BAR NINA

Breakfast Menu Available till 12pm

Bakery

Sourdough Toast, Condiments 8 Fig and Raisin Toast 8

Cheese & Tomato Toastie 8 *

Seeded Bagel, add cream cheese 10*

Ham, Cheese, Tomato Toastie 9 *

Ham, Cheese, Tomato Croissant 10

Selection of Pastries 6 ea.

Nina's Banana Bread 6 ea.

Eggs

Eggs Your Way 12

Poached, Scrambled, Fried on Sourdough Toast

Egg & Bacon Roll 12.5*

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

Egg & Halloumi Roll 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 22

2 Eggs, Halloumi, Avocado, Sautéed Kale, Cherry Tomato w Pickled Eschalots, Sourdough Toast

Nina's Feelin' Hungry 25

2 Eggs, Bacon, Chorizo, Hash Browns, Cherry Tomato w Pickled Eschalots, Sourdough Toast

*indicates item available till 3pm

\$59 2hr Bottomless Brunch

Bookings Available from 10am-12pm

To Start

Pastries & Fruit

Choice of Main

Eggs Benedict, Smashed Avo, Pancakes

To Drink

Espresso Martini, Mimosas, House Beers, House Wines

Brunch Classics

Bircher Muesli 14

Fresh Berries, Granola

Nina's Pancake Stack 20

Berries, Maple Syrup, Butter

Smoked Salmon Bagel 16

Dill Cream Cheese, Capers, Rocket, Onion

Smashed Avo 21

Poached Eggs, Avocado, Feta, Cherry Tomatoes, Sourdough

Corn & Vegetable Fritters 21

Smoked Trout, Avo Salsa, Ranch Dressing Add Poached Egg +3.5

Add Bacon +4

Breakfast Bruschetta 22

Poached Egg, Mushrooms, Cherry Tomatoes, Spinach, Pecorino Sourdough

Sides

Half Avocado 5

Cherry Tomatoes w Pickled Eschalots 5

Halloumi 5

Fetta 5

Sautéed Kale 5

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 5 | 10

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Lunch Available from 12pm - 4pm

Small Plates Designed to Share	
Warm Sourdough Whipped Garlic Butter	9
Warm Marinated Olives	9
Freshly Shucked Sydney Rock Oysters, Mignonette, Lemon	5ea
Tuna Tartare Tostada, Finger Lime, Romesco, Chives	8ea 3pc21
Arancini, Spinach, Porcini Mushroom, Parmesan, Truffle Aioli	22
Calamari Fritti Fermented Chilli Aioli, Lemon	20
Handcrafted Vannella Burrata, Heirloom Tomatoes, Basil Oil	22
Grilled King Prawns, Chilli, Garlic, Lemon	29
Prosciutto, Fennel Salami, Mortadella, Pickles, Peppers, Bread Sticks	10ea 3pc26
Cheese Board, Grapes, Walnuts, Quince Paste, Fig & Raisin Sourdough, Lavosh	11ea 3pc32
Sandwiches, Salads & Bowls	
Nina's Cheeseburger, Lettuce, Tomato, Onion, Pickles, Chimichurri Mayo, Tomato Sauce	18
Southern Fried Chicken Burger Lettuce, Tomato, Cheese, Chipotle Mayo, Milk Bun	18
Reuben Sandwich Pastrami, Cheese, Cabbage, Slaw, Pickle	18
Smoked Salmon Bagel Dill Cream Cheese, Capers, Rocket, Onion	18
Chicken Avocado Sandwich Sun Dried Tomato, Rocket, Cheese, Aioli, Sourdough	18
Nourish Bowl w Boiled Egg Brown Rice, Sprouts, Black Bean, Avo, Pico De Galo	22
Add Grilled Chicken +5	
Ocean Trout, Grapefruit Salad Wild Rocket, Herb Mix, Creme Fraiche, Lemon	22
House Made Pasta	
House Made Fusilli, Cauliflower, Mushroom, Shaved Parmesan, Pangrattato	26
House Made Spaghetti Prawn Bisque, King Prawn, Cherry Tomato, Chilli, Garlic	32
House Made Spaghetti, Seafood Marinara, Black Mussel, Tomato Sugo Nduja	34
House Made Fettuccine, Beef Ragu, Parmesan, Parsley	29
Large Plates	
Crispy Skin Roasted Chicken, Patatas Bravas, Grass Jus	28
Grilled Fish of the Day, Cavolo Nero, Cannellini Beans, Chilli	29
Steak Frites, Scotch Fillet, Shoestring Fries, Bordelaise	38
Sides	
Seasonal Vegetables, Tamari, Garlic.	11
Garden Salad, Heirloom Tomato, Cucumber, Chardonnay Vinaigrette	11
Shoestring Fries, Aioli	5 10
Desserts	
White Chocolate and Mango Mousse, Mango Sorbet, Biscuit Crumb, Meringue, Berries	16
Classic Tiramisu	14



Dinner Available from 4pm

Small Plates Designed to Share	
Warm Sourdough Whipped Garlic Butter	9
Warm Marinated Olives	9
Freshly Shucked Sydney Rock Oysters, Mignonette, Lemon	5ea
Tuna Tartare Tostada, Finger Lime, Romesco, Chives	8ea 3pc21
Arancini, Spinach, Porcini Mushroom, Pecorino, Truffle Aioli	22
Calamari Fritti Fermented Chilli Aioli, Lemon	21
Handcrafted Vannella Burrata, Heirloom Tomatoes, Basil Oil	22
Grilled King Prawns, Chilli, Garlic, Lemon	29
Halloumi Sliders, Cavolo Nero, Pickled Onion	8ea 3pc21
Cheeseburger Sliders, Lettuce, Tomato, Pickle	8ea 3pc21
Prosciutto, Fennel Salami, Mortadella, Pickles, Peppers, Bread Sticks	10ea 3pc26
Cheese Board, Grapes, Walnuts, Quince Paste, Fig & Raisin Sourdough, Lavosh	11ea 3pc32
House Made Pasta	
House Made Fusilli, Cauliflower, Mushroom, Shaved Parmesan, Pangrattato	26
House Made Spaghetti Prawn Bisque, King Prawn Cherry Tomato, Chilli, Garlic	32
House Made Spaghetti, Seafood Marinara, Black Mussel, Tomato Sugo Nduja	34
House Made Fettuccine, Beef Ragu, Parmesan, Parsley	29
Large Plates	
Crispy Skin Roasted Chicken, Patatas Bravas, Grass Jus	28
Grilled Fish of the Day, Cavolo Nero, Cannellini Beans, Chilli	29
Steak Frites, Scotch Fillet, Shoestring Fries, Bordelaise	38
Sides	
Seasonal Vegetables, Tamari, Garlic	11
Garden Salad, Heirloom Tomato, Cucumber, Chardonnay Vinaigrette	11
Shoestring Fries, Aioli	10
Dessert	
Affogato with Frangelico	15
Affogato no alcohol	12
Scoop Mango Sorbet	6
Scoop Vanilla Ice Cream	6
White Chocolate and Mango Mousse, Mango Sorbet, Biscuit Crumb, Meringue, Berries	16
Classic Tiramisu	14

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CAFE • BAR • RESTAURANT