

The 3 Nippers

Dinner Menu

TO BEGIN

- **9" Pizza Crusts** **\$8.00**
(Pesto & Parmesan / Garlic & Mozzarella / Chilli Jam & Bocconcini)
- **Turkish Bread** **\$10.00**
Warm toasted Turkish bread with Lorne Valley macadamia oil and Australian native bush dukkah

ENTREE

- **Chicken Vol Au Vent** **\$15.00**
Tender chicken breast, button mushrooms & asparagus sauted in a semi dried tomato pesto cream sauce and served in a crispy puff pastry case
- **Soup Of The Moment** **\$14.00**
Served in our own crispy cob roll
- **Moroccan Shish Kebab** **\$16.00**
Moroccan spiced lamb shish kebab with pinenut and raisin cous cous
- **Thai Red Curry Prawns (G/F)** **\$17.00**
Char grilled tiger prawns with steamed jasmine rice and red curry and coconut sauce
- **Salt & Pepper Tofu (G/F, V)** **\$15.00**
Subtly seasoned salt and pepper tofu with wakame salad and lime aioli
- **Roma Pizzatta 6"** **\$15.00**
Our own tomato base with pepperoni, olive, anchovie, cherry tomato fresh basil, bocconcini and mozzarella cheese

MAIN

- **Crusted Pork Cutlet** **\$28.00**
Parmesan and chive crusted pork cutlet with a warm vegetable salad and a port wine glaze
- **3 Nippers Beef (G/F)** **\$32.00**
300g char grilled scotch fillet with hand cut potato wedges grilled tiger prawns and bearnaise sauce
- **Blue Eye Cod** **\$29.00**
Oven baked blue eye cod with tomato and ceylon tea consomme, lemon myrtle fettucini and steamed brocollini
- **Satay Chicken** **\$27.00**
Pan fried marinated chicken supreme with cracked wheat and cashew salad topped with our own satay sauce
- **Spinach & Ricotta Tortellini (V)** **\$26.00**
Freshly made tortellini with wild mushroom foam and white truffle oil

FAVOURITES

(All served with hand cut chunky potatoes and salad)

- **300g Scotch Fillet Steak (G/F) - served plain or with gravy** **\$25.00**
- **Chicken Breast Schnitzel - served plain or with gravy** **\$20.00**
- **Panko Crumbed Flounder - served with lemon and tartare sauce** **\$22.00**

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SOMETHING ELSE

- **Hand Cut Potato Wedges** \$6.00
- **Jasmine Rice** \$6.00
- **Pinenut & Raisin Cous Cous** \$8.00
- **Warm Vegetable Salad** \$8.00
- **Garden Salad** \$6.00
- **Steamed Seasonal Vegetables** \$6.00

DESSERT

- **3 Nippers Affogato (G/F)** \$13.00
Pistachio semi-freddo, 1/2 shot amaretto, shot of espresso coffee and Greek almond biscuit
- **Double Choc Fudge Brownie (G/F)** \$10.00
Layered dark and white chocolate fudge brownie with candied orange zest and an orange glaze
- **Lemon Delicious Pudding (G/F)** \$10.00
Delicious warm lemon pudding with lemon double cream and candied lemon zest
- **Cinnamon, Apple & Maple Cake (G/F)** \$10.00
Warm apple and maple cake coated with cinnamon sugar and served with vanilla bean ice cream and maple syrup

LIQUEUR COFFEES

\$11.50

- **Italian**
Frangelico, a long black, served in a tall glass with thick cream
- **Mexican**
Kahlua, a long black, served in a tall glass with thick cream
- **Classic Irish Coffee**
Irish whiskey, a long black, served in a tall glass with thick cream

PORT

- **Penfolds Grandfather Port** \$15.00
- **Galway Pipe** \$9.00
- **Bago Old Logger Port** \$6.50

DESSERT WINE

- **Tempus Two** \$40.00
Botrytis Semillon - Hunter Valley, NSW