

NANYA DINNER

STARTERS

begin with some plates to share

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| Bread Basket house made bread, butter with house salt, Kalamata on the Crescent olives, Murtho wattleseed balsamic, 24th Street olive oil | 8 |
| 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 |
| Oysters Kilpatrick 6/12 (GF) | 18/32 |
| Fried Haloumi (V) Renmark orange, radish, Kalamata on the Crescent olives | 12 |
| Prawn Salad (GF) avocado, peach, mint, spring onion | 15 |
| Grilled Calamari pickled cucumber, spring onion, chilli, mixed leaves | 14 |

SALADS

a healthy alternative

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|---|-------|
| Classic Caesar cos lettuce, parmesan, house made croutons, Glenview poached egg, crispy bacon, Caesar dressing | 20 |
| Renmark Stonefruit (V, Ve, GF) mixed lettuce, local stonefruit 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, GF) feta cheese, roasted jap pumpkin, red onion, toasted pumpkin seeds, quinoa, fresh herbs, mixed leaves | 18 |
| Salad Nicoise anchovy, potato, tomato, Kalamata on Crescent olives, green beans, poached egg | 18 |
| Add Chicken / Haloumi (V, GFA) / Grilled Prawns (GF) | 5/5/6 |

CLASSICS

all your favourites, served with chips and salad

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|---|-------|
| River Murray Salt and Pepper Calamari (GFA) house made tartare, fresh lemon wedge | 18/30 |
| Battered Butterfish house made tartare, fresh lemon wedge | 24 |
| Panko Crumbed Prawns house made tartare, fresh lemon wedge | 18/30 |
| Chicken Schnitzel from Riverland Country Style Meats | 24 |
| 300g Beef Schnitzel crumbed in-house | 24 |
| Black Angus 250g Eye Fillet Steak (GFA) cooked to your liking | 42 |
| Nanya Beef Burger (GFA) 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

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| Risotto (V, VeA, GF) tomato, zucchini, basil pesto | 25 |
| Crispy Skinned Salmon radish, orange, pickled fennel, citrus butter sauce | 34 |
| Slow Braised Duck (GF) Renmark peach, feta, spring onion, rocket leaves, toasted Almondco almonds, split jus | 34 |
| 300g Chargrilled Pork Loin (GF) sweetcorn, tomato and cucumber salsa, avocado, lime | 34 |
| Slow Cooked Smoky BBQ Pork Ribs potato wedges, aioli | 34 |

SIDES

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

JUNIOR

meals made for our smaller guests

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

SAUCE & TOPPINGS

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|----------------|---|---------------|-----|
| Dijon Mustard | 2 | Hollandaise | 4 |
| Plain Gravy | 4 | Parmigiana | 4.5 |
| Mushroom Gravy | 4 | Kilpatrick | 4.5 |
| Pepper Gravy | 4 | Garlic Prawns | 6 |

DESSERT

to satisfy the sweet tooth

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| 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, raspberry 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 |

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.