

LUNCH MENU

\$19.90 (MAIN & DRINK)

MAINS

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| Flake fillet | Beer battered or grilled, served with chips, house made tartare, fresh lemon and your choice of salad or vegetables (GF available) |
| Salt & pepper calamari | Salt & pepper calamari on a salad of tomato, cucumber, mixed lettuce & onion finished with lime aioli (chilli optional) (GF) |
| Beef lasagne | Beef bolognaise with mozzarella cheese, bechamel & napoli served with chips & your choice of salad or vegetables |
| Pumpkin lasagne | Roast pumpkin, pesto, zucchini, baby spinach, bechamel sauce, served with chips & your choice of salad or vegetables (V) |
| The Nash's open burger | Seasoned beef patty with lettuce, tomato, bacon, caramelised onion, cheese & a sunny side up egg served with chips & tomato relish |
| Risotto | Chicken sauteed with roast pumpkin, spring onion, baby spinach & cashews tossed with risotto in a chicken reduction finished with pesto & parmesan (GF) (V & vegan available) |
| Gnocchi | Roast chicken, bacon, spanish onion, semi dried tomatoes & gnocchi tossed through a creamy white wine sauce finished with spinach & parmesan (V available) |
| Carbonara | Bacon & garlic in a creamy spring onion sauce tossed with spaghetti & egg finished with parmesan (add chicken \$4) (GF pasta \$2) |
| Butter chicken | Mild butter chicken curry served with jasmine rice, naan bread & tzatziki |
| Chicken curry | Medium heat coconut chicken curry served with jasmine rice, tzatziki and toasted turkish bread |
| Roast Pork | Roast pork served with roasted potato, pumpkin, carrot & buttered peas topped with gravy (GF) |
| Lamb shank | 12 hour slow cooked lamb shank (1) served on creamy parmesan & garlic mash with buttered peas finished with red wine jus (GF) |
| Meatlovers pizza | Bbq sauce, smoked bacon, salami, onion, chicken, kranisky & spiced beef topped with mozzarella cheese (chilli optional) |
| Caesar salad | Cos lettuce, bacon & croutons tossed with the Nash's caesar dressing, topped with a fresh poached egg & parmesan cheese (add chicken \$4) (add anchovies \$2) (GF available) |

Monday - Friday 12pm - 2pm

(GF) - Gluten free (V) - Vegetarian 10% surcharge on public holidays

LUNCH MENU

ADD A DESSERT FOR \$6

DESSERTS

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| Cheesecake | Served with berry coulis & double cream (see staff for today's flavour) |
| Sticky date pudding | Served warm with butterscotch sauce, salted caramel ice cream & peanut praline |
| Lemon tart | Served with blood orange sorbet & berry coulis |
| Apple crumble | Served warm with vanilla bean ice cream & berry coulis |
| Nash's chocolate brownie | Served with melted chocolate fudge sauce, ice cream & honeycomb (GF) |
| Lemon meringue | Served with blood orange sorbet & berry coulis |

COMPLIMENTARY DRINK

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|-------------------------|---|
| Wine (150ml) | Rothbury Estate Sparkling cuvee Rothbury Estate Sauvignon blanc Rothbury Estate Chardonnay T'Gallant Moscato Rothbury Estate Cab merlot |
| Beer (pot) | Carlton draught Great Northern (mid strength) Cascade premium light Carlton dry |
| Cider (pot) | Bulmers |
| Soft drink (pot) | Coca cola (regular or no sugar), lemonade, raspberry, squash, orange, apple or pineapple juice, lemon lime bitters, soda water, mineral water |
| Tea/coffee | Latte, cappucino, flat white, long black, espresso, macchiato, hot chocolate English breakfast tea, earl grey, green, peppermint, chammomile |

Upgrade to a 150ml premium wine, pot of premium beer or a can of soft drink for \$2

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