

PLEASE NOTE, MENU IS SUBJECT TO CHANGE

# NANYA

## Dinner

### STARTERS

<b>Heirloom Tomato Bruschetta</b> Cresent olive oil, basil	12
<b>Fried Haloumi</b> orange, radish, Crescent kalamata	12
<b>Oysters 6/12</b> kilpatrick	18/32
<b>Port Lincoln Prawns</b> local pink grapefruit, avocado, spring onion	14
<b>SA Octopus</b> watermelon, cucumber, soy	15
<b>Crispy Lamb</b> Jim's peaches, almond, rocket, mint	12

### MAINS

<b>Penne Pasta</b> pesto, broccoli, peas, spinach, mozzarella	22
<b>Murray River Cod</b> heirloom tomatoes, chat potato, salsa verde, garden radish	34
<b>Pan Seared Barramundi</b> braised cabbage, peas, lemon butter sauce	32
<b>Lamb Rump</b> broccoli, hummus, feta, sumac	35
<b>Warm Beef Sirloin Salad</b> zucchini, tomato, charred asparagus, red onion	28
<b>Confit Duck Leg</b> bok choy, broccolini, crispy shallots, honey five spice sauce	32

### DESSERT

<b>Selection of Ice Cream / Sorbets</b>	6
<b>Custard Tart</b> rhubarb, vanilla cream	10
<b>Chocolate Mousse</b> caramelised banana, salted peanut	10
<b>Mango and Passionfruit Fool</b> biscotti, candied almond	8
<b>Vanilla Bean Panna cotta</b> strawberry, meringue, mint	10
<b>Pavlova</b> peach, raspberry, mascarpone	10

### THINGS WITH CHIPS & SALAD

Salt & Pepper Calamari	18/27
Fish & Chips	20
Crumbed Prawns	18/27
Chicken Schnitzel pan fried	22
Beef Schnitzel	22
250g Fillet Steak	38

### JUNIOR

Nuggets & Chips	10
Fish & Chips	10
Chicken Schnitzel	10
Beef Schnitzel	10
Bolognaise	10

### SIDES

Salad of the Day	6
Garden Salad	5
Vegetables	6
Bowl of Chips	6

### TOPPINGS / SAUCES

Dijon Mustard	2
Plain Gravy	3
Mushroom Gravy	3
Pepper Gravy	3
Hollandaise	3
Parmigiana	4.5
Kilpatrick	4.5
Garlic Prawns	6