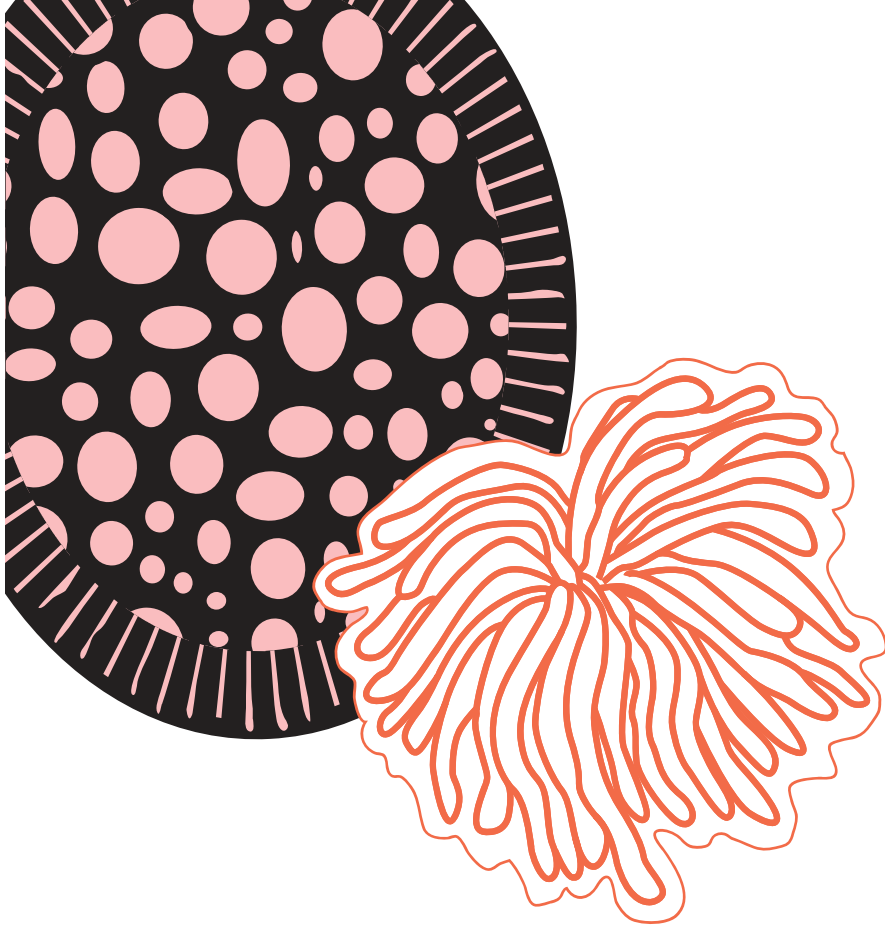
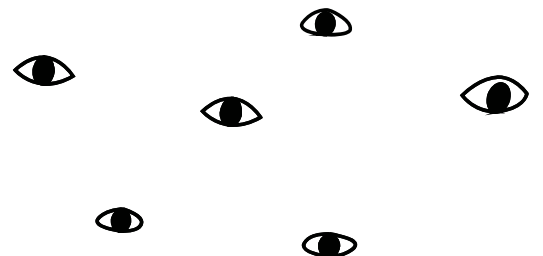




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MUNCH MENU

A collection of bold flavours, seasonal
delights & local favourites, crafted for
sharing & savouring all day long.



SNACKS & SHARES

EDAMAME

GF, DF, NF, VE

Sesame, Chilli Salt

12

CORN RIBS

DF, NF, VE

Shio Kombu, Smoked Paprika

18

SEEDED SOURDOUGH

NF, V

Cultured Sesame Butter

9

MARINATED OLIVES

GF, DF, NF, VE

Sherry, Orange, Lemon Thyme, Chilli & Garlic

8

GUACAMOLE

GF, DF, NF, VE

With Seasonal Condiments & Corn Chips

24

CRUDITÉ

GF, NF, V

Local Organic Vegetables, Tahini Dip, Soy & Spice Pepitas, Herb Oil

29

PEA AND MOZZARELLA CROQUETAS (3)

GF, NF, V

With Caper, Lemon Aioli & Shaved Parmesan

18

PRAWN TOSTADAS (2)

(I), NF

Crisp Tortilla with Chilli Sauce,
Pickled Cucumber Avocado

27

GOLDEN FRIED CALAMARI

(I), GF, DF, NF

Local Calamari, Chilli & Fennel Salt, Citrus Aioli

26

TRIPLE CHEESE BIKINI

NF, V

Sourdough, Cheddar, Mozzarella & Manchego,
Mustard Aioli & Tomato Relish

26

ANTIPASTO

Daily selection of cured meats & cheeses with
grissini, lavosh, cornichons, & sweet peppers

38

(V) VEGETARIAN, (VE) VEGAN, (VEO) VEGAN OPTION AVAILABLE (GF) GLUTEN FREE, (DF) DAIRY FREE, (NF) NUT FREE, (O) OPTION, (I) IMPORTED
10% SUNDAY SURCHARGE | 15% PUBLIC HOLIDAY SURCHARGE | 1.5% CREDIT CARD SURCHARGE | 3% AMEX SURCHARGE

SIDES

FRENCH FRIES

GF, NF, V

Rosemary Salt & Truffle Aioli

16

CHAR GRILLED BROCCOLINI

GF, DF, NF, VE

With Lemon, Garlic & Shallot

18

GRILLED BABY GEM

NF, V

Pecorino Romano & black pepper cream

14

SUBSTANTIALS

WINTER SALAD

GF, V

Roasted cauliflower & sweet potato, pickled celery, pomegranate, roasted almonds, parsley, coriander & sesame dressing

29

NISHI DBL SMASH BURGER

NF

Double smash Patty, double cheese, bacon, grilled onion, smokey BBQ sauce on potato bun, skin-on fries

28

BUTTERNUT SQUASH TORTELLINI

V

Roast butternut squash tortellini, burnt miso butter, sage & pine nuts

30

GRILLED CHICKEN BREAST

NF

Charred corn, cauliflower blossom, baby leeks & velouté

36

LAMB LOIN

GF, NF

Labneh, fennel, garden peas, mint & beetroot

46

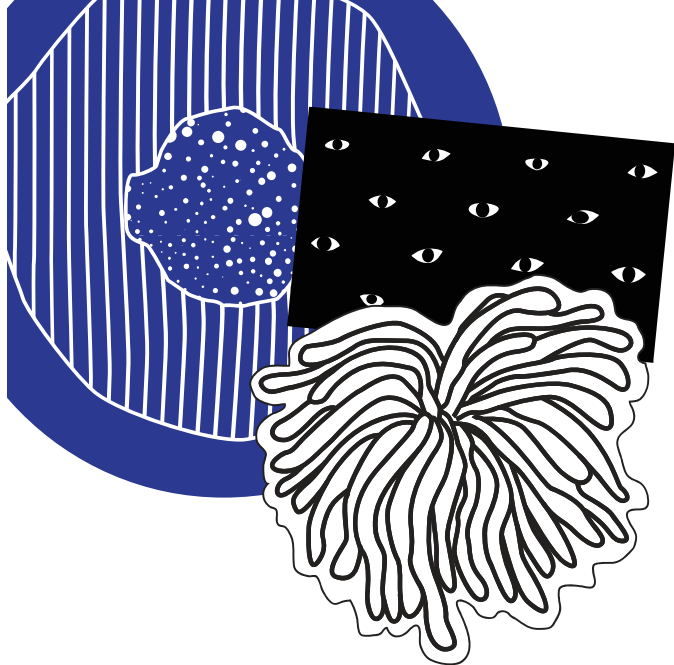
STEAK FRITES

GF, NF

250g Wagyu Rump Mbs6-7 served with Skin-on fries, café de paris butter & red wine jus

52

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DESSERT

STEAMED GINGER DATE PUDDING NF

18

Salted Caramel Ice Cream, Butterscotch Sauce

RHUBARB, ROSEMARY & MANDARIN CRUMBLE

18

Rhubarb, & Apple Compote, Rosemary Biscuit Crumble,
Mandarin Custard

DARK CHOCOLATE & WHISKEY TART

18

Whiskey Caramel, Chantilly Crème Fraiche



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