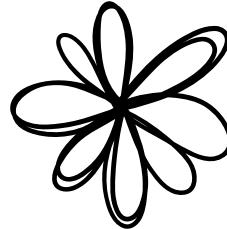


BAR NINA

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

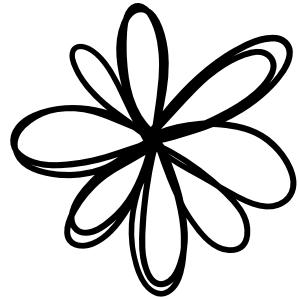
Espresso Martini, Mimosas, House Beers, House Wines

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, Proscuitto, 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, Chimichurri 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, Cavallo 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

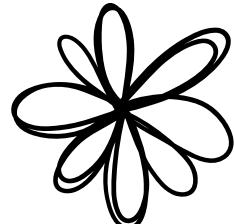
Tiramisu Slice 14

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

Vanilla Ice Cream (gf) (v) 8

Mango Sorbet (gf) (v) 9

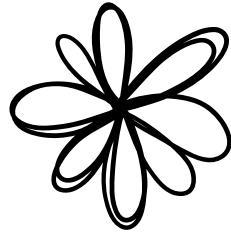
Affogato with Frangelico (gf) (v) 15



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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, Proscuitto, 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, Cavallo Nero, Grana Padano 29
- +2 For Gluten-free Pasta

MAINS

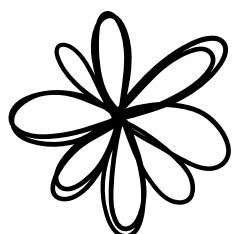
- Nina's Cheeseburger, Lettuce, Tomato, Onion, Pickles, Chimichurri Mayo, Tomato Sauce, Hot Chips 23
- Southern Fried Chicken Burger, Cheese, Cabbage Slaw, Chipotle Mayo, Milk Bun, Hot Chips 23
- Battered Fish and Chips, Tartare Sauce, Lemon 35
- Striploin 300 grams, Thick Cut Fries, Brandy Peppercorn 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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