

Bar Nina

BOTTOMLESS BRUNCH MENU

TO START

FRUIT & PASTERIES

CHOICE OF MAIN

AVO TOAST, STRACCIATELLA
VINE RIPENED TOMATO, CAPERS, SOURDOUGH

SMOKED SALMON SOURDOUGH CRUMPET
WHIPPED RICOTTA, WILD MUSHROOM, CRISPY KALE,
POACHED EGG, PARMESAN

NINAS FRENCH TOAST
BRIOCHE, DRAGON FRUIT COMPOTE, BERRIES, BISCOFF
CRUMB, MAPLE SYRUP, CHANTILLY CREAM

TO DRINK

MIMOSAS, ESPRESSO MARTINIS,
PROSECCO, ROSÈ, PINOT GRIGIO, PINOT NOIR,
PHILTER XPA, PHILTER LAGER

ADD ON

\$10 UNLIMITED MARGARITAS

\$10 BLOODY MARY (EACH)

\$5 HASH BROWN, BACON OR HALLOUMI

\$22 CHEESE PLATTER

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. GROUPS OF 15 AND ABOVE WILL INCUR A 10% SERVICE CHARGE.

BOTTOMLESS FUN GUIDELINES

**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

Bottomless begins at your booked time, and we can't delay it. Your reservation includes a strict two-hour seating from your booking start time. If Nina's running late, your time will begin when your first drinks are ordered.

2. Be Classy

No skulling drinks, please sip your drink very demure, very cutesy, very respectfully

3. One Drink at a time

No double parking. The friendly staff will take your order once your drink is finished

4. Last Call

Last Call will be taken 15 mins before your finish time

5. RSA Applies - Stay safe and look after your mates

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

BAR NINA PRACTICES RESPONSIBLE SERVICE OF ALCOHOL

