



the nixon

## Spring menu

### Entrées

#### **Oysters Five Ways**

natural, pesto & parmesan, spicy tomato & green olive salsa, kilpatrick & tempura

**3.30 each/34 doz**

#### **Scallops Mornay**

in a shell; with oven roasted field mushrooms, spinach & pancetta

**19.5**

#### **Grilled Quail**

citrus cured with confit tomatoes, mizuna & fennel salad

**20**

#### **Eggplant Stack *V***

with zucchini, roasted peppers, sherry vinaigrette & a parmesan wafer

**17.5**

#### **Grazing Plate for 2**

chef's selection of seasonal assortments;  
refer to our specials boards

**22**

### Salads

#### **Thai Beef Salad *GF***

served warm, tossed with bean shoots, crispy rice noodles, choi sum & sweet chilli & lime dressing

**20**

#### **Calamari Salad**

dusted with japanese seven pepper spices; with a watercress & pickled radish salad & wasabi mayonnaise

**20**

#### **Grilled Prawn Salad *GF***

marinated; on a spinach, mushroom & cashew salad with crispy prosciutto & kipfler potatoes with a light cream dressing

**21**

#### **Chicken Caesar Salad**

cos lettuce, garlic croutons, parmesan cheese, soft poached egg, honey bacon, anchovy fillets, classic caesar dressing

**23**

**\* For our fine dining setting please add \$2 per entrée and \$3 per main**



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### **Mains**

<b>Risotto of the Day</b>	<b>20</b>
chef's selection of finest ingredients; refer to our specials boards	
<b>Lamb Shank</b>	<b>20</b>
double cooked with herb scented potato mash, oven roasted tomatoes & parsnip crisps	
<b>With Two Shanks</b>	<b>28</b>
<b>Saffron Linguini Marinara</b>	<b>26</b>
freshest seafood selection, tossed with garlic, lemon myrtle, capers, white wine & a hint of napoli	
<b>Fetta &amp; Black Olive Ravioli</b>	<b>22</b>
with pancetta, garlic, chilli, basil & traditional napoli sauce	
<b>The Nixon Burger</b>	<b>18</b>
grilled premium beef pattie, bacon, egg, tomato, red pepper jam, lettuce, tomato & cheese with shoestring fries & a garden salad	
<b>Premium Rib Eye 350g GF</b>	<b>31</b>
grain fed, cooked to your liking, euro rustic style chips, crisp garden salad & your choice of green peppercorn jus, mushroom jus, herb butter or trio of mustards	
<b>Eye Fillet 250g</b>	<b>33</b>
with cannellini bean puree, proscuitto wrapped asparagus & porcini mushroom wonton with red wine jus	
<b>Rare Kangaroo Loin</b>	<b>27</b>
with a chinese sausage, potato & cabbage colcannon & caramelized port poached pear	

**Please Turn Over**

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<b>Chicken Kiev</b>	<b>29</b>
almond crusted; filled with semi-dried tomato & camembert, with an eggplant & spinach tartlet & rocket sauce	
<b>Spiced Chicken Paella</b>	<b>23</b>
chorizo, bacon, kidney bean & peppers, pan seared in a skillet, with long grain rice, garlic, white wine, chilli, fresh basil, saffron & a hint of napoli	
<b>Spiced Seafood Paella</b>	<b>26</b>
<b>Chicken Parmagiana</b>	<b>18</b>
virginia ham, melted tasty, parmesan & mozzarella cheeses, rich napoli, shoestring fries & a garden salad	
<b>Chicken Parmagiana with pineapple</b>	<b>19</b>
<b>Fish &amp; Chips</b>	<b>19</b>
lightly battered market fresh fish, crisp garden salad, shoestring fries & homemade tartare sauce on the side	
<b>Vegetable Filo Parcel <b>V</b></b>	<b>22</b>
with roast pumpkin, basil pesto & goats cheese, frisse salad & beetroot puree	

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### *Sides*

Sauteed Green Beans with Dijon Mustard & Spanish Onion	10
Smashed Potatoes with Rosemary & Olive Oil	10
Spinach Parmesan & Red Onion Salad	10
Eggplant Chips	8.5

### *Desserts*

<b>Chocolate &amp; Raspberry Tart</b>	12
biscuit base, served with chantilly cream & berry coulis	
<b>Creme Caramel</b>	12
with poached quince & sesame seed snap	
<b>Mango &amp; Banana Wrap</b>	12
with coconut chocolate ganache	
<b>Dessert Tasting Plate (for two)</b>	20
chef's assortment of desserts	
<b>Trio of Cheese Platter</b>	15
a selection of premium cheeses, seasonal & dried fruit with lavosh	