

Somewhere

N A G A M B I E

MEZZE - Sharing plates

Natural pacific oysters, merlot vinaigrette *	6
Mount Zero mixed olives *	5
Saganaki, honey, lemon, oregano *	14
Jamon and manchego croquette, romesco *	15
Chickpea panisse, house dip *	16
Cannellini beans hummus, roasted sesame seeds, flatbread *	15
Kingfish ceviche, leche de tigre, avocado, pickled onions, bonito	22
Scarpetta (freshly baked house bread), Lisadurne Hill olive oil	3
Prawn puttanesca, parsley linguine, olives, capers, passata, basil	35
Ricotta ravioli, spinach, roasted pumpkin, pine nuts, sage	34
Silver Dory 200gm, citrus and chilli cream	30
Black Angus 300gm rump cap, cafe de paris butter	38
Cauliflower steak, zucchini emulsion, sherry glaze wild rice	28
Triple cooked chips, aioli *	12
Charred broccolini, toasted almonds, burnt butter	12
Butter lettuce, radish, confit shallot & merlot dressing	12
Roasted carrots, orange reduction, za'atar spices	12
Spanish churros, salted caramel, dark chocolate	15
Caramel flan, honeycomb	14

Between 3.30pm - 5pm Saturday, only items with asterisk are available to order.

'The menu is designed for sharing, we recommend ordering a few plates to share with friends and family to enjoy the full experience.'

Please note that our menu features the freshest seasonal ingredients and is subject to change based on availability.

15% surcharge applies on public holiday

WINE

Mitchelton Sparkling NV Blanc de Blanc Cuvee	16/58
Mitchelton NV Sparkling Rose Cuvee	16/58
2024 Mitchelton Estate Rose	16/58
2023 Preece Pinot Grigio	15/54
2023 Preece Riesling	15/54
2023 Mitchelton Estate Chardonnay	16/58
2021 Mitchelton Marsanne	16/58
2020 Mitchelton Estate Cabernet Sauvignon	16/58
2019 Mitchelton Print Shiraz	136
2019 Mitchelton Spring Single Block Shiraz	80
2020 Gabriella Possum Nungurrayi Shiraz	16/70
2023 Preece Nouveau Red	15/54
2018 Farnese Edizione	95
2020 Fantini "Three Dreamers" Montepulciano d'Abruzzo	120

BEERS

Nagambie Brewery Lager (Tap) 4.6% ABV	7/10
Nagambie Brewery Pale Ale (Tap) 4.6% ABV	8/11
Mythos Lager 5% ABV	12
Peroni Red 4.7% ABV	12
Carlton Draught	12
Bridge Road 'Little Hazy' 3.4% ABV	10

COCKTAILS

Limoncello/ Aperol Spritz – Limoncello/ Aperol, Preece Prosecco, Soda	20
French Martini – Chambord, Vodka, Pineapple Juice	20
Negroni – 3608 Classic Gin, Vermouth, Campari	20

NON-ALCOHOLIC

Bridge Road 'Free Time' Hazy Pale	10
Naked Margarita	10

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N A G A M B I E

BREAKFAST MENU (8AM-11AM EVERY SUNDAY)

Free range eggs on sourdough (poached, fried or scrambled)	18
Hash Browns	4
Avocado	6
Chorizo	6
Bacon	6
Mushrooms	6
Granola, greek yoghurt, poached fruit, pepita and chia seeds	24
Big breakfast, sourdough, scrambled eggs, chorizo, mushrooms, bacon, hash browns, baked beans	36
Three cheese omelette, sourdough, mozzarella, cheddar, aged parmesan, chives, truffle oil	26
Juniors	12
Scrambled eggs, bacon, toast	
Kids waffle, mixed berries, whipped cream	
Drinks	
Espresso 4	
Short Macchiato/Long Black 4.5	
Latte/Flat White/Cappuccino/Mocha/Hot Chocolate/Chai Latte/Magic/Long Mac 5.5	
Extra shot + 0.5c	
Alternative Milk +1 (Bonsoy, Oat, Almond, Lactose Free)	
Iced Coffee/Mocha/Long Black 6	
Juice - Orange/Apple/Pineapple 6	

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