



the nixon

## Winter menu

### Entrées

<b><i>Oysters Five Ways</i></b>	<b>3.30 each/34 doz</b>
natural, crumbed with horseradish mayonnaise, pesto & parmesan, beurre blanc & spicy napoli	
<b><i>Slow Roasted Pork Belly GF</i></b>	<b>19.5</b>
with scallop cake, baby bok choy & orange reduction	
<b><i>Mushroom &amp; Zucchini Flan V</i></b>	<b>17.5</b>
with danish fetta, mizuna & fennel salad, vincotto & jalapeno jam	
<b><i>Butterflied King Prawns</i></b>	<b>19</b>
marinated with ginger & palm sugar; served with saffron rice & a spicy red curry sauce	
<b><i>Grazing Plate for 2</i></b>	<b>22</b>
chef's selection of seasonal assortments; refer to our specials boards	
<b>Salads</b>	
<b><i>Hokkien Noodles</i></b>	<b>20</b>
served warm, tossed with tender beef strips, asian greens, cashew nuts & sweet soy sauce	
<b><i>Char-grilled Calamari Salad GF</i></b>	<b>20</b>
chick pea, tomato & rocket with a lemon & herb dressing	
<b><i>Caesar Salad</i></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>

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



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### **Mains**

<b>Risotto of the Day</b>	<b>20</b>
chef's selection of finest ingredients; refer to our specials boards	
<b>Lamb Shank</b>	<b>20</b>
double cooked with seeded mustard potato mash, red wine, braised mushrooms & green beans	
<b>With Two Shanks</b>	<b>28</b>
<b>Saffron Linguini Marinara</b>	<b>26</b>
freshest seafood selection, tossed with garlic, lemon myrtle, capers, white wine & a hint of napoli	
<b>Three Cheese Agnolotti</b>	<b>22</b>
with broccoli, sultanas, pinenuts, aged balsamic & creamed fetta	
<b>The Nixon Burger</b>	<b>18</b>
grilled premium beef pattie, bacon, egg, tomato & jalapeno jam, lettuce, tomato & cheese with shoestring fries & a garden salad	
<b>Premium Rib Eye 350g GF</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>Wagyu Rump Steak 200g GF</b>	<b>35</b>
with ham, mushroom, potato gratin, baby vegetables & a port wine jus	
<b>Crumbed Pork Cutlet</b>	<b>27</b>
with japanese rice, potato & cabbage salad & homemade barbeque style sauce	

**Please Turn Over**

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<b><i>Free Range Chicken Breast</i></b>	<b>29</b>
filled with spinach & brie, served with a sweet onion & parsnip tartlet, olive tapenade & pancetta crisps	
<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>Pumpkin &amp; Goats Cheese Pie V</i></b>	<b>22</b>
with spinach salad & capsicum coulis	

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### *Sides*

Sauteed Green Beans with Dijon Mustard & Spanish Onion	10
Smashed Potatoes with Rosemary & Olive Oil	10
Spinach Parmesan & Red Onion Salad	10
Eggplant Chips	8.5

### *Desserts*

<b>Sticky Date Pudding</b>	12
with honeycomb ice-cream & butterscotch sauce	
<b>Double Chocolate Brownie</b>	12
with warm strawberry sauce & thickened cream	
<b>Roast Apple &amp; Pastry Stack</b>	12
with caramel nougat	
<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 lavosh	