



# THE LOBBY

AT NICE HOTEL

## MENU

### Snacks \$9

Dusted Bar Chips & Aioli Dip

### Mixed Platter for 2

**\$40**

(Add more people for extra **\$12** p/p)

Cured Meats, Sundried Tomatoes, Gherkins, Local Cheese, Mixed Olives,  
Stuffed Cherry Peppers, Hummus of the day, Fresh Vegetables, & Mix of Breads

### Small Plates \$18

Stuffed Courgettes w Pine nuts, Almonds, Herbs & Feta

Prawn & Vegetable Thai broth with Micro Salad GF

Chef's Special



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## Meals

Asparagus Risotto, Pea & Preserved Lemons \$32

Duck Breast, Pickled Plum, Roast Pumpkin & Roja Mole \$40

Pan-fried Market Fish, Celeriac Puree, Baby Leeks, Cos Hearts, Salsa Verde GF \$40

Medium Rare Rib eye w Sweet Potato Salad & Smoked Butter GF \$40

Lamb Rump w Char Grilled Eggplant, Eggplant Puree, Tahini Sauce, Cherry Tomato Salsa GF \$40

## Sides \$12

Roast Potatoes w Chorizo & Herbs

Spring Vegetables

Rocket, Pear, Walnut & Parmesan Salad

## Sweets \$14

Peach Cheesecake w Chocolate Glaze, Peach Gel, Peach Icecream, Chocolate Soil, & Raspberry Couli GF

Bay Leaf Pana Cota w Wild Berry Granita GF

Affagato – Vanilla ice cream, espresso, toasted almonds  
- Add a liqueur of choice for an extra \$8 GF

Please advise of any Dietary Requirements