



Grill'd Nobby Beach Menu

<https://menuweb.menu>

Shop 1A/2215 Gold Coast Hwy, Gold Coast, 4218, gold-coast, Australia

+61755266543,+61497380621 -

<https://www.grilld.com.au/restaurants/queensland/gold-coast/nobby-beach#googlelocal>

The restaurant from gold-coast offers **219** different **courses and drinks on [the menu](#)** for an average price of A\$27. A venue that transitions into a stylish and romantic setting for drinks, tapas, and dinner. Mr. offers a modern Australian experience, with an innovative menu featuring fresh seasonal ingredients that blend flavors from all corners of the country. Our menu is accompanied by a diverse wine selection and a creative cocktail list. Join us for our popular Bottomless Lunches and Dinner, contact us for more details.

Grill'd Nobby Beach Menu



Salads

BUG ROLL

Pasta

PRAWN FETTUCCINE A\$45

Dolci

PISTACHIO PANNA COTTA A\$16

Snacks

KINGFISH TOSTADA

Drinks

DRINKS

Starters

COCONUT CRUSTED KING PRAWNS

Mexican Dishes

CHILLI SAUCE

Classics

MARTELL V.S CLASSIC A\$22

Wine

CHARDONNAY

Fruit

CHAMBORD BLACK RASPBERRY A\$10

Happy Hour

ZUCCHINI FLOWER

Pizza - Small Á 22Cm

MALIBU A\$10

Beers

SOMERSBY WATERMELON CIDER A\$11

Whiskey

COINTREAU A\$12

Wein, Sekt Und Spirituosen

JÄGERMEISTER A\$10

Easy To Drink

PINOT NOIR

Aperitifs

OPAL NERA BLACK SAMBUCCA A\$10

Pizzas Por Porción

BE COOL A\$21

Beverages

GRAND MARNIER A\$10

Non-Veg Starters

MR. FRIED CHICKEN

Breakfast & Brunch

WATERMELON MARTINI A\$21

Sashimi Selection

SALMON SASHIMI A\$26

Grill'd Nobby Beach Menu



Signature Cocktails

DIRTY MARTINI A\$22

Bourbon

WOODFORD RESERVE A\$12

Japanese Whisky

NIKKA COFFEY GRAIN WHISKY A\$15

France

RUINART BLANC DE BLANCS REIMS A\$110

Raw

KINGFISH CEVICHE TOSTADAS A\$26

Cordials

PIMMS A\$10

American Whiskey

BULLIET BOURBAN A\$14

To Finish

TEA AND COFFEE

Single Malt

LAPHROAIG SELECT A\$16

Bottle Beer

BUDWEISER USA A\$9

Menu 3

BEEF TACO

Whiskey & Bourbon

WOODFORD RESERVE RYE A\$13

Rolled Ice Cream

COCO CHANEL A\$20

Japanese

NIKKA FROM THE BARREL A\$13

House Specialty Cocktails

CHOCOLATE AFFAIR A\$23

Whites & Rosé

CLOUDY BAY SAUVIGNON BLANC MARLBOROUGH, NZ A\$70

MAGENSCHLIESSER

MAKERS MARK A\$11

Islay Malts

LAPHROAIG TRIPLE WOOD A\$19

American Whisky

JACK DANIEL'S GENTLEMAN JACK A\$12

Gin 70Cl

MALFY GIN ROSA A\$17

Fancy Gin & Tonic

FOUR PILLARS NAVY STRENGTH A\$18

Grill'd Nobby Beach Menu



Flavoured Vodka

42 BELOW PASSIONFRUIT A\$10

Copper Gin Serves

SHORTCROSS A\$14

Tinnies & Stubbies

ASAHI BLACK JAPAN A\$10

The Daschers

THE MR. A\$20

Champagne, Fr

PERRIER JOUET BELLE EPOQUE
EPERNAY A\$375

Rotating Beers

PASSION PINEAPPLE

Stubbys

BROOKVALE GINGER BEER A\$10

Classic Malts

GLENLIVET 12 YR OLD A\$12

Martini Style

THE ASSIETTE OF TEENY TINYS A\$40

Gins & Botanicals

WHITLEY NEIL RHUBARB AND
GINGER A\$13

Bourbons, Specialty Whiskeys & Ryes

KOVAL FOUR GRAIN WHISKEY A\$17

Drink Suggestion

DRINK SUGGESTION A\$18

Includes 2 Hours Of

MR. LAGER

House Cocktails \$16

FRENCH MARTINI A\$19

APERETIFS / BITTERS / LIKÖRE

LICOR 43 A\$10

Whisky De Malte

NIKKA TAKETSURU PURE MALT A\$16

These Types Of Dishes Are Being Served

OYSTERS

Beer

CASCADE LIGHT AUSTRALIA A\$8

CORONA MEXICO A\$9

Rose

FELICETTE ROSE IGP PAYS D'OC,
FRANCE A\$65

DOMAINE DE CALA ROSE
PROVENCE, FRANCE A\$16

Grill'd Nobby Beach Menu



After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

BAILEYS IRISH CREAM	A\$10
DRAMBUIE	A\$10

Tequila Selections

PATRON XO	A\$13
PATRÓN REPOSADO	A\$16

Gin Menu

MALFY GIN CON ARANCIA	A\$16
SHIRAZ GIN	A\$14

Scotch Whiskey – Single Malt

GLENLIVET FRENCH OAK 15Y	A\$17
ABEOLUR ABUNDAH	A\$16

Side Dishes

DUCK FAT POTATOES	A\$10
BROCCOLINI AND ROASTED ALMONDS	A\$10
GREEN PAPAYA SALAD WITH PEANUTS, CHILLI, MINT AND SUGAR SNAPS	A\$10

Main

ASSIETTE OF DESSERTS	A\$40
BROOKIES GIN	A\$12
CRISPY CHILLI BEEF LEAVES	

Mocktails

MR LYCHEE	A\$15
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PASSIONFRUIT NOHITO	A\$15
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NO ESPRESSO HERE	A\$15
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Bottled Beer

BALTER XPA AUSTRALIA	A\$12
BALTER IPA AUSTRALIA	A\$13
BALTER CAPTAIN SENSIBLE AUSTRALIA	A\$10

Liqueurs

DOM BENEDICTINE	A\$10
TIA MARIA	A\$10
CANTON DOMAINE GINGER LIQUEUR	A\$10

Cognac

MARTELL VS	A\$12
MARTELL VSOP	A\$16
MARTELL XO	A\$20

Tap Beers

MR. HOUSE LAGER AUSTRALIA	A\$9
PERONI LEGGARA ITALY	A\$9
BURLEIGH BIGHEAD BURLEIGH HEADS	A\$9

Scotch Whiskey – Blended

CHIVAS REGAL 12 YEAR BLEND	A\$12
CHIVAS REGAL 18 YEAR BLEND	A\$16
CHIVAS ROYAL SALUTE 21 YEAR BLEND	A\$24

Grill'd Nobby Beach Menu



Bottomless Margaritas

MANGO JALAPENOS

MR. LAGER BEER

MR. WINES

Ingredients Used

EDAMAME A\$10

WATERMELON

COCONUT

Cocktails

PINEAPPLE EXPRESS COCKTAIL A\$20

RASPBERRY MOJITO A\$19

LYCHEE MOJITO A\$19

CAPRIOSKA A\$19

Liquor

CANADIAN CLUB A\$10

JAMESON IRISH WHISKEY A\$10

PATRÓN SILVER A\$13

CITRONGE ORANGE LIQUEUR A\$10

Large Share Plates

POTATO MUSHROOM GNOCCHI A\$33

LOCAL GOLD BAND SNAPPER A\$40

NOLANS BLACK ANGUS EYE FILLET
(FROM GYMPIE, QLD)

MIDDLE EASTERN LAMB BACKSTRAP

Tequila

CASAMIGOS BLANCO A\$14

CASAMIGOS REPOSADO A\$17

CASAMIGOS ANEJO A\$19

CASAMIGOS MEZCAL

A\$22

AGED PATRON

A\$18

Oysters

LIGHTLY TEMPURA WITH SOY PONZU
WASABI AIOLI

SPICY CHORIZO KILPATRICK

CABERNET MIGNONETTE

CHARDONNAY VINEGAR CRACKED
PEPPER

CHILLI, LIME AND CUCUMBER GIN

SOY RICE VINEGAR PEACH PEARLS

Dessert



EATON MESS A\$16

DEEP FRIED ICE-
CREAM A\$16

SMORES OLD FASHION A\$20

WHITE CHOCOLATE AND LIME
MARGARITA A\$19

AFFOGATO A\$18

YEALANDS DESSERT WINE, NOBLE
SAUVIGNON BLANC NZ 2014 A\$9

PEDRO XIMENZ A\$10

Spirits

BROOKIES SLOW GIN A\$13

BALLANTINES A\$10

JACK DANIEL A\$10

DEAD MAN'S FINGER SPICED RUM A\$10

FRANGELICO A\$10

KAHLUA A\$10

LEMONCELLO A\$10

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Gin

GIN MARE	A\$14
STAR OF BOMBAY	A\$12
AVIATION GIN	A\$13
MONKEY 47	A\$15
G-VINE	A\$14
INK GIN	A\$13
NIKKA COFFEY GIN	A\$13

Rum



STOLEN WHITE	A\$10
STOLEN DARK	A\$10
STOLEN SMOKED RUM	A\$11
BACARDI 8 YEAR RARE GOLD	A\$13
APPLETON ESTATE	A\$11
DEAD MAN'S FINGER SPICED COCONUT RUM	A\$11
DEAD MAN'S FINGER SPICED COFFEE RUM	A\$11
LEBLON CACHAÇA	A\$10

Vodka



VODKA O	A\$10
BABICKA ORIGINAL WORMWOOD VODKA	A\$14
CRYSTAL HEAD	A\$15
NIKKA COFFEY VODKA	A\$12
ZUBROWKA	A\$11
GREY GOOSE	A\$12
STOLI CUCUMBER	A\$11
STOLI ELITE	A\$12

Bubbles And Champagne

MR. PROSECCO AUSTRALIA	A\$10
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MODELLA PROSECCO VENETO	A\$65
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MUMM MARLBOROUGH BRUT PRESTIGE NEW ZEALAND	A\$13
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CHANDON SPARKLING SHIRAZ YARRA VALLEY	A\$66
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MUMM GRAND CORDON ROUGE REIMS	A\$110
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MUMM GRAND CORDON ROSE REIMS	A\$110
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PERRIER JOUÉT NV GRAND BRUT EPERNAY	A\$135
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DOM PERIGNON VINTAGE 2009 EPERNAY	A\$450
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Alcoholic Drinks



APEROL SPRITZ	A\$18
SOUTHERN COMFORT	A\$10
APEROL	A\$10
CAMPARI	A\$10
ASAHI JAPAN	A\$12
SOMERSBY APPLE CIDER	A\$9
SHIRAZ	
SAUVIGNON BLANC	
PROSECCO	

White Wines

BELLA MODELLA 'LA FARFALLA' PINOT GRIGIO IGT ABRUZZO, ITALY	A\$14
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PORTSEA ESTATE PINOT GRIS MORNINGTON PENINSULA, VIC	A\$65
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JUWEL PINOT BLANC RHEINHESSEN, GER	A\$68
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MOMO SAUVIGNON BLANC MARLBOROUGH, NZ	A\$12
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CLAUDE RIFFAULT LES CHASSEIGNES SANCERRE, FRANCE	A\$90
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MANDALA CHARDONNAY YARRA VALLEY, VIC A\$12

LETHBRIDGE CHARDONNAY GEELONG, VIC A\$78

DOMAINE JEAN COLLET CHABLIS CHABLIS, FRANCE A\$90

SELECTION 23 MOSCATO MURRAY DARLING, VIC A\$10

Share Plates

HOUSE-MADE FRESH BREAD A\$16

PORK SHIITAKE DUMPLINGS

CRISPY CHILLI BEEF PETAL LEAVES

MR'S FRIED TACOS A\$25

SEARED MOOLOOLABA SEA SCALLOPS

MR'S FRIED CHICKEN A\$25

HAND-MADE TORTELLINI

MORETON BAY BUG TAIL ROLL

MR FRIED TACOS

Mr. Inspired

THE VERA WANG A\$21

MR PEACHY A\$21

MALFY COAST A\$20

GOIN' NUTS MARGARITA A\$21

BOURBAN PASSION A\$19

8 YEAR A\$22

APEROL PUNCH A\$19

CITRONGE MARGARITA A\$20

CINNAMON OLD FASHION A\$21

Red Wines

MR. PINOT NOIR AUSTRALIA A\$10

LE BON PINOT NOIR YARRA VALLEY, VIC A\$14

BREAM CREEK PINOT NOIR SOUTH EAST COAST, TAS A\$16

JEAN PAUL THEVENET MORGON TRADITION BEAUJOLAIS, FRANCE A\$96

CORIOLE NERO D'AVOLA MCLAREN VALE, SA A\$15

RENATO CORINO NEBBIOLO DOCG PIEDMONT, ITALY A\$92

BRAVE SOULS 'THE WHALER ' GSM BAROSSA VALLEY, SA A\$15

SONS OF EDEN 'MARSCHALL ' SHIRAZ BAROSSA VALLEY, SA A\$14

ELDERTON GTS SHIRAZ BAROSSA VALLEY, SA A\$88

MOSS WOOD AMY'S CABERNET MARGARET RIVER, WA A\$79

MELINI RISERVA CHIANTI TUSCANY, ITALY A\$55

MELINI VINO NOBILE DI MONTEPULCIANO TUSCANY, ITALY A\$60

RAPITALA NERO D'AVOLA SICILY, ITALY A\$65

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Opening Hours:

Wednesday 10:30 -21:30

Thursday 10:30 -22:00

Friday 10:30 -23:00

Saturday 10:30 -23:00

Sunday 10:30 -21:30

Monday 10:30 -21:30

Tuesday 10:30 -21:30