

NAGAMBIE WATERS

A La Carte Menu

Entrees

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|---|------|
| 4 Oysters – natural / shallot vinegarette / soy & sesame dressing (gf.df) | \$17 |
| Citrus cured salmon / salsa verde / pickled red onion / micro herbs (gf.df) | \$19 |
| Woodfired miso roasted baby cauliflower / honey labna / toasted pistachios (v.gf) | \$17 |
| Lamb Croquettes / mint yogurt / pickled cucumber / shaved parmesan | \$17 |

Mains

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|--|------|
| Seafood linguine / cherry tomatoes / fresh chilli / lemon & garlic (df) | \$32 |
| 250g grassfed scotch fillet / chimichurri / roasted shallots / confit garlic (gf.df) | \$44 |
| Potato gnocchi / napoli / grilled asparagus / bocconcini / basil (v.gfo) | \$26 |
| Grilled pork cutlet / colcannon / apple & wholegrain mustard sauce (gf) | \$34 |

Sides

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|--|-----|
| Woodfired roasted pumpkin / toasted almonds / pomegranate dressing (gf.df.v) | \$8 |
| Rustic fries / rosemary salt / garlic aioli (df.v) | \$8 |
| Sautéed green beans / beurre noisette butter / toasted sesame seeds (gf.v) | \$8 |
| Rocket salad / pickled red onions / cherry tomatoes / parmesan / house dressing (gf.v) | \$8 |

Desserts

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|--|------|
| Crème Brûlée (gf) | \$14 |
| Chocolate nemesis / mascarpone / citrus tuile / berries | \$14 |
| Cheese Plate / soft & hard cheese / homemade quince paste / green chilli jam / seasonal fruit / crackers (gfo) | \$17 |

| | | |
|------------|---|---------------------------|
| gf | – | gluten free |
| gfo | – | gluten free option |
| df | – | dairy free |
| v | – | vegetarian |

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Authentic Italian Woodfired Pizzas

| | |
|--|------|
| Garlic & Cheese (v) mozzarella / oregano | \$14 |
| Margherita (v) napoli / mozzarella / basil | \$19 |
| 4 Cheese (v) napoli / mozzarella / gorgonzola / asiago / bocconcini | \$23 |
| Mexicana napoli / mozzarella / salami / charred red capsicum / chilli | \$24 |
| Pancetta napoli / mozzarella / pancetta / olives / sliced red onion | \$24 |
| Truffle sauteed mushrooms / mozzarella / San Nicola prosciutto / parmesan / truffle / rocket | \$25 |
| Hawaiian napoli / mozzarella / ham / pineapple | \$22 |
| Prosciutto mozzarella / San Nicola prosciutto / cherry tomatoes / rocket / parmesan | \$24 |
| Brassica (v) mozzarella / caramelized onion / roasted cauliflower / blue cheese / fresh thyme | \$23 |

v - **vegetarian**

Gluten free base available on all pizza options