



NORFOLK KITCHEN & GRILL

SHARING

mixed olives , kalamata, sicilian, green + ligurian olives marinated in great southern evoo, artichoke + red pepper chilli, rosemary, lemon, toasted ciabatta ^{vg}	9
marinated fremantle sardines , locally caught mendolia sardines pickled tomatoes, aioli, chargrilled sourdough ^{gfo}	14
smoked cauliflower popcorn , house smoked cauliflower pulled + dusted, then fried, honey mustard ^{vgo}	11
bowl of chips , crispy-coated farm frites, house-made aioli ^{vgo / dfo}	9
beef brisket croquettes (4) , smoked beef brisket ends sliced green onion, seeded dijon aioli	16
house made flat bread , artichoke hummus, tomatillo jerusalem artichoke crisps	12
la delizia burrata , confit cherry tomatoes, grilled ciabatta chorizo pepper crumb, crispy basil, vincotto ^{gfo / v}	22
leaf salad , green leaves, tomato, cucumber, house dressing ^{gf / vg / df}	6
crispy gochujang tofu , paw paw, korai, coriander, edamame salad greens, sesame peanut praline crumb ^{vg / contains nuts}	20
shaved brussel sprout salad , ciabatta pangrattato, crispy capers anchovy, shaved parmigiana, smokey caesar dressing ^{gfo / dfo / vgo}	18

LARGER

norfolk cheese burger , 200g brisket pattie, american cheddar onion, sweet spiced pickles, bbq sauce, south carolina mustard sesame brioche bun, chips ^{gfo}	20
crispy buttermilk chicken burger , chipotle marinated breast lettuce, pickled jalapeño, american cheddar, brioche bun, chips	22
norfolk sandwich , smoked shaved striploin, queso cheese, crispy onions toasted potato bun, served with crisps	18
beyond burger™ , plant-based pattie, lettuce, onion, tomato american cheddar, sweet spiced pickles, norfolk burger sauce sesame brioche bun, chips ^{gfo / v / vgo}	26
add bacon + 2	
add vegan 'cheese' + 1	
extra cheese + 1	
add gluten free bun + 3	
sicilian seafood bowl , shark bay clams, cuttlefish, prawns chorizo, chilli, butter sauce, grilled ciabatta ^{gfo}	26
battered hoki + chips , dill remoulade, crispy chips cabbage, celery, kohlrabi slaw + dijon cider dressing,	24
chilli mussels , roasted cherry tomato sugo, fresh basil & chilli grilled ciabatta ^{gfo / df}	25
market fish , citrus broth, wilted tuscan kale, kipfler potatoes semi dried tomatoes, shallot crumb ^{df / gf}	MP
fresh tagliatelle , slow braised beef shank, oyster mushrooms pecorino ^{gfo}	27
char-grilled lamb chops , grilled potato salad, rosemary aioli, basil ^{gf / df}	28
300g scotch fillet , crispy smashed potato, sharp garlic aioli charred capsicum chimichurri, and a choice of side ^{gf / df}	42
leaf salad / roasted baby carrots / charred corn	



* due to flour used on benches
and cooking stone, food from the
pizza kitchen is not suitable for
coeliacs

garlic pizza bread	9
add cheese + fresh chilli	+3
margherita , cherry tomatoes + fresh basil ^v	20
add prosciutto	+4
add anchovy	+2
charred broccolini , oat milk bechamel, roasted capsicum pesto walnuts, basil ^{vg}	22
pork + fennel sausage , garlic base, green olives, basil semi-dried cherry tomato	22
pepperoni , cherry tomato, basil, chilli flakes	22
barbeque chicken , shaved red onion, roasted peppers bbq sauce, buttermilk ranch	23
smoked chorizo , house smoked chorizo, fire roasted red capsicum garlic + rosemary confit, manchego cheese, basil	24
chilli prawn , basil pesto, buffalo mozzarella	24
swap to a gluten-free base*	+3



BBQ | SMOKER
FRI & SAT 12 - 9PM
SUNDAY 12 - 5PM
(unless sold out)

FEASTING BOARDS

for 2 ^{gfo}	65	for 4 ^{gfo}	110
<i>applewood smoked beef brisket, lamb sausage</i>			
<i>spicy coriander rotisserie chicken, smoked pulled pork</i>			
<i>potato + red onion salad, cucumber + roasted peanut salad</i>			
<i>charred buttered corn cob with pecorino + fresh sour dough</i>			
<i>black vinegar mint sauce honey mustard norfolk bbq sauce</i>			

TACOS / SANDWICHES

spicy coriander rotisserie chicken taco (ea) charred corn salsa, coriander, chipotle mayo ^{gfo}	6
beef brisket taco (ea) , shredded beef brisket, seeded aioli pickled cabbage, jalapeno ^{gfo}	6
bbq sandwich , your choice of chicken or beef with slaw, sweet pickles, norfolk bbq sauce	15

v - vegetarian / vg - vegan