

LUNCH MENU

\$19.90 (MAIN & DRINK)

MAINS

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, mixed lettuce & onion finished with lime aioli (chilli optional) (GF)
Beef lasagne	Beef bolognese 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 rice 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 available)
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 & 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 \$5

DESSERTS

Cheesecake	Served with 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

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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