

# LUNCH MENU

**\$20.90 (MAIN & DRINK)**

## MAINS

<b>Flake fillet</b>	Beer battered or grilled, served with chips, house made tartare, fresh lemon and your choice of salad or vegetables (GF available)
<b>Salt &amp; pepper calamari</b>	Salt & pepper calamari on a salad of tomato, cucumber, mixed lettuce & onion finished with lime aioli (chilli optional) (GF)
<b>Beef lasagne</b>	Beef bolognese with mozzarella cheese, bechamel & napoli served with chips & your choice of salad or vegetables
<b>Pumpkin lasagne</b>	Roast pumpkin, pesto, zucchini, baby spinach, bechamel sauce, served with chips & your choice of salad or vegetables (V)
<b>The Nash's open burger</b>	Seasoned beef patty with lettuce, tomato, bacon, caramelised onion, cheese & a sunny side up egg served with chips & tomato relish
<b>Risotto</b>	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)
<b>Gnocchi</b>	Roast chicken, bacon, spanish onion, semi dried tomatoes & gnocchi tossed through a creamy white wine sauce finished with spinach & parmesan (V available)
<b>Carbonara</b>	Bacon & garlic in a creamy spring onion sauce tossed with spaghetti & egg finished with parmesan (add chicken \$4) (GF pasta \$2)
<b>Butter chicken</b>	Mild butter chicken curry served with jasmine rice, naan bread & tzatziki
<b>Chicken curry</b>	Medium heat coconut chicken curry served with jasmine rice, tzatziki and toasted turkish bread
<b>Roast Pork</b>	Roast pork served with roasted potato, pumpkin, carrot & buttered peas topped with gravy (GF)
<b>Lamb shank</b>	12 hour slow cooked lamb shank (1) served on creamy parmesan & garlic mash with buttered peas finished with red wine jus (GF)
<b>Meatlovers pizza</b>	Bbq sauce, smoked bacon, salami, onion, chicken, kransky & spiced beef topped with mozzarella cheese (chilli optional)
<b>Caesar salad</b>	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 \$7

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### DESSERTS

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<b>Sticky date pudding</b>	Served warm with butterscotch sauce, salted caramel ice cream & peanut praline
<b>Lemon tart</b>	Served with blood orange sorbet & berry coulis
<b>Apple crumble</b>	Served warm with vanilla bean ice cream & berry coulis
<b>Nash's chocolate brownie</b>	Served with melted chocolate fudge sauce, ice cream & honeycomb (GF)
<b>Lemon meringue</b>	Served with blood orange sorbet & berry coulis

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### COMPLIMENTARY DRINK

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

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

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