

# 3 nippers dinner menu

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Executive Chef Chad Simpson and his team are proud to present this autumn menu, where possible produce is locally sourced

**bon appetite....**

finalist 2009 mid north coast "signature dish" competition

finalist 2009 restaurant & catering association "restaurant caterer" - northern

finalist 2009 restaurant & catering association "best restaurant in a resort" - northern

winner 2008 restaurant & catering association "best restaurant in a resort" - northern

finalist 2008 restaurant & catering association "restaurant caterer" - northern

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## bread

### 9" pizza

#### crusts

pesto, garlic or chilli jam

\$10.00

### bread of the day

our own baked bread served warm with whipped butter

\$9.00

## entrée

### duck & pistachio terrine (gf)

succulent slices of Muscovy duck & pistachio terrine accompanied with quince paste & a honey thyme sauce

\$18.50

### chilli crab ravioli

blue swimmer crab meat, chilli & lemon encased in tender pasta served with avocado salsa & mint oil

\$19.50

### beef capaccio (gf)

thinly sliced rare pesto crusted Wauchope eye fillet with rocket, parmesan & lemon

\$18.50

### lemon myrtle prawns (gf)

lemon myrtle spiced tempura tiger prawns with a Tahitian lime aioli

\$19.50

### arincini (v)

balls of risotto, filled with basil, mushroom, semi dried tomatoes & bocconcini lightly crumbed & fried, served with charred lemon

\$18.50

### mezze plate for 2

duck & pistachio terrine, beef carpaccio, lemon myrtle prawn & arincini served with warm ciabatta

\$25.50

(gf) = gluten free      (v) = vegetarian

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## main

<b>king pork cutlet (gf)</b>	\$32.50
grilled pork cutlet stuffed with haloumi, mint & lemon, with char-grilled Tuscan polenta & creamed spinach	
<b>citrus jewfish (gf)</b>	\$31.50
oven baked jewfish fillet with citrus pilaf, orange hollandaise & prosciutto wrapped asparagus	
<b>autumn kangaroo</b>	\$33.50
medium rare poached kangaroo loin with autumn roast vegetables, a light jus & drizzled with truffle oil	
<b>3 cheese filo boureki (v)</b>	\$29.50
haloumi, fetta, mozzarella & mint wrapped in filo pastry with a petite Greek salad	
<b>beef mignon</b>	\$33.50
tender eye fillet wrapped in bacon, accompanied with a subtle blue cheese bavarois & devilled jus	
<b>chicken marsala</b>	\$31.50
pan fried chicken supreme with fried eggplant, kumara crisps & a marsala sauce	

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(v) =  
vegetarian

<b>sides</b>	\$8.50
chunky pesto potatoes	
steamed seasonal vegetables	
rocket, parmesan & balsamic salad	
fresh garden salad	
steak fries with chilli jam	

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## dessert

**strawberry, rhubarb & almond trifle** \$14.50

amaretto soaked biscuits, mascarpone, stewed strawberries & rhubarb  
sprinkled with toasted almonds & chocolate almond biscotti

**autumn apple pudding** \$14.50

succulent apple pudding drizzled with butterscotch sauce &  
served with cinnamon ice cream

**jaffa bavarois** \$14.50

milk chocolate & cointreau swirled bavarois with coconut  
tuile  
& mint syrup

**spiced pear crepe** \$14.50

spiced poached pear encased in a light crepe, with a praline  
semi freddo & spiced port syrup

(gf) = gluten free

## dessert wine

tempus two botrytis semillon (hunter valley - nsw) 40.00

## liqueur coffee / hot chocolate

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

## port

penfolds grandfather port \$15.00

galway pipe \$9.00

