

# NANYA DINNER

## STARTERS

*begin with some plates to share*

<b>Bread Basket</b> house made bread, butter with house salt, Kalamata on the Crescent olives, Murtho wattleseed balsamic, 24th Street olive oil	8
<b>Traditional Garlic Bread (V)</b>	8
<b>Cheesy Garlic Bread (V)</b>	10
<b>Sweet Potato Chips with aioli (VeA)</b>	10
<b>Potato Wedges (V)</b> with sour cream and sweet chilli sauce	12
<b>Oysters Kilpatrick 6/12 (GF)</b>	18/32
<b>Crispy Fried Haloumi (V)</b> apple, celery, walnuts, dressed leaves	12
<b>Port Lincoln Prawn Cocktail (GF)</b> avocado, cos lettuce, grapefruit, tomato	15
<b>Baked Camembert (V) serves 2</b> in a Renmark Patisserie mini cob loaf with rosemary oil	16
<b>Tomato Bruschetta</b> basil pesto, toasted house made bread, fresh tomato, red onion, olive oil	12

## SALADS

*a healthy alternative*

<b>Classic Caesar</b> cos lettuce, parmesan, house made croutons, Glenview poached egg, crispy bacon, Caesar dressing	20
<b>Renmark Citrus (V, Ve, GF)</b> mixed lettuce, radish, red onion, citrus segments, fresh apple, toasted Almondco almonds, fresh herbs, vinaigrette	16
<b>Ancient Grains (V, Ve)</b> freekah, quinoa, rocket leaves, red onion, capers, dried currants, toasted seeds, vinaigrette, fresh herbs	18
<b>Roasted Pumpkin (V, VeA, GF)</b> feta cheese, roasted jap pumpkin, red onion, toasted pumpkin seeds, quinoa, fresh herbs, mixed leaves, vinaigrette	18
<b>Salad Nicoise</b> white anchovy, egg, potato, cherry tomatoes, Kalamata on Crescent olives, green beans	18
<b>Add</b> Chicken / Haloumi (V, GFA) / Grilled Prawns (GF)	5/5/6

## CLASSICS

*all your favourites, served with chips and salad*

<b>River Murray Salt and Pepper Calamari (GFA)</b> house made tartare, fresh lemon wedge	18/28
<b>Battered Butterfish</b> house made tartare, fresh lemon wedge	24
<b>Panko Crumbed Prawns</b> house made tartare, fresh lemon wedge	18/28
<b>Chicken Schnitzel</b> from Riverland Country Style Meats	23
<b>300g Beef Schnitzel</b> from Riverland Country Style Meats	23
<b>Black Angus 250g Eye Fillet Steak (GFA)</b> cooked to your liking	39
<b>Nanya Beef Burger (GFA)</b> house made beef patty, cheddar cheese, Hugh's tomato chutney, pickles, served on a Renmark Patisserie brioche bun	24

## MAINS

*indulge yourself with our a la carte options*

<b>Risotto (V, VeA, GF)</b> peas, mint, asparagus, feta cheese	25
<b>Pan Seared Barramundi (GF)</b> Kalamata on the Crescent olives, cherry tomatoes, capers, dressed leaves	32
<b>Murraylands 250g Lamb Rump (GF)</b> charred baby gem, new season potatoes, peas, basil pesto	34
<b>Rosedale Kangaroo Fillet (GF)</b> beetroot, apple, Murtho wattleseed balsamic, mixed leaves, toasted seeds	34
<b>Slow Cooked BBQ Pork Ribs</b> potato wedges, honey chilli sauce, aioli	30

## SIDES

Garden Salad (V)	5
Seasonal Vegetables (V)	6
Bowl of Chips (V)	6

## JUNIOR

*meals made for our smaller guests*

<b>Nuggets and Chips</b>	10
<b>Fish and Chips</b>	10
<b>Chicken Schnitzel and Chips</b>	10
<b>Beef Schnitzel and Chips</b>	10
<b>Bolognaise</b>	10
<b>Ice Cream - 1 Scoop</b> choice of vanilla, chocolate or rainbow	3

## SAUCE & TOPPINGS

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

## DESSERT

*to satisfy the sweet tooth*

<b>Ice Cream/Sorbets - 3 Scoops (VeA)</b> choice of vanilla, chocolate, rainbow, strawberry sorbet, lemon sorbet, hazelnut gelato	7
<b>Pavlova (GF)</b> Grand Marnier cream, lemon curd, Riverland citrus, lime sherbet, caramel shards	12
<b>Strawberry Shortcake</b> Almondco almond shortbread, fresh strawberries, strawberry coulis, Chantilly cream, strawberry sorbet, fresh mint	12
<b>Chocolate Crèmeux Tart</b> hazelnut gelato, raspberry, chocolate shards, candied hazelnuts	12

GF Gluten Free | GFA Gluten Free Available | V Vegetarian | Ve Vegan | VeA Vegan Available

*Please see wait staff about any food allergies and/or intolerances. Not all ingredients are listed, please ask for assistance if required.*