



Entrées

Fresh Oysters Natural, crumbed, tomato caper salsa or kilpatrick	3.3/34
Garlic Prawns Sauteed in a garlic herb cream sauce and served on Japanese rice with a frisee lettuce and goat cheese salad	18
Dips Plate Two homemade dips with olives, warm roti bread and grissini	15
Antipasto Plate Jamon, marinated vegetables, olives, caper berries, fetta cheese and warm bread	16
Grazing Plate for 2 Chef's selection of tapas to share Refer to our specials boards or ask our friendly staff	22



Mains

Marinated Thai Beef Salad	22
Pan-fried marinated beef strips tossed with beanshoots, mixed leaves, tomato and roasted pumpkin with a Thai coconut dressing, fried shallots and crispy noodles	
Moroccan Spiced Calamari	22
Dusted in our own blend of spices then flash fried and served with rocket, julienne carrots, red onion and tomato lemon dressing and a side of tzatziki	
Caesar Salad	18
Cos lettuce, candied bacon, croutons, anchovies and shaved parmesan in a creamy caesar dressing topped with a soft poached egg	
<i>with chicken</i>	23
<i>with smoked salmon</i>	25
Chicken Parmagiana	20
Virginia ham, melted tasty egmont cheese, rich napoli, steakhouse fries and a garden salad	
<i>with pineapple</i>	22
Fish & Chips	19
Lightly battered in Tasmania's finest brew, and served with a crisp garden salad, steakhouse fries and homemade tartare sauce	
The Nixon Burger	18
Grilled premium beef pattie with bacon, egg, lettuce, fresh tomato and cheese on a toasted bun with a spicy tomato onion jam and served with steakhouse fries & a garden salad	
Spiced Chicken Paella	24
Chicken breast, chorizo, kidney beans & peppers, pan seared in a skillet with garlic, white wine, long-grain rice, fresh herbs, chilli, saffron & a hint of napoli	
Spiced Seafood Paella	27



Risotto of the Day	20
Please ask for today's feature	
Linguini Marinara	27
Tossed with the freshest seafood, extra virgin olive oil, garlic, chilli, white wine, herb pesto and a hint of napoli	
Three Cheese Ravioli	21
Tossed in basil pesto, braised peppers and spinach finished with crumbled fetta cheese and pangrattato	
Eye Fillet	35
Char grilled, cooked to your liking and served on a bed of creamy potato mash with a garlic roasted crumbed mushroom, broccolini and finished in a red currant jus	
Porterhouse Steak	27
300g grain fed beef cooked to your liking and served with steak cut chips, a fresh garden salad and your choice of red wine jus or herb butter	
Pork Rib Eye	26
Rosemary marinated and served on a spring onion and walnut potato crush with green beans, a spiced apple parcel and a seeded mustard jus	
Sides all \$10	
Sautéed seasonal vegetables	
Smashed potatoes with rosemary, garlic & olive oil	
Cannellini bean, rocket and roasted pumpkin salad	
Rocket, pear and parmesan salad	
Steak cut chips with aioli and tomato sauce	
Sautéed beans with shallots and seeded mustard	
Greek salad	
Marinated olives	



Desserts

Warm chocolate brownie Mocha ganache	12
Sticky date pudding Butterscotch sauce, toffee curls, vanilla bean ice cream	12
Apple cinnamon and walnut parcel Vanilla anglaise and pistachio praline ice cream	12
Dessert Tasting Plate (for two) Chef's assortment of desserts	20
Cheese Platter A selection of premium cheeses, dried fruit, nuts and crackers	15