

NANYA

STARTERS

BEGIN WITH SOME PLATES TO SHARE

Classic Garlic Bread V	12
Cheesy Garlic Bread , mozzarella cheese V	15
Classic Trio of Dips with Greek Pita , V/GFA - Spiced Sweet Potato - Tzatziki - Beetroot and Fetta	24
Oysters Natural Sourced fresh direct from Coffin Bay	6/22 12/36
Oysters Kilpatrick (with Rollbusch speck) Sourced fresh direct from Coffin Bay	6/25 12/38
Grilled Rollbusch Chorizo with onion balsamic jam GF	16
Pumpkin and Sage Arancini (3) with spiced tomato chutney GF	16
Fried Chicken Wings (6) with sesame and soy glaze GF	15
Pancetta and Parmesan Croquettes (4)	18
Pickled South Australian Octopus with zucchini and wattle seed balsamic GF	24

SALADS

A HEALTHY ALTERNATIVE

Modern Caesar , crispy pancetta, garlic croutons, parmesan, white anchovies, crispy hen's egg, cos lettuce GFA	25
Renmark Citrus , Kalamata olives, pickled fennel, local almonds, mixed lettuce, wattle seed balsamic Ve/GF	22
Thai Beef Salad , marinated beef, carrot, cucumber, cherry tomato, peanuts, mixed lettuce GF	30
Roasted Cauliflower , chickpea, cucumber, mixed lettuce, avocado dressing Ve/GF	22

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Chicken	7
Prawns (x6)	10
Halloumi	9

MAINS

INDULGE YOURSELF WITH OUR A LA CARTE OPTIONS

Roasted Pumpkin and Ricotta Cannelloni , in a rich tomato sauce, with pickled fennel, crispy capers, almonds and mixed lettuce V/VeA	28
South Australian Coopers Beer Battered Flathead , housemade tartare, chips, salad and lemon	half 25 full 36
Salt and Pepper Squid , housemade tartare, chips, salad and lemon GF	half 24 full 34
Classic Panko Crumbed Prawns , housemade tartare, chips, salad and lemon	(6) half 25 (12) full 35
Panko Crumbed Chicken Schnitzel , chips and salad	half 22 full 27
Rollbusch Beef Schnitzel , chips and salad	half 23 full 28

FROM THE GRILL

Served with dressed leaves and a red wine jus, with a choice of mashed potatoes or classic chips

Free-range Chicken Breast GF	35
Murray Lands Lamb Rump GF	42
300g Black Angus Scotch Fillet GF	45

BURGERS + CHIPS

Served on brioche bun

Pulled Pork , BBQ sauce, pickled cabbage and aioli	26
Dry Aged Beef , aged cheddar, dill pickle and spiced tomato chutney Add extra patty - \$5	26
Crispy Chickpea , fetta, zucchini, baby spinach V	25

Please see wait staff for chefs daily specials

SIDES

SOMETHING EXTRA

Seasonal Vegetables (please see staff)	14
Garden Salad Ve/GF	10
Chips , tomato sauce V/GF	9
Wedges , sweet chilli and sour cream V	15

SAUCE & TOPPINGS

Parmigiana	6	Plain	5
Kilpatrick	6	Mushroom	5
Hollandaise	6	Pepper	5
Garlic Prawns (x5)	12	Red Wine Jus	6

KIDS MENU

MEALS MADE FOR OUR SMALLER GUESTS

Fish and Chips	13
Chicken Nuggets	13
Bolognese	13
Chicken Schnitzel	13
Kids Ice Cream (1 scoop)	3

DESSERT

TO SATISFY THE SWEET TOOTH

Sticky Fig Pudding , vanilla ice cream and butterscotch V	15
Eton Mess , meringue, whipped cream, citrus and roasted almonds V/GF	15
Flourless Chocolate Torte , fresh berries, chocolate sauce V/GF	15
Ice Cream (3 scoops)	10

GF Gluten Free | **GFA** Gluten Free Available | **V** Vegetarian | **Ve** Vegan | **VeA** Vegan Available

Please see wait staff about any food allergies and/or intolerances. Not all ingredients are listed, please ask for assistance if required.

10% Surcharge Applies on Public Holidays

