

## DESSERT

HONEY SWIRLED VANILLA BEAN PANACOTTA (gf, v) with berry coulis and fresh mint	12.9
TANGY LEMON TART (v) with double cream and fresh strawberry	12.9
STICKY DATE PUDDING served hot, with butterscotch sauce and ice cream	12.9
TRIO OF ICE CREAM changed weekly, ask your waiter	11.9
AFFOGATO ice cream, espresso coffee and frangelico	15.9
STRAWBERRIES AND ICE CREAM fresh strawberries served with vanilla ice cream	10.9
CHRISTMAS PUDDING (v) with brandy custard	11.5

## WEEKNIGHT MEAL DEALS FROM 5PM

### MONDAY

#### 1/2 PRICE STEAK

choose from any of the  
available steak options

### TUESDAY

#### PARMA & POT / \$20

full sized parma and sides  
and a house beer or wine

### WEDNESDAY

#### BURGER NIGHT / \$15

+ 20% off all full price  
bottles of wine

### THURSDAY

#### PASTA NIGHT / \$15

+ trivia from 6pm  
great prizes to be won!

### FRIDAY

#### PIZZA NIGHT / \$10

+ extended happy hour  
4-7pm

### HAPPY HOUR

MON - THURS | 5-7PM

**\$6.5** WINE

**\$7.5** CARLTON PINTS

**\$8.5** CRAFT PINTS



NIXON HOTEL



## TWO COURSE : \$39.90

### ENTRÉE

**PAN SEARED SCALLOPS** (gf)  
pan seared scallops, cauliflower puree, chorizo crumb, truffle oil

**BUTTERFLIED KING PRAWNS** (gf)  
grilled, marinated King Prawns, jasmine pilaf, salsa criolla

**SMOKED SALMON SALAD**  
smoked salmon, rocket, cucumber, crispy capers, creme fraiche, lemon pearl

**ROASTED VEGETABLE AND HALOUMI STACK** (v)  
roasted pumpkin, zucchini, mushroom, capsicum, haloumi cheese, green tomato relish

### MAIN

**PAN SEARED BARRAMUNDI**  
barramundi fillet, lemon myrtle, green beans, potato croquette

**TURKEY ROULADE**  
free range turkey breast stuffed with bacon, cranberry and pistachio served with roasted carrots, pumpkin, potatoes, peas and Gravy

**300G GREAT SOUTHERN PORTERHOUSE** (gf)  
potato gratin, green beans, peppercorn jus

**SAGE GNOCCHI** (v,gf)  
handmade gnocchi, roasted beetroot, parsnip cream, goats cheese

### ADD A DESSERT FOR \$9.90

Christmas Pudding  
Sticky Date Pudding

Lemon Tart  
Panacotta

## FUNCTIONS & GROUP BOOKINGS

Whether it be a birthday party, engagement celebration, product launch, corporate dining, work party or sporting event; we can cater to your needs.

Enquiries contact  
Rebecca | 0477 553 922  
functions@jbshospitality.com.au

nixonhotel.com.au



NOTE: meal specials & happy hours not available on event days.



## ENTRÉE | SHARED

<b>ARANCINI (v)</b> mushroom, spinach and goats cheese with basil napoli	13.9	<b>HERBED GARLIC BREAD (v)</b> toasted grand vienna with garlic butter and fresh herbs (add cheese +2.0)	7.9
<b>WINGS (gf)</b> fried chicken wings with franks hot sauce or smokey bbq sauce	13.9	<b>FRIES (v)</b> with aioli	9.5
<b>HOMEMADE DIPS (v) (gfo)</b> trio of dips with toasted turkish bread	14.9	<b>WEDGES (v)</b> seasoned potato wedges with sweet chilli and sour cream	11.9
<b>BRUSCHETTA (v)</b> char grilled sourdough, fresh roma tomato, spanish onion, basil, goats cheese & candied balsamic	13.9	<b>CROQUETTES</b> mac & cheese in golden fried panko crumb with aioli	13.9

## MAIN MEALS

<b>CLASSIC CHICKEN PARMA</b> panko crumbed chicken breast, shaved virginian ham, basil napoli, mozzarella cheese with garden salad & fries	23.9
<b>FISH &amp; CHIPS (gfo)</b> beer battered fish of the day with fries, garden salad, lemon & tartare	22.9
<b>LEMON PEPPER CALAMARI (gfo)</b> lightly dusted calamari in lemon pepper seasoning with garden salad, fries, lemon & aioli	22.9
<b>STEAK SANDWICH</b> 120g porterhouse on toasted turkish with egg, bacon, tomato, cheese, salad, capsicum relish with fries & onion rings	22.9
<b>ANGUS BEEF BURGER</b> black angus beef pattie, american aged cheddar, tomato, caramelised onions, mustard aioli, egg and bacon with fries	22.9
<b>GNOCCHI (gf)</b> potato gnocchi, chargrilled pumpkin, basil pesto, snowpeas & grana padano	22.9
<b>RISOTTO (gf)</b> mushroom, leek, spinach risotto & grana padano	22.9
<b>CHICKEN KIEV</b> golden fried crumbed chicken breast filled with garlic & herb butter, served with garden salad & fries	23.9
<b>PORK SCHNITZEL</b> panko crumbed gippsland pork schnitzel served with coleslaw, fries & gravy	26.9
<b>EGGPLANT PARMA (v)</b> panko crumbed eggplant, basil napoli, mozzarella cheese, garden salad & fries	22.9

## SALADS

<b>ROAST PUMPKIN SALAD (gf)</b> roasted butternut, beetroot, mixed leaves, toasted pine nuts, goats cheese and balsamic dressing (add chicken + \$4.9)	21.9
<b>CHAR GRILLED CHICKEN SALAD (gf)</b> middle eastern spiced chicken breast in a salad of mixed leaves, cucumber, tomato and spanish onion with avocado and balsamic dressing	23.9
<b>MEDITERRANEAN VEGETABLE (v) (gf)</b> char grilled eggplant, zucchini, pumpkin, red pepper, quinoa and rocket with pomegranate dressing, fetta and olives (add chicken + \$4.9)	20.9
<b>CAESAR SALAD</b> cos lettuce, bacon, garlic crouton, egg, parmesan with a creamy caesar dressing (add chicken + \$4.9)	19.9

## FROM THE GRILL

350g GRASS FED BLACK ANGUS SCOTCH FILLET	35.9
350G GRASS FED GREAT SOUTHERN PORTERHOUSE	36.9
300G GRASS FED BLACK ANGUS EYE FILLET	38.9
500G PASTURE FED, PRIME STEER, RIB EYE - AKA "THE BIG FELLA"*	48.9
All served with fries, garden salad Change to mash and vegetables (gf) +4.50	

Your choice of: garlic butter | mushroom sauce | peppercorn sauce | mustard

\* Please understand a steak this size takes time to cook, Not available ½ price steak night.

## SIDES

GARDEN SALAD	9.9
SEASONAL VEGETABLES	9.9
FRIES	9.5
ONION RINGS	9.9
CLASSIC COLESLAW	9.9
CREAMY POTATO MASH	9.9

### SEE SPECIALS BOARD FOR DAILY SPECIALS

(v) vegetarian | (gf) gluten free  
(gfo) gluten free option

some special dietary requirements  
available, please ask a staff member