Entrée	Main
<b><u>BREAD</u></b>			
<b>GARLIC BREAD:</b> oven baked garlic bread loaf (v)	4.95 (2 pc)	8.95 (4 pc)	13.95 (6pc)
<b>MEZZE PLATTER:</b> Turkish bread; oven baked and served with an assortment of homemade dips	7.95	12.95	16.95
<b>BRUSCHETTA:</b> Crusty ciabatta bread topped with fresh tomato salsa, balsamic vinegar and parmesan (v)	7.95 (2 pc)	12.95 (3 pc)	17.95 (4 pc)
<b><u>OYSTERS</u></b> premium seasonal oysters selected from the best available in Australia			
<b>NATURAL:</b> served ice cold and with fresh lemon (GF)	8.95 (3)	16.95 (6)	32.95 (12)
<b>KILPATRICK:</b> marinated smoked bacon and grilled	9.95 (3)	17.95 (6)	33.95 (12)

## House Favourite

<b>PUMPKIN GREEK STYLE SALAD:</b> fire roasted red peppers, olives, fetta cheese, spanish onion, roma tomato, baby spinach, roast pumpkin, tossed almonds and cucumber salad finished with a balsamic vinaigrette (v) (GF)	9.95	13.95	18.95
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<b>1two3 CLASSIC CAESAR SALAD:</b> crispy baby cos lettuce, poached egg, anchovies, shaved parmesan cheese, bacon, toasted croutons and creamy Caesar dressing	9.95	13.95	19.95
<b>Add Marinated Chicken</b>	4.95	7.95	9.95
<b>Add Coconut Tiger Prawn</b>	4.95	7.95	9.95
<b>Add Smoked Salmon</b>	4.95	7.95	9.95
<b>SALT &amp; PEPPER CALAMARI:</b> tender calamari strips flash fried and served on mixed greens with fresh lemon and aioli	10.95	18.95	26.95
<b>BBQ OCTOPUS:</b> crispy marinated tender baby octopus served on greek style salad	9.95	17.95	25.95
<b>COCONUT PRAWN &amp; ROCKMELON SALAD:</b> lightly breaded local tiger prawns with crispy bacon on top of fresh rockmelon, mixed greens, tomatoes and finished with a lime	10.95	18.95	26.95

## Chef's Choice

<b>SANGANAKI:</b> Greek style Olympus haloumi cheese pan-fried and served with a garden salad and lemon wedges	9.95	17.95	25.95
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<b>ARANCINI:</b> vegetable and fetta risotto balls, lightly crumbed then fried on wilted spinach and napolitana sauce	8.95	15.95	22.95
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## PASTA & PAELLA

	Taster	Entrée	Main
<b>PRIMAVERA FETTUCINE:</b> pan-fried seasonal vegetables, capsicum, onions, spinach, garlic, white wine in napoli sauce (v)	10.95	17.95	24.95
<b>1two3 SPAGHETTI BOLOGNAISE:</b> pork and veal cooked traditionally with herbs, garlic and tomatoes	10.95	17.95	24.95
<b>POLLO BOSCIOLA:</b> sautéed chicken breast, wild mushrooms, bacon, onions, garlic, fettucine and chives in a creamy rosa white wine sauce		18.95	28.95
<b>GREEK CHICKEN PASTA:</b> pan-fried chicken, fetta cheese, olives, green peppercorns, onion, garlic, white wine, olive oil and a Dijon cream sauce with fresh herbs, spinach and freshly cooked penne		19.95	29.95
<b>GNOCCHI PESTO:</b> potato dumplings with pan fried garlic, onion, sun dried tomatoes, white wine, basil pesto and cream topped with parmesan (v)	10.95	17.95	26.95

### Highly Recommended

<b>SPANISH SEAFOOD RISOTTO:</b> prawns, mussels, chicken, calamari, chorizo, red peppers, Spanish onion, fresh tomato, peas, fresh herbs and saffron rice – oven baked		19.95	29.95
<b>TIGER PRAWNS &amp; VODKA SPAGHETTI:</b> pan-fried local tiger prawns, onions, baby spinach, fresh chilli in a creamy garlic and vodka sauce		19.95	29.95
<b>SPAGHETTI MARINARA:</b> prawns, mussels, calamari and barramundi tossed in a light olive oil, garlic, fresh tomato and basil glaze		19.95	29.95
<b>1two3 VEGETARIAN PYRAMID:</b> a seasonal vegetable stack with char grilled sweet potato, seared asparagus, pan fried spinach, grilled polenta topped with a pizzola sauce (GF)		18.95	25.95

## MEAT, SEAFOOD & POULTRY

<b>GARLIC PRAWNS:</b> pan-fried local tiger prawns, spring onions, garlic and parsley cooked in a creamy sauce. Served on saffron rice	12.95	21.95	29.95
<b>PERONI BEER BATTERED BARRAMUNDI:</b> crisp beer battered fillets served with steakhouse fries and rocket salad	12.95 (1)	19.95 (2)	26.95 (3)

### House Speciality

<b>VEAL PAUPIETTIES:</b> veal strip loin rolled with sundried tomatoes and prosciutto ham. Served with fresh baby spinach, garlic potato mash and then drizzled with a creamy gorgonzola sauce	13.95 (1)	22.95 (2)	31.95 (3)
<b>PORTUGUESE PORK BELLY:</b> piri piri marinated Byron Bay pork sirloin, oven roasted with crushed chats, baby corn, green beans, topped with caramelised onion and a lightly spiced roast vegetable sauce			29.95

### Chef's Signature Dish

<b>POLLO PROSCIUTTO:</b> chicken breast pan-fried in a prosciutto, sundried tomato, mushroom and brandy cream sauce served with dijon mashed potato and seared asparagus			29.95
<b>FISH OF THE DAY:</b> ask your waiter for the daily selection			MARKET PRICE

## Steaks

**Nolan's Private Selection meats are regarded as the best Australian beef on offer and are multi award winning**

All our beef is 90 day aged, grain fed, MSA  
(Meat Standards Australia) assured  
and char grilled to your liking.



### **NOLAN'S PRIVATE SELECTION SIRLOIN**

char grilled to order and served with seasonal pan-fried vegetables and creamy mashed potato. Topped with your choice of green peppercorn sauce, wild mushroom sauce or red wine jus

31.95

### **NOLAN'S PRIVATE SELECTION AGED RUMP**

char grilled to order and served with seasonal pan-fried vegetables and creamy mashed potato. Topped with your choice of green peppercorn sauce, wild mushroom sauce or red wine jus **(GF)**

32.95

### **NOLAN'S PRIVATE SELECTION EYE FILLET**

char grilled to order and served with seasonal pan-fried vegetables and creamy mashed potato. Topped with your choice of green peppercorn sauce, wild mushroom sauce or red wine jus

35.95

### **NOLAN'S PRIVATE SELECTION RIB ON THE BONE (450g)**

char grilled to order and served with seasonal pan-fried vegetables and creamy mashed potato. Topped with your choice of green peppercorn sauce, wild mushroom sauce or red wine jus

39.95

### **1two3's REEF & BEEF**

Nolan's Private Selection premium sirloin fillet steak cooked to order served with tender calamari, creamy mash potato, pan fried garden vegetables and topped with a creamy garlic sauce

38.95

## SIDE DISHES

**Premium Beer Battered Fries:** served with sea salt and aioli

7.95

**Vegetarian polenta fries:** homemade and served with aioli **(GF)**

7.95

**Greek Salad**

7.95

**Seasonal vegetables**

7.95

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