

--SMALL PLATES & SHARING--

Marinated Olives	75,-
Hummus pickled cabbage, peppers, almonds, bread <i>(wheat, almonds, sulphites)</i>	129,-
Fried Mushroom Risotto Balls truffle mayo, truffle pecorino <i>(wheat, milk, egg, sulphites)</i>	129,-
Confit Garlic Flatbread roasted onions, mozzarella, parmesan <i>(wheat, milk, sulphites)</i>	179,-
Brown Crab Croquettes aioli, lemon, horseradish <i>(shellfish, fish, wheat, egg, sulphites)</i>	165,-
Ocean Trout Sashimi miso mayo, soy, sesame, ginger <i>(fish, shellfish, wheat, egg, sesame, soy, sulphites)</i>	189,-
Grilled Scallops celeriac, brown butter, almonds, capers <i>(shellfish, milk, almonds, sulphites)</i>	215,-
Korean Fried Chicken Wings <i>(wheat, soy)</i>	179,-
Chinese 5 Spice Duck Leg steam buns, asian bbq sauce, sriracha mayo, pickles, peanuts, spring onion <i>(wheat, soy, peanuts, molluscs, egg, sesame, sulphites)</i>	345,-

--LARGER PLATES--

Braised Beef Cheek mustard, herbs, mushroom sauce (please order your sides separately) <i>(mustard, celery, sulphites)</i>	349,-
Grilled Halibut On The Bone grilled lemon, herbs, hollandaise sauce (please order your sides, separately) <i>(fish, egg, sulphites)</i>	349,-
Angus Beef Burger cheese, bacon, pickles, mustard mayo, ketchup, fries <i>(wheat, milk, egg, mustard, sulphites)</i>	299,-
Slow Roasted Sweet Potato thai red curry, bok choy, water chestnuts herbs, barley (vegan) <i>(soy, barley)</i>	299,-

--SIDES--

Fries	59,-
Brown Butter Potatoes truffle pecorino, crispy onions <i>(milk)</i>	79,-
Blackened Carrots yoghurt, hazelnuts, salsa verde <i>(milk, hazelnuts, mustard)</i>	79,-
Chargrilled Greens lemon, almonds, aioli <i>(almonds, egg)</i>	79,-
Chargrilled Ciabatta <i>(gluten)</i>	29,-
Aioli <i>(egg)</i>	29,-
Truffle Mayo <i>(egg)</i>	29,-
Sriracha Mayo <i>(egg, sulphites)</i>	29,-

PIMP MY TABLE

(minimum 2 people)

Nick & Jonnies is all about

“sharing is caring!”

We'll serve up a selection of our favourite dishes,
designed to be shared by the whole table.

(cannot be adjusted for allergies)

695,- per person



NICK & JONNIES
RESTAURANT & BAR

--DESSERT--

Burnt Honey & Yoghurt Pannacotta seasonal fruit, anzac biscuit <i>(milk, almonds)</i>	135,-
Chocolate Fondant peanuts, salted caramel, vanilla ice cream <i>(milk, egg, peanuts)</i>	155,-
Cheese 3 cheeses, walnut & raisin bread <i>(wheat, milk, walnuts, sulphites)</i>	195,-

--COFFEE AVEC--

Coffee/Tea	42,-
Espresso	39,-
Americano	42,-
Cappuccino	45,-
Latte	48,-
Irish Coffee	150,-
Baileys & Coffee	120,-
Cognac & Coffee	120,-

(cappuccino, latte, irish coffee & baileys all contain milk)

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