MENU

TO START OR SHARE

Rustic Cut Garlic Bread (V) \$11

Add Cheese \$1 Add Bacon \$1

Bruschetta (V) \$16

Garlic Soudough, Tomato Salsa Mix, Shaved Parmesan, Olive Oil and Balsamic Glaze

Dips & Flatbread (V) \$20

Trio of Dips, Kalamata Olives & Feta

Seafood Plate To Share (GF) \$45

Fresh Prawns, Natural Oysters (3), Kilpatrick Oysters (3), Salt & Pepper Calamari with Cocktail Sauce, Lemon & Aioli

Vegetarian Spring Rolls (V) \$17

Served with Soy & Sweet Chilli Dipping Sauces

House Style NK Wings \$21

Southern Style Coating with Spicy Buffalo Sauce and Blue Cheese Sauce

Salt & Pepper Squid (GF) \$17

Lightly seasoned and served with Lemon & Aioli

Oysters (GF)

Natural 1/2 Doz \$26 Kilpatrick 1/2 Doz \$28

Dozen \$42 Dozen \$46

FOR THE NIPPERS - ALL \$12

Fish & Chips **Nuggets & Chips**

Grilled Chicken & Chips (GF)

Pasta w Butter & Cheese (V)

Pasta w Napoli & Cheese (V)

Cheeseburger & Chips

For Kids Under

(Please request to add NK Salad to any Nipper Meal with Chips)

12 Years Only

SIDES

Chips & Aioli (V/GF) \$10

Sweet Potato Wedges, Sour Cream, Sweet Chilli (V/GF) \$14 Beer Battered Onion Rings & Aioli (V) \$12

Greek Salad (V/GF) \$12

Seasonal Vegetables (V/GF) \$10

Extra Sauces (GF) \$3



MAINS

VG-Vegan, V-Vegetarian, 15% Surcharge Applies on Public Holidays

GLUTEN FREE

PASTA

Add \$3

Salt & Pepper Calamari (GF) \$27

Lightly seasoned with Chips, House Salad, Lemon & Aioli

Chicken Snitzel \$26

With Chips and House Salad & your choice of sauce

Chicken Parmigiana \$29

Snitzel with Napoli, Leg Ham & Mozzarella Cheese with Chips & House Salad

Fish & Chips \$27

Battered Hoki with Lemon Zest & Dill, Chips, House Salad, Lemon & Tartare Sauce

Porcetta (GF) \$32

Seasoned Rolled Pork with Roasted Chat Potatoes, Pumpkin, Broccolini, Carrot Puree, Salsa Verde & Jus

Garlic Prawns (GF) \$33

Panfried Prawns, Fresh Garlic, Onion and Shallots, Creamy Sauce & Jasmine Rice with House Salad

Crispy Skin Barramundi (GF) \$35

With Beetroot Puree, Creamy Potato Mash, Crisp Greens & Lemon Butter Sauce

Chilli Prawn & Chorizo Linguine \$34

Linguine tossed with Prawns, Chorizo, Fresh Chilli, Garlic, Onion and Tomatoes with a Parmesan Crumb

Chicken Alfredo Linquine \$29

Linguine with Bacon, Chicken, Roasted Mushroom, Onion, Garlic & Basil Pesto in a Creamy Sauce

Vegetarian Option Available \$25

Gnocchi (V) \$29

With Pumpkin, Mushrooms, Sage, Burnt Butter and Parmesan Vegan Option Available

DESSERTS

Kids Icecream \$5

Please see our weekly offerings on our specials board

Coffees and hot drinks available from 11am Mon-Thurs & 10am Fri-Sun

BURGERS

Steak Sandwich \$26

Sourdough, Sirloin Steak, Swiss Cheese, Lettuce, Tomato, Green Chilli Jam, Dijon Mustard and Aioli

ALL SERVED WITH CHIPS

Gluten Free Bun/Bread Add \$3 Add Onion Rings \$5

NK Burger \$24

Angus Beef Patty, Bacon, Cheese, Lettuce, Tomato, Onion. BBO Sauce & Aioli on a Toasted Milk Bun

Saturday All Day Dining 11.30am-8pm, Sunday All Day Dining 11.30am-7.30pm

Karaage Chicken Burger \$24

Japanese Fried Chicken, Lettuce, Pickled Cucumber, Sesame & Chilli Sauce and Lime Aioli on a Toasted Milk Bun

Monday to Friday Lunch 11.30am - 2.30pm Dinner 5.30pm to 8pm

NK Fish Burger \$24

Lemon & Dill Battered Hoki, Slaw, Jalapeno & Tartare Sauce on a Toasted Milk Bun

SALADS

Roasted Pumpkin Salad (V/GF) \$24

Mixed Leaves, Roasted Pumpkin, Pepitas, Beetroot Puree, Sundried Tomatoes, Fetta, Red Wine Vinaigrette & Balsamic

Classic Caesar \$23

Baby Cos, Crisp Bacon, Shaved Parmesan, Croutons, Anchovies, Egg and a Creamy Caesar Dressing

Super Bowl (V/GF) \$26

Roasted Pumpkin, Rice, Pickled Radish, Edamame, Pickled Ginger, Smashed Avocado, Beetroot Puree, Slaw, Red Onion, Japanese Mayo, Soy Sesame Dressing & Sweet Potato Crisps

Grilled Prawn Salad \$28 (GF)

Grilled Prawns, Mixed Leaves, Rice Noodles, Sprouts, Cherry Tomatoes, Coriander, Sesame Seeds, Crispy Shallots, Citrus Dressing

Sticky Thai Pork Belly Salad \$26

Crispy Pork Belly Pieces in a Sticky Thai Dressing, Mixed Leaves,

FROM THE GRILL

Cooked to your liking with Chips & Salad or Mash & Vegetables, with your sauce selection (Mushroom, Pepper, Diane, Gravy or Creamy Garlic)

250g Rump (GF) \$30

300g Sirloin (GF) \$38

350g Rib Eye on the Bone (GF) \$46 Marinated Lamb Cutlets (3) (GF) \$36

Tenders \$6 Garlic Prawns \$8

ADD TO

ANY SALAD

Grilled Chicken

Salt & Pepper

Calamari \$7

Pork Belly Bites \$8

Karaage Chicken \$8

Asian Slaw, Bean Shoots, Coriander and Fried Shallots

ADD A TOPPER

Garlic Prawns (5) \$8 Salt & Pepper Calamari \$7 Onion Rings \$5