



3 nippers dinner menu

main

sticky chilli swordfish \$27.00
grilled swordfish fillet with steamed bok choy, coconut rice & sticky chilli salsa

Moroccan lamb \$28.00
Moroccan spiced lamb backstrap with ratatouille & citrus cous cous

Roma roast chicken \$27.00
tender roasted chicken breast filled with basil, semi-dried tomato & brie napped with pesto cream sauce

Manning Valley beef \$29.00
char-grilled scotch fillet with roasted garlic creamy prawns & chat potatoes

chorizo & pumpkin risotto \$24.50
spicy chorizo, pumpkin, spinach & toasted pine nuts topped with shaved parmesan

spaghetti chilli crab \$29.00
blue swimmer crab, birds eye chilli, roasted peppers & fresh basil tossed through a rich napoli sauce

basil blini stack \$24.50
char-grilled vegetables stacked with basil blinis, crumbled fetta & balsamic glaze

sides \$6.50
rocket, pear & parmesan salad
garlic & rosemary roasted chats
fresh garden salad
seasonal steamed vegies



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desserts

honey & frangelico crème brulee \$10.50
subtle crème brulee with burnt toffee crust & hazelnut shortbread

white chocolate & raspberry cheesecake \$10.50
made with cadbury white chocolate, juicy raspberries & a coconut biscuit base floating on a warm milk chocolate sauce

zingy citrus tart \$10.50
Tahitian lime & lemon tart with berry compote & double cream

choc hazelnut torte \$10.50
rich chocolate & toasted hazelnut torte with wild berry ice-cream

cheese & fruit plate \$15.00
chef's selection of cheeses with fresh & dried fruits and toasted turkish

dessert wine

tempus two botrytis semillon (hunter valley - nsw) \$40.00

brown brothers flora & muscat (multi regional - vic) \$20.00

liqueur coffee

- baileys, kahlua, tia maria, Irish whisky \$10.50

port

penfolds grandfather port \$15.00

galway pipe \$9.00