

LUNCH MENU

\$18.90 >>>>

INCLUDES A HOUSE BEER, WINE, SOFT DRINK,
TEA OR COFFEE (UPGRADE TO PREMIUM
WINES/BEERS OR A CAN OF SOFTDRINK FOR \$2

- EXCLUDES SPIRITS)

MAINS

SALT & PEPPER CALAMARI

Salt & pepper calamari set upon a tomato, rocket, onion & basil salad, finished with lime aioli & chilli
(Low in gluten)

FLAKE FILLET

Fried or grilled, served with fresh lemon, house-made tartare sauce, chips & your choice of salad or vegetables (GF available)

BEEF LASAGNE

Beef bolognese with mozzarella cheese, bechamel & napoli sauces, served with chips and your choice of salad or vegetables

PUMPKIN LASAGNE

Roasted japala pumpkin, pesto, zucchini, baby spinach, bechamel sauce, pine nuts & pumpkin seeds, served with chips and 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 rice in a chicken reduction, finished with pesto & parmesan (GF)
(V available on request)

GNOCCHI

Roast chicken, bacon, spanish onion, semi dried tomatoes and gnocchi tossed through a creamy white wine sauce, finished with spinach & parmesan (V available on request)

CARBONARA

Bacon & garlic in a creamy spring onion sauce, tossed with spaghetti & egg, finished with parmesan
(add chicken \$4) (GF available)

BUTTER CHICKEN

Mild butter chicken served with jasmine rice, naan bread & tzatziki

CHICKEN CURRY

Medium heat coconut chicken curry served with tzatziki, jasmine rice & toasted turkish bread

LUNCH MENU

MAINS

CAESAR SALAD

Cos lettuce, bacon & croutons tossed with the Nash's caesar dressing, topped with a fresh poached egg & parmesan cheese (anchovies optional)
(Add chicken \$4)
(GF available on request)

MEATLOVERS PIZZA

BBQ sauce, smoked bacon, salami, onion, chicken & spiced beef topped with mozzarella cheese
(chilli optional)

LAMB SHANK

12 hour slow-cooked lamb shank (1) served on a creamy parmesan & garlic mash with buttered peas, finished with a sticky red wine jus (GF)

DESSERTS

ADD A DESSERT >>>> \$5

LEMON TART

Served with blood orange sorbet & berry coulis

LEMON MERINGUE

Served with blood orange sorbet & berry coulis

CHEESECAKE

Served with double cream
(See cake fridge for today's flavour)

NASH'S CHOCOLATE BROWNIE

Served with melted chocolate fudge sauce, ice cream & honeycomb (GF)

STICKY DATE PUDDING

Served warm with butterscotch sauce, salted caramel ice cream & peanut praline

APPLE CRUMBLE

Served warm with vanilla bean ice cream & berry coulis

GF=GLUTEN FREE V=VEGETARIAN

MONDAY-FRIDAY 12PM-2PM

10% SURCHARGE ON PUBLIC HOLIDAYS