

Breads

Honey, seeded mustard & cheese	\$4.90
Garlic & parmesan	\$4.90
Tomato & semi-dried bruschetta w/ parmesan & balsamic	\$6.90
Dukkah spice dips w/ Turkish bread	\$6.90

Oysters – Sydney Rock

Natural	½ doz \$15.00	doz \$23.00
Mornay	½ doz \$16.50	doz \$25.50
Kilpatrick	½ doz \$17.50	doz \$26.50


Side dishes


Side salad	\$4.50	Crispy fries	\$3.50
Small salad	\$6.50	Small greek salad	\$8.90
Large salad	\$8.50	Large Greek salad	\$12.90
Steamed vegetables	\$4.50		

Entrees

Soup of the day - see special board for chef's special selection

*Price varies according to market value

Eggplant & ricotta cheese stack w/ fresh basil, charred red capsicum, fried capers, sweet balsamic, olive oil & pinenuts 
e \$14.90 m \$21.90

Sichuan salt & pepper squid w/ tomato relish, rocquette, cucumber ribbons & ginger mirin dipping sauce 
e \$15.90 m \$22.90

Mushroom stuffed ravioli on red & yellow pepperonata topped w/ a steamed spinach ball, shaved parmesan & sticky balsamic 
e \$15.90 m \$22.90

Chicken, bacon, pea & sage white wine cream gnocchi w/ roasted cherry tomatoes & shaved parmesan
e \$15.90 m \$23.90

Five spice & soy infused slow cooked pork belly w/ steamed garlic & eggplant salsa, panfried polenta & bbq tiger prawn 
e \$16.90 m \$23.90

Nag's garlic or chilli & garlic marinated sizzling black tiger prawns w/ white wine & julienne vegetables 
e \$14.90 m \$20.90

Panfried tiger prawn & fish cakes w/ parmesan wafers, crispy prosciutto ham & pumpkin velouté w/ parsley oil
e \$16.90 m \$24.90

Nag's Traditional Ceasar Salad – crispy bacon, egg, croutons, shaved Romano, cos lettuce & creamy garlic dressing

Plain	e \$12.90	m \$16.90
w/ Chicken	e \$15.90	m \$20.90
w/ Tiger Prawns	e \$15.90	m \$20.90
w/ Calamari & drizzled w/ sweet soy & chilli sauce	e \$15.90	m \$20.90

Mains

500g t-bone, char grilled, served w/ beer battered chips and fresh garden salad
\$27.90

Golden fried chicken schnitzel served w/ shoestring fries and fresh garden salad
\$16.90

*Sauces & toppings available for t-bone steaks & schnitzels

Gravy or Pepper sauce	2.00	Dianne or Mushroom sauce	2.00
Ham, napoli & cheese	3.50	Pineapple, bacon & cheese	3.50
Mexican w/ sour cream	3.50	Avocado, bacon & cheese	3.50
Seafood sauce	3.50	Parmigiana (w/ eggplant)	3.50

Fish of the day- see special board for chef's special selection

*Price varies according to market value

Balsamic marinated 400g veal Viking cutlet, char grilled and served on sautéed potato skins, bacon & onions, topped w/ a creamy seeded mustard sauce **GF**
\$26.90

300g Angus rump steak char grilled and served w/ Greek salad, beer battered chips & a medley of seafood w/ rocquette basil pesto
\$26.90

Panfried beef butt fillet served on potato & tomato tarte tatin w/ port red wine & rosemary jus & drizzled w/ horseradish cream **GF**
\$25.90

Barbequed hickory smoked pork ribs served on creamy potato mash & herb buttered sautéed vegetable ribbons **GF**
\$24.90

Northern style Indian lamb rump spinach curry served on saffron green bean basmati rice, fried pappadum & topped w/ roasted cashews **GF**
\$25.90

Prosciutto wrapped chicken breast stuffed w/ bocconcini cheese, oven baked and served on baked sweet potato & topped w/ Marsala sauce
\$24.90

Chef's pasta of the day - see special board for chef's special selection

*Price varies according to market value

GF = Gluten free meal

V = Vegetarian meal - our chef is always happy to cook additional vegetarian meals including pizza, pasta & risotto upon request