

autumn menu



the nixon

entrées

Oysters Five Ways

natural, pesto & parmesan, tempura, spicy tomato & olive salsa, kilpatrick

3.30 each/34 doz

Nori Rolls

tempura style, with a micro herb salad, sweet chilli & jalapeno salsa

17.5

King Prawns

with bok choy parcel, filled with a seafood mousse, finished with a seafood bisque

18.5

Pork Belly

slow cooked, with cauliflower puree & spicy orange compote

18.5

Grazing Plate for 2

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

22

salads

Soba Noodle Salad

served warm, accompanied with tender beef strips, in a soy mustard & onion dressing, topped with a soft poached egg

22

Grilled Calamari Salad

with spanish chorizo sausage, kipfler potatoes, rocket salad & finished with a salsa verde

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

Walnut Salad

with roasted sweet potato, spinach, cherry tomato, fetta cheese & crispy prosciutto

20

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

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mains

- Risotto of the Day*** **20**
chef's selection of finest ingredients; refer to our specials boards
- Agnolotti Pasta*** **21**
filled with eggplant & tallegio cheese, in a tomato ragout,
served with spinach & parmesan
- Angel Hair Pasta Marinara*** **26**
freshest seafood selection, tossed with garlic, lemon myrtle,
capers, white wine & a hint of napoli
- Penne a'Salsiccia*** **22**
italian sausage, spinach, basil, garlic & chilli in a light tomato sauce
- The Nixon Burger*** **18**
grilled prime angus beef pattie, bacon, egg, tomato & cardamom
chutney, lettuce, tomato and cheese with shoestring fries and a garden salad
- Premium Rib Eye 350g*** **31**
grain fed, cooked to your liking, shoestring fries, crisp garden salad
& your choice of red wine jus, mushroom jus, herb butter or trio of mustards
- Eye Fillet 250g*** **32**
served with a shallot, pancetta & potato rosti, baked
baby squash & rosemary jus

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Please turn over

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mains (cont'd)

Twice Cooked Duck

presented on a water chestnut, mushroom & bok choy risotto

29

Chicken Strips

premium chicken breast, presented on a pumpkin and lentil braise with a light honey tarragon sauce and toasted almonds

29

Spiced Chicken Paella

chorizo, bacon, prosciutto, pan seared in a skillet, with kidney beans, long grain rice, garlic, white wine, chilli, fresh basil, saffron and a hint of napoli

23

Spiced Vegetarian Paella

saffron rice with a seasonal selection of fresh vegetables, red kidney beans & a hint of napoli

21

Chicken Parmagiana

virginia ham, melted tasty, parmesan and mozzarella cheeses, rich napoli, shoestring fries and a garden salad

18

Chicken Parmagiana with pineapple

19

Fish & Chips

lightly battered market fresh fish, crisp garden salad, shoestring fries and homemade tartare sauce on the side

19

Roasted Peppers

filled with a pesto infused soft polenta, accompanied with eggplant chips & capsicum essence

22

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sides

Sautéed Seasonal Vegetables 10

Roasted Garlic and Rosemary Potatoes 10

Parmesan & Spinach Salad 11

shaved parmesan, baby spinach, spanish onion & balsamic

Shoestring Fries 7

desserts

Gateau au Chocolat 12

with white chocolate anglaise

Individual Lemon Tart 12

with passionfruit jelly, vanilla ice cream

Brandy Snap Basket 12

with shiraz poached seasonal fruit & mascarpone cream

Trio of Cheese Platter 15

a selection of premium cheeses, seasonal fruit and lavosh