

# THE NAGS HEAD HOTEL

PLEASE ORDER AT COUNTER WHEN READY

## STARTERS / SHARES

GARLIC BREAD <sup>∇</sup>	6
SWEET CHILLI CHEESE OR CHEESE & BACON	2
BRUSCHETTA WITH CREAMED FETA, FRESH TOMATO, RED ONION, BASIL & BALSAMIC REDUCTION <sup>∇</sup>	12
HOUSE BBQ DUCK SPRING ROLLS WITH NUOC CHAM DIPPING SAUCE <sup>DF</sup>	16
JALAPENO, CORN & CHEDDAR ARANCINI WITH SMOKED PAPRIKA MAYO <sup>∇</sup>	14
CALAMARI TOGARASHI (JAPANESE SPICE MIX) WITH YUZU MAYO <sup>DF GF</sup>	14
GRILLED HALOUMI WITH CHORIZO, ROAST CHERRY TOMATO & BLACK OLIVE SALAD <sup>GF</sup>	17

TWICE BAKED THREE CHEESE SOUFFLÉ WITH PROSCIUTTO, ROCKET & PEAR <i>BEST MATES WITH CHAPMAN GROVE 2016 MARGARET RIVER CHARDONNAY</i>	15
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PORT LINCOLN MUSSELS - 1/2KG FRESH MUSSELS IN A TOMATO, CHILLI & WHITE WINE SAUCE WITH FRESH PARSLEY, LEMON & LOCAL ARTISAN SOURDOUGH <sup>DF GF</sup>	18
HOUSE MADE FALAFELS WITH PICKLE GREEN CHILLI & GARLIC YOGHURT <sup>GF DFO V VGO</sup>	12
GRAZING BOARD - PROSCIUTTO, GRILLED LA BAQUERIA CHORIZO, HALOUMI, MARINATED VEG, PICKLED GREEN CHILLIES, HUMMUS & GRILLED TURKISH	21
PULLED BRISKET NACHOS WITH BLACK BEAN TOMATO SALSA, SOUR CREAM & JALAPENOS <sup>GF</sup>	15
SOUTHERN FRIED CHICKEN TENDERS WITH DELTA SAUCE <sup>DF</sup>	12

## WINGS X 10

BUFFALO (FRANKS HOT SAUCE) WITH BLUE CHEESE RANCH SAUCE	14
MISO GLAZED WITH JAPANESE SPICE MIX, FRESH CHILLI & CORIANDER <sup>DF</sup>	

## BURGERS

**ALL SERVED ON A SEEDED Brioche Roll with Fries**

<sup>ADD</sup> GLUTEN FREE BUN	2
<sup>ADD</sup> BACON, ONION RINGS OR HASH BROWN	3
NAGS CLASSIC BEEF BURGER 150G BEEF PATTY, BACON, PICKLE ONION, AMERICAN CHEESE, LETTUCE, TOMATO & HOUSE BURGER SAUCE	20
BUTTERMILK FRIED CHICKEN WITH JACK CHEESE, SLAW, & DELTA SAUCE	18
NAGS VEGE BURGER - HOUSE MADE CHICKPEA & VEG PATTY, AVOCADO, TOMATO & CHILLI JAM, AOILI & ROCKET <sup>V VGO</sup>	18

## PIZZAS

**ALL PIZZAS ARE 12" ASK ABOUT OUR DF, GF & VEGAN OPTIONS**

<b>SUPREME</b> - PEPPERONI, DOUBLE SMOKED LEG HAM, BACON, CAPSICUM, ONION, MUSHROOM, OLIVES & MOZZARELLA	19
<b>CHORIZO</b> - LA BAQUERIA CHORIZO, GREEN OLIVES, RED ONION, BASIL & NAPOLI SAUCE	20
<b>SPICY VEG SUPREME</b> - DICED TOMATO, MUSHROOM, OLIVES, PINEAPPLE, CAPSICUM, BASIL, RED ONION & FETA WITH CHILLI FLAKES, OREGANO & NAPOLI SAUCE <sup>∇</sup>	19
<b>MEXICAN PULLED BRISKET</b> - JALAPENOS, CORN TORTILLAS, FRESH CORIANDER & SOUR CREAM	20
<b>CHILLI PRAWN &amp; HALOUMI</b> - CHERRY TOMATO, BASIL, PRESERVED LEMON ON A CHILLI & GARLIC OIL BASE	22

## BOWLS

BRISKET BURRITO BOWL WITH BLACK BEAN SALSA, YELLOW RICE, AVOCADO, JALAPENO, CORIANDER & LIME <sup>DF GF</sup>	20
FALAFEL BOWL - HOUSE FALAFELS, TABOULI, AVOCADO, OLIVES, MIXED LEAF SALAD WITH HUMMUS & GARLIC YOGHURT <sup>DFO GF V VGO</sup>	18

## MAINS

ITALIAN BRAISED CHICKEN IN A GREEN OLIVE, DATE, & CAPER CHICKEN BROTH WITH RISONI & FRESH OREGANO <small>DF   GFO</small>	24
PRESSED LAMB SHOULDER WITH HERB & BUTTER CRUMB, MUSHY PEAS, MINT PESTO & FRESH HERB & PICKLE SALAD	29
ROAST CAULIFLOWER WITH CAULIFLOWER PUREE, PICKLE SALAD & HAZELNUT & PISTACHIO DUKKAH <small>∇</small>	18
CRISPY SKIN ATLANTIC SALMON WITH LEMON & THYME RISOTTO, ROCKET, FETA & BASIL OIL <small>GF   DFO</small>	27
CHILLI PRAWN LINGUINI WITH PRESERVED LEMON, SHELLFISH OIL, CHERRY TOMATOES & BABY SPINACH <small>DF</small>	26
BEER BATTERED BARRAMUNDI & CHIPS WITH SALAD, TARTARE & LEMON <small>DF</small>	21
EGGPLANT PARMIGIANA WITH CAPSICUM, OLIVES, BASIL, NAPOLI SAUCE & CHEESE WITH FRIES & SALAD <small>V   GFO</small>	19
SALT & PEPPER CALAMARI & CHIPS WITH SALAD, AIOLI & LEMON <small>DF</small>	20

## SIDES

SHOE STRING FRIES WITH AIOLI <small>V   DF</small>	7
GREEN SALAD WITH MESCLUN, RED ONION, CHERRY TOMATO & BALSAMIC VINAIGRETTE <small>V   GF   DF</small>	6
WEDGES WITH SOUR CREAM & SWEET CHILLI <small>∇</small>	8

## KIDS MEAL\* \$12

(INCLUDES BOWL OF ICE CREAM)

GRILLED CHICKEN TENDERS & CHIPS  
BATTERED FISH & CHIPS  
BEEF BURGER & CHIPS  
HAM & PINEAPPLE PIZZA

\*12 YEARS & UNDER

## HOUSE CRUMBED CHICKEN SCHNITZEL

SERVED WITH CHOICE OF FRIES & SALAD OR MASH & GREENS **19**

VEGAN CHICKEN SCHNITZEL AVAILABLE

## TOPPERS

<b>PARMIGIANA</b> DOUBLE SMOKED HAM, MOZZARELLA & NAPOLI SAUCE	5
<b>SPANIARD</b> CHORIZO, OLIVE, RED ONION & CHEESE	5
<b>CREAMY BACON</b> BACON IN GARLIC CREAM SAUCE	5
<b>KING AVO</b> AVOCADO, BACON & CHILLI CHEESE SAUCE	7
<b>PUMPKIN &amp; FETA</b> PUMPKIN, FETA, PINE NUT & BASIL WITH MOZZARELLA & NAPOLI SAUCE	5
<b>CREAMY GARLIC PRAWN (5)</b>	8

## GRILL

SERVED WITH CHOICE OF FRIES & SALAD OR MASH & GREENS

NOLAN'S 300G SIRLOIN (GYMPIE, QLD)	<b>34</b>
NOLAN'S 300G RUMP (GYMPIE, QLD)	<b>30</b>

## SAUCES GF

GRAVY, PEPPER, DIANE, MUSHROOM, GARLIC CREAM	<b>2</b>
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## DESSERTS \$12

MARS BAR CHEESECAKE - HOUSE CARAMEL, CHOCOLATE SHARDS, MASCARPONE CHEESECAKE, CHOCOLATE SOIL & FRESH STRAWBERRIES

PINEAPPLE TARTE TATIN WITH HOUSE PUFF PASTRY, RUM CARAMEL, VANILLA BEAN ICE CREAM & TOASTED COCONUT

ROCKY ROAD CHOCOLATE FONDANT WITH MARSHMALLOW PEANUT BRITTLE, RASPBERRY JAM & VANILLA BEAN ICE CREAM

∇ VEGETARIAN | GF GLUTEN FREE | GFO GLUTEN FREE OPTION |  
DF DAIRY FREE | VG VEGAN | VGO VEGAN OPTION