



the nixon

## Autumn menu

### Entrées

<b>Oysters Five Ways</b>	<b>3.30 each/34 doz</b>
natural, pesto & parmesan, crumbed, tomato & cucumber, pickled ginger & wakame	
<b>Confit Duck and Pancetta Terrine</b>	<b>19.5</b>
served with pate, a plum compote and a poached quail egg	
<b>Cauliflower &amp; Blue Cheese Souffle V</b>	<b>17.5</b>
with grilled zucchini & a wasabi pea cracker	
<b>Crab Rice Paper Rolls</b>	<b>18</b>
with an iceberg & vietnamese mint salad with flying fish roe & asian style dipping sauce	
<b>Grazing Plate for 2</b>	<b>22</b>
chef's selection of seasonal assortments; refer to our specials boards	

### Salads

<b>Hokkien Noodles</b>	<b>20</b>
served warm, tossed with tender beef strips, asian greens, cashew nuts & sweet soy sauce	
<b>Char-grilled Baby Octopus GF</b>	<b>20</b>
with a watercress, crisp fennel & cucumber salad with a sweet balsamic glaze	
<b>Caesar Salad</b>	<b>21</b>
cos lettuce, garlic croutons, parmesan cheese, soft poached egg, honey bacon, anchovy fillets, classic caesar dressing	
<b>with parmesan encrusted chicken</b>	<b>23</b>
<b>Warm Eggplant Salad V, GF</b>	<b>19</b>
with beans, cherry tomatoes, rocket & a lemon & pinenut dressing	

\* For our fine dining setting please add \$2 per entrée and \$3 per main



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### Mains

<b><i>Risotto of the Day</i></b>	<b>20</b>
chef's selection of finest ingredients; refer to our specials boards	
<b><i>Lamb Rump</i></b>	<b>26</b>
slow braised with a fresh tomato & herb cous cous timbale	
<b><i>Saffron Linguini Marinara</i></b>	<b>26</b>
freshest seafood selection, tossed with garlic, lemon myrtle, capers, white wine & a hint of napoli	
<b><i>Homemade Cannelloni</i></b>	<b>22</b>
filled with spinach & ricotta, served with napoli sauce & parmesan	
<b><i>The Nixon Burger</i></b>	<b>18</b>
grilled premium beef pattie, bacon, egg, tomato & jalapeno jam, lettuce, tomato & cheese with shoestring fries & a garden salad	
<b><i>Premium T-Bone 450g GF</i></b>	<b>31</b>
grain fed, cooked to your liking, euro rustic style chips, crisp garden salad & your choice of green peppercorn jus, mushroom jus, herb butter or trio of mustards	
<b><i>Eye Fillet 250g GF</i></b>	<b>32</b>
gratinated, served with whipped sweet potato, confit eschallots & buttered sugar snaps with a shiraz jus	

**Please Turn Over**

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<b><i>Veal Schnitzel</i></b>	<b>23</b>
served with scalloped potatoes & green beans	
<b><i>Chicken Strips</i></b>	<b>29</b>
premium chicken breast with prawns, prosciutto wrapped dutch carrots, sauteed silverbeet & creamy seafood bisque	
<b><i>Spiced Chicken Paella</i></b>	<b>23</b>
chorizo, bacon, kidney bean & peppers, pan seared in a skillet, with long grain rice, garlic, white wine, chilli, fresh basil, saffron & a hint of napoli	
<b><i>Spiced Seafood Paella</i></b>	<b>26</b>
<b><i>Chicken Parmagiana</i></b>	<b>18</b>
virginia ham, melted tasty, parmesan & mozzarella cheeses, rich napoli, shoestring fries & a garden salad	
<b><i>Chicken Parmagiana with pineapple</i></b>	<b>19</b>
<b><i>Fish &amp; Chips</i></b>	<b>19</b>
lightly battered market fresh fish, crisp garden salad, shoestring fries & homemade tartare sauce on the side	
<b><i>Artichoke &amp; Leek Tart V</i></b>	<b>22</b>
with red capsicum mousse, three cheese risotto & a rocket sauce	

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### Sides

Sautéed Seasonal Vegetables	10
Smashed Potatoes with Oregano & Olive Oil	10
Spinach, Sundried Tomato, Spanish Onion & Fetta Salad	10
Eggplant Chips	7

### Desserts

<b>Lemon Tart</b>	12
topped with honeycomb ice-cream & toasted meringue	
<b>Chocolate Indulgence</b>	12
chocolate brulee, chocolate truffle & chocolate affogato	
<b>Poached Pear</b>	12
served in champagne with strawberry mousse & toffee shard	
<b>Dessert Tasting Plate (for two)</b>	20
chef's assortment of desserts	
<b>Trio of Cheese Platter</b>	15
a selection of premium cheeses, seasonal & dried fruit with lavos	