

Bar Nina
\$79 BOTTOMLESS MENU
TO SHARE

WARM SOURDOUGH AND GARLIC BUTTER

HOUSE MARINATED OLIVES

BURRATA, TOMATO FONDU, BASIL OIL

PORK AND FENNEL SALAMI

SPINACH AND MUSHROOM ARANCINI

ROASTED BROCCOLI, BALSAMIC VINEGAR

BEEF RAGU PAPPARDELLE, PARMESAN

SHOESTRING FRIES, AIOLI

TRIPLE CHOCOLATE BROWNIE, RASPBERRY

SORBET

ADD ON A CHEESE BOARD \$32

TO SIP

PROSECCO, ROSÉ, PINOT GRIGIO, PINOT NOIR,

BONDI BEACH ROAD XPA, CURLEY LEWIS LAGER

ADD ON

\$20 UNLIMITED MARGARITAS, APEROL SPRITZ,

LIMONCELLO SPRITZ, COSMOPOLITAN

\$55 JACQUART CHAMPAGNE

@barninadarlo

CORNER OF STANLEY ST & CROWN ST DARLINGHURST

BAR NINA BOTTOMLESS

we don't like rules either but we've set them out so you can get the most out of your bottomless

1. Bottomless waits for no-one
Your booking time is your start time, unless Nina's running late then we will start your table at the first order of drinks

2. Be Classy
No skulling drinks, please sip like the Queen, King or Monarch you are

3. One Drink at a time
The friendly staff will take your order once your drink is finished

4. Last Call
Last Call will be taken 10 mins before your finish time

5. RSA Applies

If you're visiting Sydney and need this explained let us know

6. Be Nice to your Waiter

Our staff want to have just as much fun with you, so be nice to get the most out of them

7. Seperate Payments

We don't split bottomless bills, however we can take a mix of card and cash payments

8. Have Fun



WWW.BARNINA.AU OR EMAIL INFO@BARNINA.AU