



Starters

Garlic Bread \$11.90

Garlic, parmesan and butter toasted on Turkish bread

Oysters \$3.70 each

New Zealand Oysters, famous for its exceptional quality, succulent flavour and size.

Natural - with a hint of lemon and black pepper

Kilpatrick – with traditional style of bacon, tomato sauce and Worcestershire

Mornay – with a creamy mornay and cheese sauce

Cheese Plate for 2 or 4 people \$25.90 / \$47.90

A platter of cheeses selected by our head chef for the cheese lovers, served with dried fruit, quince paste, smoked almonds, grissini, pickled onion and fresh fruit

Entrée

Creamy Pumpkin Soup \$15.90

Jap Pumpkin soup served with toasted ciabatta bread

Camembert Cheese and Cranberry Sauce \$15.90

Creamy camembert cheese covered in panko breadcrumbs, fried until golden brown then served with cranberry sauce and water crackers

5 Spice Dusted Calamari (E) \$19.80 (M) \$28.90

With crisp vermicelli noodle salad, blistered cherry tomato and a house made chilli tomato chutney

Pulled Pork Spring Rolls \$19.80

Pulled pork and pear, crisp spring rolls served with a chilli pear dipping sauce

Lamb Brains (E) \$18.90 (M) \$28.90

Lightly crumbed lambs brains with a gourmet rocket salad, candied bacon crumbs and a seeded mustard and garlic cream sauce



Main Menu

Seafood Laksa \$45.90 (GF)

A spicy Thai broth, thick rice noodles and a mixture of calamari, prawns, pipi clam, mussel, red emperor fish and Moreton Bay Bug

5 Spiced Dusted Calamari \$28.90 (E) \$19.80

With crisp vermicelli noodle salad, blistered cherry tomato and a house made chilli tomato chutney

Pistachio and Herb Crusted Barramundi \$33.90 (GF)

Barramundi fillet crusted with crushed pistachio nuts, sesame seeds, coriander seeds, parsley and sage. Served with cherry tomato, snow peas, asparagus and roasted pumpkin coated in a light curry oil

'Catch of the Day' \$28.90

Red Emperor, panko crumbed, grilled or in beer batter served with our house beer batter fries, home-made tartare sauce, lemon, house salad and honey mustard sauce

Spicy Tomato Lamb Shanks (Mild)

One Shank \$33.20 Two Shanks \$48.90

Lamb shanks in 98's special spicy tomato sauce, served on creamy mashed potato

Lambs Brains \$28.90 (E) \$18.90

Lightly crumbed lambs brains with a gourmet rocket salad, candied bacon crumbs and a seeded mustard and garlic cream sauce

Slow Braised Beef Cheek \$35.90 (GF)

Tantalising 6 hours slow braised beef cheeks resting on a creamy asparagus potato mash accompanied with roasted baby carrots, steamed green vegetables, beetroot puree, blistered cherry tomatoes and onion jus

Creamy Avocado Baked Chicken with Hollandaise Sauce \$29.90 (GF)

Chicken breast filled with avocado and cream cheese resting on a bed of fresh spinach, seasoned roast pumpkin and green vegetables served with creamy hollandaise sauce

Pumpkin and Fetta Risotto \$26.90 (V)

A delicious combination of pumpkin, pine nuts, cherry tomatoes and fetta



Char Grilled steaks come accompanied with chat potatoes coated in garlic butter and seasoned steamed vegetables (GF)

Nolan's Private Selection Premium Rump 300g - \$34.40
Premium Black Angus Porterhouse 300g - \$39.80
98's Signature Porterhouse (Spicy) 300g - \$42.40
Reef and Beef Porterhouse 300g - \$49.90
Nolan's Private Selection Premium Eye Fillet 250g - \$48.90

Steak Topper \$9.00 - Salt & Pepper Calamari / Scallops / Mornay Half Moreton Bay Bug / prawns

Sauces \$4.90 (GF) - Blue Cheese / 3 Pepper / Dianne / Mushroom / Creamy Garlic, Seeded Mustard and Parmesan

Sides \$9.00 - Onion Rings and house made chilli tomato Chutney / Seasonal Steamed Vegetables / Fresh Gourmet Salad / 98's Chips

Desserts

Double Chocolate Brownie served with Peanut Butter Ice-cream \$10.90

A dark chocolate brownie with white chocolate chunks topped with a scoop of homemade peanut butter ice-cream and coated with butterscotch sauce, served with caramelized popcorn

Oreo and Peppermint Cheesecake \$10.90

Peppermint cheesecake dotted with crushed Oreo cookies and drizzle with chocolate sauce

98's Classic Ice Cream Sundae \$10.90 (GF without wafer)

Rich vanilla ice cream with biscuit wafer, nuts, whipped cream and your choice of Strawberry, Chocolate or Caramel topping

Sticky Date Pudding with Butterscotch Sauce \$10.90

98's creation of a classic dessert served with creamy vanilla ice cream

Deconstructed Key Lime Pie \$10.90 (GF)

A delicious lime curd, soft meringue and shortbread served with a coconut and roasted macadamia ice cream

Affogato \$16.90

Creamy vanilla ice cream with a shot of hot espresso and your choice of Cointreau, Frangelico, Tia Maria, Kahlua or Bailey's Irish Cream liqueur

Mezi Share Dessert Plate for 2 or 4 people \$16.90 / \$26.90

Deconstructed key lime pie, Oreo and peppermint cheesecake and double chocolate brownie served with peanut butter ice cream



Restaurant 98's Degustation Menu

Restaurant 98's 6 Course Degustation Menu is \$79 per person

Appreciate the art of fine cuisine with Restaurant 98's 6 course degustation menu

1st Course

Camembert Cheese and Cranberry Sauce

Creamy camembert cheese covered in panko breadcrumbs fried until golden brown and served with Cranberry sauce and water crackers

2nd Course

Pulled Pork Spring Rolls

With chilli pear sauce and rocket salad

3rd Course

5 Spice Dusted Calamari

With crisp vermicelli noodle salad and a house made chilli tomato chutney

4th Course

Rice Noodles and Marinated Chicken served in Spicy Broth

Tender chicken marinated in soy and 98's spice blend, served on top of rice noodles, assorted Asian vegetables and a spicy chicken broth

5th Course

Pork

Slow Braised Beef Cheek (GF)

Tantalising 6 hours slow braised beef cheeks, accompanied with roasted baby carrots, beetroot puree, blistered cherry tomatoes and onion jus

6th Course

Oreo and Peppermint Cheesecake

Peppermint cheesecake dotted with crushed Oreo cookies drizzled with chocolate sauce

For Booking Contact Restaurant 98 (07) 4920 1000