

NEUTRAL BAY BAR & DINING

TODAY'S MENU

Book now for Valentines Day

3 course Banquet menu + fizz
\$75 per person

TO START	Spencer Gulf squid with aioli	18
	QLD spanner crab omelette, bisque butter	22
	Beef and black olive empanadas with pebre salsa	18
	Pork belly and kingfish skewer, tarragon salsa	22
	Tasmanian Ocean trout tartare with crisp wafer	18
	Fig, fennel, pecorino and basil salad	15

BOARD'S

FOR ONE 18
FOR TWO 28

Pino's Salumi board

Prosciutto
Truffle scented salumi
Salumi conte
Bresaola

NBBD Charcuterie board

Pork rilette, sweet & sour onions
Thirlmere goose liver pate, pear jam
Chook, duck and quail terrine, pickled cherries

Pumpkin and Caraway Sourdough

House made, served with
extra virgin olive oil 2

MAIN MEALS	Holmbrae half roast chicken, smoked eggplant, heirloom tomato	32
	Cuttlefish, spicy nduja linguini, lemon and tomato	28
	Crystal Bay prawns, mussels and blue eye poached in tomato, ginger, chili crazy water, pearl barley	34
	Slow roasted Berkshire pork shoulder, cabbage, apple, radish, and dill	30
	Thirlmere half roast duck with star anise, nectarine and lentils	34
	Heirloom tomato salad with Burrata and aged balsamic	24

The menu at nbb&d is inspired by the market. It is designed to be appropriate to the season and feature the finest sustainably sourced, organic and seasonal ingredients. We think the best tasting food is made from scratch, so staples such as bread and butter are all made in-house. Home-grown ingredients are best and we try to waste nothing.

For us, cooking this way is about expressing a sense of generosity, respecting nature, and sharing with others the food we love to eat.

10% service applies to all tables of 8 or more

From THE WOOD FIRED GRILL

Coorong Angus (grass fed) served with asparagus, hand cut chips and horseradish butter

Scotch fillet 250g	36
Sirloin 300g	36

NBBD Cheeseburger 200g 24
served with hand cut chips

Fish herb rubbed & served with quinoa, tomato and sorrel salad
Deep sea market fish fillet 34

SIDES

Quinoa, lentils, roast almonds & labna	8
Hand cut chips	8
Leaf & herb salad	8
Beans, sugarsnap's, roast eschallot	8

Join Neutral Bay Bar and Dining for regional Italian nights starting Tuesday 7th February

N | B
B | D