

# NO VO TEL

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## BREADS

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**DAMPER ROLL** | served hot with bush butter **7.5**

**DIP IT AGAIN** | duo of house made dips served with sourdough and flat bread **12.0**

## SALADS

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**LAMB & FETTA** | roasted pumpkin, mesclun, indian spiced yoghurt dressing with bush dukkah **18.0**

**PANKO CRUMBED PRAWN** | mango, rocket, cherry tomato with citrus house dressing **18.0**

**BEETROOT & GOATS CHEESE** | baby beets, goats cheese, rocket, walnut and citrus dressing **16.0**

## ENTREE

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**VEGGIE SPHERE** | sweet potato and vegetable served with quandong and lime aioli, topped with onion and pickled cucumber **16.5**

**DUNGALABA** | lemon myrtle infused territory crocodile served on tomato bisque and dressed with wild rocket oil **19.5**

**SEARED SCALLOPS** | local scallops on a bed of butternut pumpkin puree served with tomato, olive and caper salsa topped with sea sprout **19.0**

**CHICKEN SKEWER** | house made lemon myrtle and pepperberry marinade, served with salad, fruit rice with bush spiced, peanut and date chutney **17.5**

## MAINS

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**GRILLED CHICKEN** | chicken breast with bush spices, roasted chat potatoes, pumpkin puree, green beans and red wine jus **32.0**

**KANGAROO** | fillet with salt bush crusted dukkah, on kumara mash and green beans **34.0**

**WAGYU BEEF** | rump cut wagyu, creamy mash potato with bocconcini served with bush butter **38.0**

**PORK BELLY** | crispy crackling, with baby carrot, bok choy and kakadu plum sauce **34.5**

**TERRITORY BARRA** | local caught barramundi, crispy potatoes, bok choy served with lime butter and bush spice **36.0**

**LOADED EGGPLANT** | eggplant laden with kale, cannellini beans, napoli sauce, melted cheese with balsamic reduction and green oil **28.0**

**RAVIOLI** | spinach and ricotta ravioli with tomato and basil sauces and toasted parmesan **26.5**

## DESSERT

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**NOVOTEL SLICE** | house made blueberry, coconut and almond slice served with double cream **14.5**

**MOUSSE** | light and airy chocolate mousse served with fresh cream and meringue crumble **14.5**

**PANNA COTTA** | house made wattle seed and vanilla bean panna cotta with biscotti crumble and strawberry compote **15.5**

**FRUIT SALAD** | chef selection of seasonal fruits served with passionfruit coulis **13.5**

## SIDES

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- Potato Chips **7**  
- Sweet Potato Mash  
- Garden Salad  
- Steamed Seasonal Vegetables  
- Jasmine Rice