

# NIGHTINGALES RESTAURANT



## *Breads*

### **Warm Ciabatta**

served with dukkah, olive oil, balsamic  
& marinated manzanillo olives  
\$12

### **Tomato & Basil Bruschetta**

garlic charred sourdough with a Roma tomato,  
red onion & basil salsa  
\$12

### **Mushroom Bruschetta**

mixed chargrilled mushrooms on toasted loaf  
with baby spinach & labna  
\$14



## *Share Plates*

### **Chef Paul's Paté**

House made pate, botrytis jelly  
and pickled cucumber  
\$19

### **Nightingale Dips**

freshly made dips, toasted ciabatta  
and mesclun salad  
\$22

### **Vineyard Platter for Two**

cold meats, king prawns, lamb cutlets,  
selected cheeses, olives, paté, oysters  
& toasted seasoned bread  
\$43

**1239 Milbrodale Rd Broke 2330**

**Ph: 6579 1499**



## *Entrées*

**Beetroot and asparagus salad,**  
Roasted beetroot, chevre, asparagus,  
fine herbs and apricot balsamic  
\$19

**Orange and thyme quail,**  
River flats extra virgin, orange  
and thyme marinated quail,  
glazed shallot and kumara gratin  
\$19

**Beef cheek raviolo**  
5hr braised beef cheek and button mushroom raviolo,  
fine herbs and shiraz jus  
\$19

**Magret Duck spring rolls,**  
Marinated duck breast, Asian salad  
and a sweet dipping sauce  
\$19

**Slow Cooked Pork belly**  
Cinnamon and star anise infused pork belly,  
carrot puree, scollop, tiger prawn  
and granny smith coulis  
\$19



## *Mains*

**Gnocchi puttanesca**  
Potato gnocchi, roma tomato, capers, anchovy,  
“optional” kalamata olives and parmesan cheese  
\$30

**Chicken Supreme**  
Lightly season chicken supreme,  
ham hock braised leek, scorched cherry tomatoes  
complimented by a Night Owl Brut sauce  
\$37

**Fish du jour**  
\$37

**Veal Saltimbocca**  
with bocconcini, roasted pumpkin and crispy bacon  
finished with a Nightingale Cabernet jus  
\$38

**Yearling Fillet of Beef**  
Grilled fillet of beef, potato gratin,  
caponata and Nightingale Shiraz jus  
\$42



## *Sides*

**Rocket and Parmesan Salad**  
\$9

**Broccolini and Noisette Almonds**  
\$9

**Bowl of Crispy Seasoned Chips**  
\$9



## *Desserts*

Desserts \$14

**White chocolate creme brulée,**  
sable biscuit and vanilla cream

**Passionfruit tart,**  
berry coulis and chantilly

**Dark chocolate  
and coconut panna cotta,**  
toasted coconut and Irish cream

**Orange and Grand Marnier crème caramel,  
strawberry and orange salad**

**A Cheese Plate for two**  
a selection of cheeses, quince paste,  
dried fruits & seasoned bread  
\$25



*Please inform our wait staff of any  
dietary considerations you may have  
and we will do our best to accommodate you.*

**Thank You for dining with us and  
we hope to see you again soon.**



# Wine List

<b>SPARKLING WINES &amp; ROSÉ</b>	<b>GLASS</b>	<b>BOTTLE</b>
Night Owl Brut .....	\$7.00	\$25.00
Nightingale Sparkling Shiraz.....	\$7.00	\$30.00
Nightingale Rosé.....	\$7.00	\$30.00

## **WHITE WINES**

Nightingale Verdelho .....	\$7.00	\$28.00
Nightingale Premium Chardonnay .....	\$7.00	\$30.00
Nightingale Unwooded Chardonnay.....	\$7.00	\$28.00

## **RED WINES**

Nightingale Merlot .....	\$7.00	\$35.00
Nightingale Cabernet Sauvignon.....	\$7.00	\$35.00
Nightingale Shiraz .....	\$7.00	\$38.00

## **DESSERT & FORTIFIED**

Nightingale Botrytis Semillon .....	\$9.00	\$40.00
Gail Force Port .....	\$9.00	\$50.00
Verdelho Liqueur .....	\$9.00	\$66.00

*Vintages may change without notice*

## **BEERS**

Tooheys New	\$6.00	Carlton Draught	\$7.00
Hahn Light	\$6.00	Tooheys Extra Dry	\$7.00
Hahn Premium	\$6.00	Crown Lager	\$8.00

## **SOFT DRINKS**

Coke, Diet Coke, Lemonade, Lemon Squash, Ginger Beer, Lemon Lime & Bitters, Mineral Water.....	\$4.00
Apple Juice, Orange Juice, Pineapple Juice.....	\$5.00
Lemon Tea, Green Tea.....	\$5.00

## **COFFEES**

Flat White, Long Black, Short Black.....	\$5.00
Latte, Macchiato, Cappuccino .....	\$5.00

## **TEAS**

Two cup pot of tea .....	\$5.00
Peppermint Tea .....	\$5.00
Chamomile Tea .....	\$5.00
Herbal Infused Tea .....	\$5.00