

# Mr Nick's @ FREWVILLE

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, Pol Roger vinaigrette, Yarra Valley Atlantic salmon caviar / 2pc / 6 GF/DF

### \_\_entrée

ATLANTIC SALMON CRUDO, cucumber, yuzu, sesame, coriander dressing / 18 GF/DF

RED WINE SLOW BRAISED WA OCTOPUS cooked over charcoal, brushed with smoky chilli sauce, served with Greek yoghurt dressing and a green olive & fennel salad / 17 GF

SPENCER GULF PRAWN PANCETTA TAGLIATELLE, fermented chilli, garlic, fresh tomato, spinach, cold pressed lemon oil / 22 \*GF

### \_\_in between 3pm – 5.30pm

ORTIZ ANCHOVIES caught off the Spanish coast, toasted wood oven sourdough / 16 \*GF/DF

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

### \_\_Mr Nick's junior (12 & under)

PASTA NAPOLITANA, fresh herbs, parmesan, garlic bread / 12 \*GF

CHEESE BURGER in a house made bun with pickles, fries, tomato sauce / 12 \*GF/DF

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

GRILLED CHICKEN TENDERLOINS, garden salad / 12 GF/DF

\*dish Can be adjusted to suit dietaries

### \_\_something larger

SOUTHERN KINGFISH FILLET pan-fried, heirloom tomato consume, baby summer greens, umami cucumber vinaigrette, prosciutto glass / 28 GF/DF

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

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, hot sauce, 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, grilled zucchinis, crispy garlic potatoes, Café de Paris butter / POA GF/\*DF

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 \*GF

CHARGRILLED PEPPERBERRY KANGAROO, burnt carrot puree, twice cooked beetroot, roasted chickpeas, red oak lettuce, pepperberry vinaigrette / 24.9 \*VEGAN/GF

### \_\_sides

SEASONAL GREENS lightly charred with butter, Olsson's sea salt, cherry vinegar / 13 \*DF/GF

ROASTED KESTREL POTATOES twice cooked, garlic, herbs / 13 \*DF/GF

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

### \_\_to finish

HOUSE MADE BELGIAN CHOCOLATE MOUSSE, fresh raspberries / 12 GF

WHOLE ORANGE CAKE, orange caramel, lavender, vanilla ice cream / 12 GF/\*DF

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