

# NOWRA STEAKHOUSE

## BREAKFAST MENU

(Sundays Only)

Eggs on sourdough toast	\$9
Bacon and eggs with grilled tomato	\$14
House made baked beans on toast with pork and fennel sausages	\$14
Pancakes	\$12
-with mixed berries and vanilla cream or	
-with vanilla ice cream and choc fudge sauce	
Pumpkin and ricotta frittata with sautéed spinach	\$12
Bircher muesli	\$8
Toasted banana bread	\$5
Toasted fruit loaf	\$5
Assorted Muffins	\$4

### Sides

Pork and fennel sausage	\$3
Bacon	\$3
Mushrooms	\$2.50
Grilled tomato	\$2.50
Homemade hash brown	\$3
House made baked beans	\$4

## DRINKS

Flat White or Cappuccino	Cup- \$3.50	Mug- \$4
Latte		\$4
Chai Latte		\$4
Mocha		\$4.50
Long black		\$3
Short black/Espresso		\$3
Macchiato		\$3
Decaf and Flavored shots		Add 50c
Hot chocolate		\$4
Tea		\$3
Peppermint, Earl gray, English breakfast, Chamomile		\$3.50
Apple or Orange Juice		\$3.50

## LUNCH MENU

Caesar Salad	
cos lettuce-bacon-garlic croutons-anchovy dressing	\$12
add chicken or prawns	\$4
Nicoise Salad	\$14
beans-olives-egg-potatoes-smoked salmon	
Chicken Club Sandwich	\$14
grilled chicken-bacon-cheese-fried egg-salad served with chips	
Steak Sandwich	\$14
minute steak-bacon-onion jam-rocket served with chips	
Cheeseburger	\$14
beef pattie-cheddar-lettuce-tomato-bbq sauce served with chips	
Quiche lorraine with garden salad	\$14
Soup of the day with crusty bread	\$9
Crumbed chicken breast with garden salad and chips	\$17
200g Rump steak with garden salad, chips and jus	\$18
Pan fried atlantic salmon with garden salad and chips	\$21

# TO START

## Breads

Freshly baked damper with whipped parsley butter	\$ 4.50
Garlic and herb focaccia	\$ 6
Tomato and herb bruschetta	\$ 8
Crab toast with coriander, lime and chilli	\$12

## Tapas

Marinated olives	\$8
Chicken and ham croquettes with aioli	\$10
Spanish style meatballs in tomato sauce	\$10
Beef empanadas	\$12
Asparagus in proscuitto	\$10
Spicy chicken wings with yoghurt dipping sauce	\$10
Falafel with minted yoghurt	\$10
Prawns in garlic and chilli oil	\$14
Prawns and chorizo tossed in chimmichurri sauce	\$16
Mezze plate for 2	\$22

## MAIN COURSE

<b>Panfried Pork Cutlet</b>	\$26
pumpkin and bacon fricasse-apple relish	
<b>Roast Chicken Breast</b>	\$26
chickpea casserole-orange and mint yoghurt	
<b>8hr Braised Beef Brisket</b>	\$26
creamy mash-carrots-spinach-pan jus	
<b>Roast Atlantic Salmon Fillet</b>	\$26
potato hash brown-asparagus-salsa verde	

## FROM THE GRILL

350g Rump steak	\$26
300g Scotch fillet	\$27
250g Msa graded flank steak	\$24
220g Tenderloin	\$28
400g Cattlemans cutlet	\$28
400g Grainfed tbone	\$28

All steaks served with mash potato or chips, garden salad, and you choice of sauce

### Sauces

Red wine jus  
Green pepper  
Dianne  
Chimmichurri  
Spicy bbq

## SIDES AND SALADS

Bowl of chips	\$4.50
Creamy mash potato	\$5.50
Garden vegetables with pinenut butter	\$6.50
Mixed leaf salad with dijon dressing	\$6
Caesar salad	\$8
Nicoise salad	\$8
Iceberg salad with ricotta and walnuts	\$8

# KIDS MENU

All kids meals \$16

Crumbed chicken strips with salad and chips

Battered fish bites with salad and chips

Lasagna with salad

Macaroni and cheese with salad

Fillet steak with salad and chips

Kids meals come with a soft drink and an ice cream sundae

## SWEETS

Eton mess-smashed meringue-vanilla cream-strawberry coulis \$10

Sticky banana pudding-caramel sauce-vanilla bean ice cream \$10

Profiteroles-pastry cream-chocolate fudge sauce-caramel ice cream \$10

Vanilla crème brulee – almond biscotti \$10

A selection of cakes also available served with cream or ice cream \$8

## DESSERT WINES

Glass \$6

**2013 Sticky Fig-** Made from a blend of Chardonnay and Verdelho grapes. A very sweet wine with flavours of zesty citrus and honey. Great accompaniment to any desert.

Glass \$6

**2012 White Fort-** A fortified white port style drink. Enjoy as an aperitif or after dinner drink.

