

NANYA LUNCH

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 Stonefruit (V, Ve, GF) mixed lettuce, local stone fruit segments, avocado, toasted Almondco almonds, Murtho balsamic, red onion, vinaigrette	16
Mexican Salsa (V, Ve) freekah, quinoa, red onion, sweetcorn, tomato, cucumber, avocado, lime, mixed leaves, fresh herbs, vinaigrette	18
Roasted Pumpkin (V, VeA, GF) feta cheese, roasted jap pumpkin, red onion, toasted pumpkin seeds, quinoa, fresh herbs, mixed leaves	18
Salad Nicoise anchovy, potato, tomato, Kalamata on the Crescent olives, green beans, poached egg	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	18/30
Battered Fish house made tartare, fresh lemon wedge	14/24
Panko Crumbed Prawns house made tartare, fresh lemon wedge	18/30
Chicken Schnitzel from Riverland Country Style Meats	14/24
300g Beef Schnitzel crumbed in-house	14/24
300g Scotch Fillet (GFA) cooked to your liking	38

MAINS

indulge yourself with our a la carte options

Risotto (V, VeA, GF) tomato, zucchini, basil pesto	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 Smoky BBQ Pork Ribs potato wedges, aioli	34

DESSERT

to satisfy the sweet tooth

Ice Cream/Sorbets - 3 Scoops (VeA) choice of vanilla, chocolate, rainbow, strawberry sorbet, lemon sorbet, mango sorbet	7
Brown Sugar Pavlova (GF) mascarpone cream, Renmark peach, rasperry coulis, candied almonds	12
Vanilla Bean Panna Cotta (GFA) almond shortbread, lime, fresh mango, toasted coconut shards, mango sorbet	12
Brûlée Custard Tart blueberry compote, lemon curd, toasted pistachio	12

SAUCE & TOPPINGS

Dijon Mustard	2	Hollandaise	4
Plain Gravy	4	Parmigiana	4.5
Mushroom Gravy	4	Kilpatrick	4.5
Pepper Gravy	4	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.