

Bar Nina

\$89PP LUNCH AND DINNER MENU

SET MENU DESIGNED TO SHARE

ROSEMARY GARLIC FOCCACIA, TRUFFLE BUTTER (V)

HOUSE MARINATED OLIVES (V,GF)

STRACCIATELLA CHEESE, SICILIAN CAPONATA,

BASIL PESTO (V,GF)

PORK AND FENNEL SALAMI

SPINACH AND MUSHROOM ARANCINI (V)

ITALIAN MIXED LEAF SALAD (V,GF)

MAFALDINE, SLOW COOKED PORK, CAVALO NERO

HOT CHIPS, AIOLI (V,GF)

TIRAMISU SLICE

ADD ON CHEESE BOARD \$22

BOTTOMLESS DRINKS TO SIP

PROSECCO, ROSÈ, PINOT GRIGIO, PINOT NOIR,

PHILTER XPA, PHILTER LAGER

ADD ON

\$10PP UNLIMITED MARGARITAS, APEROL SPRITZ,

HUGO SPRITZ, BLISS ON THE BEACH

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

