

NANYA

SUNDAY DINNER

STARTERS

begin with some plates to share

Traditional Garlic Bread (V)	8
Cheesy Garlic Bread (V)	10
Sweet Potato Chips with aioli (VeA)	10
Potato Wedges (V) with sour cream and sweet chilli sauce	12

SALADS

a healthy alternative

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

JUNIOR

meals made for our smaller guests

Nuggets & Chips	10
Fish & Chips	10
Chicken Schnitzel & Chips	10
Beef Schnitzel & Chips	10
Bolognaise	10
Ice Cream - 1 Scoop vanilla, chocolate or rainbow	3

SIDES

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

CLASSICS

all your favourites, served with chips and garden salad

River Murray Salt and Pepper Calamari (GFA) house made tartare, fresh lemon wedge	14/28
Battered Fish house made tartare, fresh lemon wedge	12/22
Panko Crumbed Prawns house made tartare, fresh lemon wedge	14/28
Chicken Schnitzel from Riverland Country Style Meats	12/23
300g Beef Schnitzel from Riverland Country Style Meats	12/23
300g Scotch Fillet (GFA) cooked to your liking	38

MAINS

indulge yourself with our a la carte options

Risotto (V, VeA, GF) peas, mint, asparagus, feta cheese	25
Nanya Beef Burger (GFA) house made beef patty, cheddar cheese, bacon, Hugh's, tomato chutney, caramelised onion, fried egg, fresh tomato, lettuce, served on a Renmark Patisserie brioche bun	24
Slow Cooked BBQ Pork Ribs potato wedges, honey chilli sauce, aioli	30

DESSERT

to satisfy the sweet tooth

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

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

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.