



THE LOBBY

AT NICE HOTEL

MENU

Snacks \$9

Dusted Bar Chips & Aioli Dip

Bowl Roasted Mixed Nuts

Bowl Mixed Olives

Platters

Meat \$40 for 2 people

Lamb & Granny-smith Apple Croquettes w Chutney,
Gherkins, Pork & Fennel Sausage, Chicken Skewers, Arancini

Seafood \$40 for 2 people

Smoked Salmon Bilinis, Tempura Prawns, Sundried Tomatoes, Fish Cakes, Marinated
Mussels

Cheese - \$35 – for 2 people

Three Cheeses, Grapes, Crackers

Gluten Free & Vegetarian Platters on Request

Small Plates \$18

Butternut Pumpkin Soup

Roasted Cauliflower w Mint Yoghurt, Onion Baji Crumb, Spiced Nuts & Crispy Curry Leaves

Salmon Tatare, Miso, Pickled Ginger & Radish, Nori Chip

Prawn & Pork Asian Style Dumplings, Ponzu & Blackbean Sauce

Meals

Mushroom & Leek Risotto ^{GF} \$34

Chicken Breast w Corn Puree, Miso Crumb Roasted Butternut & Chicken Roulade \$38

Snapper w Celeriac Puree, lemon, fennel, green goodness & golden beetroot ^{GF} \$40

Medium Rare Rib eye w Parsnip & Carrot Pave', Cafe au Lait Mushroom sauce & Smoked Crème Fraiche Marlborough Black Garlic ^{GF} \$40

Lamb Rump w Lamb & Granny-smith Apple Croquettes, Lentils, watercress puree, Sherry Jus ^{GF Aval.} \$39

Sides \$12

Roast Potatoes w Buttermilk & Chive Dressing

Broccoli Salad

Asian Style Vege

Sweets \$14

Chocolate Mousse, Chocolate Soil, Caramel, Raspberry, Vanilla Ice-Cream

Yoghurt Panna Cotta, Peach Granita & Dried Raspberry ^{GF}

Affagato – Vanilla ice cream, espresso, toasted almonds

- Add a liqueur of choice for an extra \$8 ^{GF}

Please Advise of any dietary requirements