

## Menu

Last Updated Friday, 27 November 2009 20:18

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### Breads

Garlic pizza \$8

Pesto pizza

- topped w/ mozzarella \$8

White and whole grain loaves

-w/ extra virgin olive oil and bush spice

### Entrees

Oysters (min of 4)

-Natural

-Bloody Mary/Virgin shooters

-Tadapura fried

Baked potato skins \$10

Salt and Pepper Squid

-w/ pickled cucumber salad, nahm jim and lime \$14

Tasmanian black mussels (g)

-w/ white wine cream and garlic \$16

Air dried beef bresaola (g)

-w/ honey roasted beets, fresh chevre and watercress \$14

### Light Meals

Cajun spiced chicken club sandwich(\*)

-w/ bacon, lettuce, tomato, tasty cheese  
and red pepper mayo \$16

Smoked salmon sandwich on dark rye(\*)

-w/ cream cheese, red onions, and baby capers \$16

Grilled chicken Caesar salad

-cos lettuce, crispy bacon, croutons, anchovies, shaved  
Parmesan and our house made dressing \$15

Yesterdays' soup of the day

-w/ a crusty bread roll \$12

Grilled vegetable burrito(\*)

-w/ capsicum, sweet potato, zucchini, eggplant  
and tomato relish \$16

NSH lean beef burger(\*)

-w/ bacon, cheese, beetroot, lettuce and tomato relish \$16

(\*) = Served w/ beer battered fries OR sweet potato chips

(g) = Gluten Free

### Main Meals

Lime and chilli marinated squid (G)

-w/ stir fry asparagus greens and steamed jasmine rice \$20

Pesto chicken tagliatelle

-w/ pine nuts and white wine cream sauce \$8

Five spiced confit duck leg (G)

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- w/ lemon pistachio cous cous, English spinach,  
and cranberry glaze \$22
- Salt and pepper small \$17
- w/ beer battered fries, lemon,  
tartare sauce \$24
- Large salad
- Lemon marinated chicken breast
- w/ baked pumpkin rosti, grilled asparagus  
and sauce \$24
- Barnaise
- Roast pumpkin and tarragon risotto (G)
- w/ fresh shaved Parmesan and pesto oil \$18
- Beer battered fish and chips
- 21 day aged beer batter, lemons and tartare sauce \$20
- Chinese BBQ pork belly (G)
- w/ baby corn, bok choy, shitake mushroom  
and sweet glaze \$24
- Fish of the day
- w/ seasonal accompaniments  
see specials board for details  
price
- Crumbed scallops small \$16
- w/ beer battered fries, lemon,  
tartare sauce \$24
- Large salad
- Bangers 'n' Mash
- minted lamb sausages w/ creamy mash potato,  
red wine jus \$22
- and crispy onion rings
- NSH steak and Guinness pie
- tender beef slow cooked with lots of Guinness  
and topped w/ puff pastry \$20
- NSH chicken schnitzel parmigiana
- topped w/ house made tomato salsa and  
mozzarella cheese \$20

### Steaks

Porterhouse

(280 gram)

\$22

(450 gram)

\$30

Rib eye

(330 gram approx)

\$28

### Sauces

Green peppercorn, Béarnaise, creamy mushroom,  
red wine jus, and relish \$2.50

### Sides

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- Hand cut sweet potato chips (G)
- w/ sea salt ~~\$5~~ fresh rosemary
- Beer battered ~~\$5~~ fries
- Stir fry asian green vegetables (G)
- w/ oyster sauce ~~\$5~~ and sesame
- Garden salad (G)
- w/ balsamic ~~\$5~~ dressing