

LUNCH MENU

\$21.90 (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, cucumber, 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 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 pasta \$2)
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, kransky & 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 \$7

DESSERTS

- 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)
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, chamomile

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

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