



the nixon

summer menu

Entrées

Oysters Five Ways

natural, pesto & parmesan, crumbed,
tomato & cucumber, kilpatrick

3.30 each/34 doz

Duck & Forrest Mushroom Puff Pastry Rolls

with a walnut & frisse salad, drizzled with truffle oil

17.5

Seared Scallops

shitake mushrooms, spinach in a brandy cream sauce
with flying fish roe

19.5

Zucchini Flower Fritter

filled with spicy pumpkin & served with mascarpone
& snow pea tendrils

17.5

Grazing Plate for 2

chef's selection of seasonal assortments;
refer to our specials boards

22

Salads

Beef Carpaccio

with a green tea noodle & prawn salad
in a pine nut & lemon dressing

20

Smoked Trout Salad

with a dill & cucumber jelly, frisse
& a seeded mustard vinaigrette

21

Caesar Salad

cos lettuce, garlic croutons, parmesan cheese,
soft poached egg, honey bacon, anchovy fillets,
classic caesar dressing

21

with parmesan encrusted chicken

23

Green Bean Salad

with tomato tartare, basil oil & rocket lettuce

19

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



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Mains

<i>Risotto of the Day</i>	20
chef's selection of finest ingredients; refer to our specials boards	
<i>Rack Of Lamb</i>	29
with baby roasted vegetables & a shallot puree	
<i>Saffron Linguini Marinara</i>	26
freshest seafood selection, tossed with garlic, lemon myrtle, capers, white wine & a hint of napoli	
<i>Sweet Potato & Sage Agnolotti</i>	22
with artichoke & almond cream in a burnt butter sauce	
<i>The Nixon Burger</i>	18
grilled premium beef pattie, bacon, egg, tomato & jalapeno jam, lettuce, tomato & cheese with shoestring fries & a garden salad	
<i>Premium Rib Eye 350g</i>	31
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	
<i>Eye Fillet 250g</i>	32
served with braised beef cheek ravioli & broad beans with a shallot jus	
<i>Veal Scallopini</i>	26
with proscuitto, potato fondant & an asparagus cream sauce	
<i>Chicken Misto Strips</i>	29
premium chicken breast with seafood & a white wine taragon sauce, served with crispy potatoes & a rocket & avocado salad	

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Mains (cont'd)

<i>Spiced Chicken Paella</i>	23
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	
<i>Spiced Seafood Paella</i>	26
<i>Chicken Parmagiana</i>	18
virginia ham, melted tasty, parmesan & mozzarella cheeses, rich napoli, shoestring fries & a garden salad	
<i>Chicken Parmagiana with pineapple</i>	19
<i>Fish & Chips</i>	19
lightly battered market fresh fish, crisp garden salad, shoestring fries & homemade tartare sauce on the side	
<i>Potato Pancake</i>	22
with roasted red capsicum ragout & a mustard & eggplant caviar	

Sides

<i>Sautéed seasonal vegetables</i>	10
<i>Rosemary & Garlic Potatoes</i>	10
<i>Rocket & Pecorino Salad</i>	10
<i>Shoestring Fries</i>	7

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Desserts

<i>White Chocolate & Berry Parfait</i>	12
with strawberry mousse	
<i>Malibu Pannacotta</i>	12
with passionfruit & berry jelly	
<i>Pavlova Stack</i>	12
with caramel & grilled figs	
<i>Trio of Cheese Platter</i>	15
a selection of premium cheeses, seasonal fruit & lavosh	