BRUNCH

7.30am – 11am

WOOD OVEN GRANOLA, fresh berries and Fleurieu Milk company yoghurt / 14
*GF / DF optional / V

SOURDOUGH WOOD OVEN FRUIT TOAST, with fresh figs local honey & whipped butter / 14

POACHED EGGS & AVOCADO on wood oven sourdough, goats curd, toasted seeds, pickled beets, cold pressed lemon oil & watercress / 17
*GF optional

ROASTED MUSHROOMS with garlic and thyme on house made sourdough with smoked almonds, burnt butter & whipped ricotta / 17

GREEN BREAKFAST BOWL, asparagus, broccolini, baby spinach, avocado, zucchini, toasted seeds, smoked sea salt & pickled beets with a citrus dressing / 17

EGGS YOUR WAY, sourdough toast, Barossa Valley bacon & house made tomato kasundi / 17
*GF optional

Daily Breakfast special POA

__extras

Gluten free house baked wood oven toast / tomato Kasundi / 2

Roasted cherry tomatoes / mushrooms / sautéed greens / hash brown / avocado / 3

Eggs (2) / grilled haloumi (2) / bacon (2) / 5

Mr Nick's

Executive Chef Virginia Gordon and her team strive to bring an appreciation of sustainable and local produce that speaks to the season.

LUNCH 'TIL LATE
11.00am – 3pm // 6pm – 8pm

__to start

SOURDOUGH BAGUETTE, confit garlic, green olive gremolata / 8

SMOKY BAY OYSTERS, natural with Pol Roger champagne vinaigrette & Yarra Valley Atlantic salmon caviar / 2pc / 6

__entrée

KING GEORGE WHITING CRUDO, river land citrus, buttermilk dressing, baby basil, shaved fennel / 14

AUSTRALIAN KING PRAWN BRIOCHE, whole king prawn basted in Doenjang miso caramel and chargrilled in a house baked brioche bun with baby cos / 12

TAGLIATELLE PEPERONCINO, SA Line caught squid, chilli, capers, parsley, cold pressed lemon oil / 18

__Mr Nick's Junior (12 & under)

PASTA NAPOLITANA, fresh herbs, parmesan, garlic bread / 12

CHEESE BURGER in a house made bun with pickles, fries, tomato sauce / 12

CRUMBED FISH & CHIPS, salad, whole egg mayo / 12

GRILLED CHICKEN TENDERLOINS, garden salad / 12

__something smaller 3pm – 5.30pm

ORTIZ ANCHOVIES caught off the Spanish coast, toasted wood oven sourdough / 16

GREEK CHIPS thick cut, Dodonis fetta, lemon, fresh oregano, citrus salt, smoked garlic oil / 10

__something larger

SPENCER GULF KINGFISH SALTIMBOCCA kingfish tail wrapped in San Jose prosciutto with a burned butter sage sauce and seasonal greens / 30

FROM THE GARDEN Orecchiette primavera, spring greens, toasted seeds, spinach cracked black pepper and provolone / 19 add chicken / 23

SLOW BRAISED SALTBUSH LAMB SCHWARMA cooked overnight in the wood oven, house made rub from our Spicebar, spiced labneh, blistered cherry tomatoes / 28

BUTTER MILK FRIED CHICKEN SANDWICH crunchy chicken tenderloins, cos lettuce, pickles, aioli and hot sauce in house made bread with chips /17
Make it vegan with crunchy fried tofu and Naked Byron foods aioli /19

CHARGRILLED STEAK prepared in house by our butchery team, garlic roast potatoes, light green salad, house made smoked chilli sauce / POA

MR NICK'S BURGER brioche bun, brisket and chuck patty prepared in-house, Barossa bacon, cos lettuce, provolone, chipotle aioli, thick cut chips / 17 / make it a double 20

__sides

SEASONAL GREENS lightly charred with butter, Olssons sea salt, cherry vinegar / 13

ROASTED KESTREL POTATOES twice cooked, garlic, herbs / 13

INSALATA CAPRESE, dressed tomatoes, basil, fresh La Casa del Formaggio mozzarella, sea salt / 13

__to finish

HOUSE MADE BELGIAN CHOCOLATE MOUSSE, fresh raspberries / 12

WHOLE ORANGE CAKE, orange caramel, lavender, vanilla ice cream / 12

FROM THE CHEESEBAR, selected daily by our chefs fig & fennel paste, seasonal fruits, falwasser crispbread / 18

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