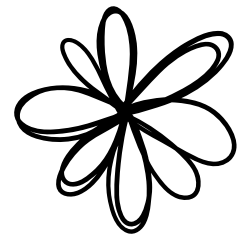


# BAR NINA



**Breakfast Menu Available till 11am**

## EGGS (GF AVAILABLE+1)

### Eggs Your Way (v) 12

Free range Eggs on Sourdough Toast

### Bacon & Egg Roll 13

Milk Bun, Cheese, Rocket, Chilli Mayo, Tomato Sauce

### Halloumi & Egg Roll (v) 13

Milk Bun, Sautéed Kale, Chilli Mayo, Tomato Sauce

### Sausage & Egg Muffin 15

Sausage Patty, Scrambled Eggs, American Cheese, Nina's Secret Sauce, English Muffin  
Make it a double Sausage Patty +6

### Steak & Eggs 32

Scotch fillet, 2 Fried Eggs, Patatas Bravas, Chimichurri

### Nina's Feelin' Healthy (v) 24\*

2 Eggs, baked beans, Halloumi, Avocado, Kale, Cherry Tomatoes, Sourdough Toast

### Nina's Feelin' Hungry 26\*

2 Eggs, Bacon, Sausage, Baked Beans, Hash Browns, Cherry Tomatoes, Kale, Sourdough Toast

*\*sorry no substitutions*

## BAKERY

Sourdough Toast, Condiments (V) 8

Fig and Raisin Toast (V) 8

Sourdough Crumpet, Condiments (V) 8

Plain Croissant 7 ea

Banana Bread 9 (V) ea

Seeded Bagel, Dill Cream Cheese (V) 10

Cheese & Tomato Toastie (V) 8

Ham, Cheese, Tomato Toastie 9

Ham, Cheese, Tomato Croissant 12

## NINAS BREAKFAST SPECIALS

### Chia Pudding (v) 14

Greek Yoghurt, Mixed Berry, Crispy Granola

### Ninas French Toast (v) 18

Brioche, Dragon Fruit Compote, Berries, Biscoff Crumb, Maple Syrup, Chantilly Cream

### Smoked Salmon Bagel 18

Dill Cream Cheese, Capers, Rocket, Onion

### Avo toast (v) 21

Stracciatella, Vine Ripened Tomato, Capers on Sourdough  
add Egg 3.5

### Smoked Salmon Sourdough Crumpet 22

Whipped Ricotta, Wild Mushroom, Crispy Kale, Poached Egg, Parmesan

## SIDES

Half Avocado 6

Cherry Tomatoes 6

Halloumi 6

Sautéed Kale 6

Mixed Mushrooms 6

Hash Browns 6

Bacon 6

Sausage 6

Ham 6

Smoked Salmon 6

One Egg 3.5

Extra Sauce 2

GF Toast +1

Hot Chips (GF) 5 | 10

## \$59 2HR BOTTOMLESS BRUNCH

*Available start times 9am-11am*

### To Start

Pastries & Fruit

### Choice of Main

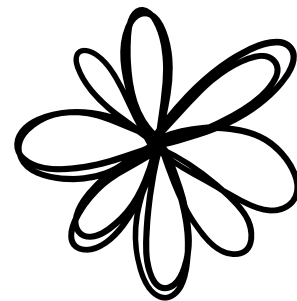
Salmon Crumpet, Avo Toast, Nina's French Toast

### 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 1.5% SURCHARGE APPLIES TO CARD TRANSACTIONS & 2.5% TO AMEX PLUS PROCESSING FEE, A SURCHARGE OF 10% WILL APPLY ON SUNDAYS AND 15% ON 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**

House Marinated Olives 9

Rosemary and Garlic Focaccia 9

Fresh Shucked Sydney Rock Oysters, Mignonette, Lemon 6ea

Prawn Toast, Salmon Caviar, Yuzu Mayonnaise 8ea

Tuna Tostada, Romesco, Finger Lime, Chives 8ea

Stracciatella Cheese, Sicilian Caponata, Basil Pesto (gf) (v) 19

Arancini, Spinach, Porcini Mushroom, Truffle Aioli, Parmesan (v) 19

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

Green Tea Soba Noodle bowl, edamame, chilli tofu, kale, broccolini, pickled cabbage 22

Add Grilled chicken +5

Add Yellowfin Tuna +7

Quinoa Pumpkin Salad, Roast Cauliflower, Pumpkin, Avocado, Dates, Fetta, Lotus Crisps, Balsamic Dressing (v) 22

Caesar Salad, Bacon, Croutons, Boiled Egg 18 | Add Grilled Chicken +5

## **MAINS & PASTA**

*+2 For Gluten-free Pasta*

Rigatoni, Vodka Sauce, Grana Padano (v) 26 | Add Creamy Stracciatella +9

Spaghetti, Prawn Bisque, Prawns, Chilli 32

Mafaldine, Slow Cooked Pork, Cavalo Nero, Grana Padano 29

Battered Fish and Chips, Tartare Sauce, Lemon 35

Striploin 300 grams, Thick Cut Fries, Brandy Peppercorn Sauce 42

## **SIDES**

Chargrilled Broccolini, Labneh, Zatar (gf) (v) 12

Italian Mixed Leaf, Cucumber, Tomato, Olives, Feta, Red Wine Dressing (gf) (v) 12

Sweet Potato Fries, Aioli (v) 12

Hot Chips, Aioli (v) 11

## **DESSERTS**

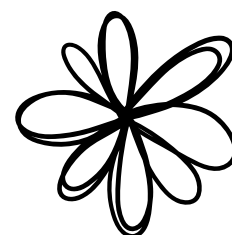
Tiramisu Slice 14

Pannacotta, Berries, Dragon Fruit Coulis, White Chocolate Crumb 14

Vanilla Ice Cream (gf) (v) 8

Mango Sorbet (gf) (v) 9

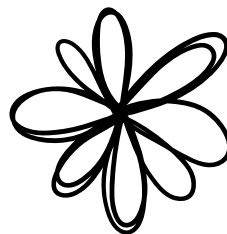
Affogato with Frangelico (gf) (v) 15



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# BAR NINA

**Dinner Available from 4pm**



## SMALL PLATES DESIGNED TO SHARE

House Marinated Olives 9

Rosemary and Garlic Focaccia 9

Fresh Shucked Sydney Rock Oysters, Mignonette, Lemon 6ea

Prawn Toast, Salmon Caviar, Yuzu Mayonnaise 8ea

Tuna Tostada, Romesco, Finger Lime, Chives 8ea

Stracciatella Cheese, Sicilian Caponata, Basil Pesto (gf) (v) 19

Arancini, Spinach, Porcini Mushroom, Truffle Aioli, Parmesan (v) 19

Calamari Fritti, Fermented Chilli Mayo, Lemon 21

Charcuterie Board, Prosciutto, Fennel Salami, Manchego, Triple Brie, Grapes, Quince, Lavosh, Walnut 44

## PASTA

Rigatoni, Vodka Sauce, Grana Padano (v) 26 | Add Creamy Stracciatella +9

Spaghetti, Prawn Bisque, Prawns, Chilli 32

Mafaldine, Slow Cooked Pork, Cavalo Nero, Grana Padano 29

+2 For *Gluten-free Pasta*

## MAINS

Nina's Cheeseburger, Lettuce, Tomato, Onion, Pickles, Chimichurri Mayo, Tomato Sauce, Hot Chips 23

Southern Fried Chicken Burger, Cheese, Cabbage Slaw, Chipotle Mayo, Milk Bun, Hot Chips 23

Battered Fish and Chips, Tartare Sauce, Lemon 35

Striploin 300 grams, Thick Cut Fries, Brandy Peppercorn Sauce 42

## SIDES

Chargrilled Broccolini, Labneh, Zatar (gf) (v) 12

Italian Mixed Leaf, Cucumber, Tomato, Olives, Feta, Red Wine Dressing (gf) (v) 12

Sweet Potato Fries, Aioli (v) 12

Hot Chips, Aioli (v) 11

## DESSERTS

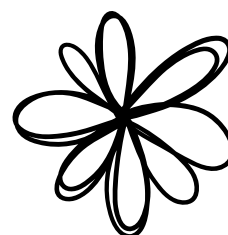
Tiramisu Slice 14

Pannacotta, Berries, Dragon Fruit Coulis, White Chocolate Crumb 14

Vanilla Ice Cream (gf) (v) 8

Mango Sorbet (gf) (v) 9

Affogato with Frangelico (gf) (v) 15



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