

SAY HI:
@NIXONHOTEL
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NIXON HOTEL



TWO COURSE : \$39.90

ENTRÉE

PAN SEARED SCALLOPS (gf)
pan seared scallops, cauliflower puree, chorizo crumb, truffle oil

BUTTERFLIED KING PRAWNS (gf)
grilled, marinated King Prawns, jasmine pilaf, salsa criolla

THAI STYLE BEEF (gf)
shredded beef, Thai herbs, bean shoots, candied chilli, fried onion, Nuoc Cham

VEGETABLE TART (v)
sautéed mushrooms, grilled pumpkin, goats cheese

MAIN

PAN SEARED BARRAMUNDI
Barramundi fillet, lemon myrtle, green beans, potato croquette

PORK BELLY (gf)
crispy skinned pork belly, apple slaw, green leaves, pork jus

300G GREAT SOUTHERN PORTERHOUSE (gf)
potato gratin, green beans, peppercorn jus

SAGE GNOCCHI (v,gf)
handmade gnocchi, roasted beetroot, parsnip cream, goats cheese

ADD DESSERT + \$7.90

ENTRÉE | SHARED

ARANCINI (v)
mushroom, spinach,
goats cheese
with basil napoli.....13.00

WINGS
fried chicken wings
with franks hot sauce.....12.00

HOMEMADE DIPS (v)
trio of dips with
grilled Turkish.....13.00

HERBED GARLIC BREAD (v)
toasted grand vienna with garlic
butter and fresh herbs.....7.00
Add grilled cheese.....+2.00

FRIES (v)
beer battered fries
with aioli.....9.50

WEDGES (v)
seasoned potato wedges
with sweet chilli
and sour cream.....11.50

SALADS

TUNA NICOISE (gf)
rare seared tuna, green beans, tomato, potato,
olives, egg, rocket and lemon vinaigrette.....21.00

HARISSA SPICED CHICKEN (gf)
middle eastern spiced chicken breast in a salad of
mixed leaves, cucumber, tomato and spanish onion
with avocado and balsamic dressing.....21.00

MEDITERRANEAN VEGETABLE (v)
grilled eggplant, zucchini, pumpkin, red pepper,
quinoa and rocket with pomegranate
dressing, fetta and olives.....19.00
add chicken.....+5.00

FROM THE GRILL

- 350G GRASS FED BLACK ANGUS SCOTCH FILLET.....34.00

- 300G GRASS FED GREAT SOUTHERN PORTERHOUSE.....32.00

- 250G GRASS FED BLACK ANGUS EYE FILLET.....35.00

All served with beer battered fries, garden salad
Change to mash and vegetables (gf).....+4.50

Add your choice of: garlic butter | mushroom sauce | peppercorn sauce

NOTE: (v) = vegetarian (gf) = gluten free | some special dietary requirements available, please ask a staff member

MAIN MEALS

CLASSIC CHICKEN PARMA

panko crumbed chicken breast, shaved virginian ham, basil napoli, mozzarella cheese with garden salad and chips.....23.00

FISH & CHIPS

lightly battered salt water barramundi with beer battered chips, garden salad, lemon and tartare.....22.00

LEMON PEPPER CALAMARI

lightly dusted calamari in lemon pepper seasoning with garden salad, beer battered chips, lemon and aioli.....23.00

STEAK SANDWICH

120g Porterhouse on toasted turkish with egg, bacon, tomato, cheese, salad, capsicum relish and beer battered chips with onion rings.....22.00

ANGUS BEEF BURGER

Black Angus beef pattie, American aged cheddar, tomato, caramelised onions, mustard aioli, egg and bacon with beer battered fries.....22.00

PORK RIBS

braised for 12 hours in a hickory smoked bbq sauce, served with a mixed leaf salad.....29.00

GNOCCHI

homemade potato gnocchi with roasted corn, zucchini, green peas, roma tomato and pecorino cheese (gf, v).....21.00

RISOTTO

chicken, mushroom, spinach and sundried tomato with white wine, garlic, fresh herbs and parmesan (gf).....22.00

SIDES

GARDEN SALAD (gf, v).....9.50

SEASONAL VEGETABLES (gf, v).....9.50

CHIPS (v).....9.50

ONION RINGS(v).....9.50

CREAMY POTATO MASH (gf, v).....9.50

DESSERT

HONEY SWIRLED VANILLA BEAN PANACOTTA (gf, v)

with berry coulis and fresh mint.....9.00

TRADITIONAL ITALIAN TIRAMISU (v)

with coffee anglaise and chocolate cigar.....10.50

TANGY LEMON TART (v)

with double cream and fresh strawberry.....9.50

TRADITIONAL PLUM PUDDING (v).....9.50

with brandy custard

TRIO OF GELATO (v).....9.50

***SEE SPECIALS BOARD FOR DAILY SPECIALS**



Functions

Whether it be a birthday party, engagement celebration, product launch, corporate dining, work party or sporting event; we can cater to your needs.

ENQUIRIES CONTACT:
CAITLIN@JBESHOSPITALITY.COM.AU OR 0413 702 900

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