

# BAR NINA

BREAKFAST MENU AVAILABLE TILL 11AM

## BAKERY

sourdough toast, condiments (V) 8  
 fig and raisin toast (V) 8  
 cheese & tomato toastie (V) 8\*  
 seeded bagel, add cream cheese (V) 10\*  
 ham, cheese, tomato toastie 9\*  
 ham, cheese, tomato croissant 10\*  
 plain croissant 6 ea.  
 nina's banana bread 6 (V) ea.

## BREAKFAST CLASSICS

seasonal fruit salad (V) (GF) 16  
 greek yoghurt, mixed seasonal fruit  
  
nina's pancake stack (V) 20  
 berry compote, maple syrup, whipped cream

smoked salmon bagel 18  
 dill cream cheese, capers, rocket, onion

smashed avo (V) 21  
 poached eggs, avocado, feta, cherry  
 tomatoes, sourdough

chorizo shakshuka (V) (GF) 22  
 baked egg, roast pepper sauce, parmesan,  
 sourdough

## EGGS (GF AVAILABLE+1)

eggs your way (V) 12  
 poached, scrambled, fried on sourdough toast  
 egg & bacon roll 12.5  
 milk bun, cheese, rocket, chilli mayo, tomato  
 sauce  
 egg & halloumi roll (V) 12.5  
 milk bun, sautéed kale, chilli mayo, tomato  
 sauce  
 eggs benedict 19  
 poached eggs, ham, spinach, hollandaise,  
 english muffin  
 with smoked salmon +\$2  
 nina's feelin' healthy (V) 24\*  
 2 eggs, baked beans, halloumi, avocado, kale,  
 roasted tomato, sourdough toast  
 nina's feelin' hungry 26\*  
 2 eggs, bacon, chorizo, baked beans, hash  
 browns,  
 roasted tomato, kale, sourdough toast  
 \*SORRY NO SUBSTITUTIONS

## SIDES

half avocado 5  
 roasted tomatoes 5  
 halloumi 5  
 fetta 5  
 sautéed kale 5  
 mixed mushrooms 5  
 hash browns 5  
 bacon 5  
 chorizo 5  
 ham 5  
 smoked salmon 6  
 one egg 3.5  
 extra sauce 2  
 GF toast +1  
 shoestring fries (GF) 5 | 10

## \$59 2HR BOTTOMLESS BRUNCH

AVAILABLE FROM 9AM TO LAST SESSION 11AM

TO START  
 pastries & fruit  
 CHOICE OF MAIN  
 eggs benedict, smashed avo, pancakes  
 TO DRINK  
 espresso martini, mimosas, house beers, house  
 wines

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SEAFOOD, AND GLUTEN. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.

PLEASE NOTE A 1% SURCHARGE APPLIES TO ALL CARD TRANSACTIONS, A SURCHARGE OF 10% WILL APPLY ON SUNDAYS AND PUBLIC HOLIDAYS. GROUPS OF 15 AND ABOVE WILL INCUR A 10% SERVICE CHARGE,

# BAR NINA

LUNCH AVAILABLE FROM 12PM - 4PM

## SMALL PLATES DESIGNED TO SHARE

MARINATED OLIVES 9

WARM SOURDOUGH, WHIPPED TRUFFLE BUTTER 9

GRILLED HALF SHELL SCALLOP, ITALIAN SAMBAL, LEMON 3 PC/18

PRAWN TOAST, SALMON CAVIAR, YUZU MAYONNAISE 8EA

BURRATA, PESTO, HEIRLOOM TOMATO, AGED BALSAMIC (GF) (V) 19

HOUSE CURED SALMON GRAVLAX, BUTTERMILK, PICKLE, CUCUMBER, KAFIR LIME OIL 24

ARANCINI, SPINACH AND PORCINI MUSHROOM, TRUFFLE AIOLI, PARMESAN (V) 19

ZUCCHINI FLOWERS, RICOTTA, ROMESCO (V) 21

CALAMARI FRITTI, FERMENTED CHILLI MAYO, LEMON 21

CHARCUTERIE BOARD, PROSCIUTTO, FENNEL SALAMI, MANCHEGO, TRIPLE BRIE, GRAPES, QUINCE, LAVOSH, WALNUT. 44

## SANDWICHES, SALADS & BOWLS (GF BREAD AVAILABLE)

NINA'S CHEESEBURGER, LETTUCE, TOMATO, ONION, PICKLES, CHIMICHURRI MAYO, TOMATO SAUCE 18

SOUTHERN FRIED CHICKEN BURGER, CHEESE, CABBAGE SLAW, CHIPOTLE MAYO, MILK BUN 18

STEAK SANDWICH, ONION, ROCKET, CHEESE, CHIMICHURI MAYO 18

SMOKED SALMON BAGEL, DILL CREAM CHEESE, CAPERS, ROCKET, ONION 18

CHICKEN AVOCADO SANDWICH, SUN DRIED TOMATO, ROCKET, CHEESE, AIOLI, SOURDOUGH 18

NOURISH BOWL, LIME AND CORIANDER RICE, CURRY BEANS, EGG, TABOULI, ROASTED CAULIFLOWER, TOFU 22  
ADD GRILLED CHICKEN +5

ROAST VEGETABLE SALAD, BABAGANOUSH, BEETROOT, SWEET POTATO, BROCCOLI, CRISPY KALE, PEARL COUS  
COUS, FETA 22

CAESAR SALAD, BACON, CROUTONS, BOILED EGG 18 | ADD GRILLED CHICKEN +5

## HOUSE MADE PASTA

CONCHIGLIE, BROCCOLI PUREE, STRACCIATELLA, HERB PANGRATATO 26

SPAGHETTI, PRAWN BISQUE, KING PRAWN, CHILLI 32

PAPPARDELLE, PORK SAUSAGE RAGU, PARSLEY 29

+2 FOR GLUTEN-FREE PASTA

## LARGE PLATES

WHOLE FISH OF THE DAY, PEPPERONATA (GF) 34

SLOW COOKED LAMB SHANK, MUSHROOM RISOTTO, GREMOLATA (GF) 36

STRIPLOIN 300G, SHOESTRING FRIES, DIANE (GF) 42

## SIDES

GRILLED SEASONAL VEGETABLES, HERB VINAIGRETTE (GF) (VG) 12

BABY GEM LETTUCE, CUCUMBER, TOMATO, CHARDONNAY AND HONEY VINAIGRETTE (GF) (V) 12

SWEET POTATO FRIES, AIOLI (V) 12

SHOESTRING FRIES, AIOLI (V) 11

## DESSERTS

BURNT CHEESECAKE, BUTTERSCOTCH, APPLE 14

TRIPLE CHOCOLATE BROWNIE, VANILLA ICE CREAM 12

VANILLA ICE CREAM (GF) (V) 8

MANGO SORBET (GF) (V) 9

AFFOGATO WITH FRANGELICO (GF) (V) 15

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