

iris the bakery dinner roll, cultured butter 10

freshly shucked oyster with apple mignonette 7pp or three for 18

selection of cheese 16/24/32

little cardigan shokupan, vegemite, mozzarella, tomato chilli jam 13pp

wallaby skewer, yaki niku, saltbush 14pp

spinach and almond rissole, piccalilli 7pp

beetroot tartare, jerusalem artichoke crisps 22

cloudy bay clams, fish bone broth, wood sorrel 24

broccoli and gouda croquettes, chilli crème fraîche 15

days walk farm leafy salad, mustard dressing 14

bbq carrots, lentils, chèvre 15

sugarloaf cabbage, hazelnut romesco 17

hot chips, chip sauce 11

risotto, winter vegetables, pangrattato 38

potato gnocchi, naughty napoli, erbette 34

barramundi, cauliflower, lemon beurre noisette 40

bbq lamb rump, salsa verde, white anchovy 39

250g flinders select rump steak, pepper sauce 44

FEED ME 65/80pp

NINA'S
BAR & DINING

all card payments incur a 1.46% surcharge (cash is welcome)

NINA'S
BAR & DINING

TO START

Gin + Tonic	12
Shochu + Soda	12
Apple Mimosa	14
Glass of Champagne	24

SAKE

Koshino-tsuru Junmai Daigingo 'Nakatori' Niigata, Japan	90ml	15
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SHERRY

Barbadillo 'Solear' Manzanilla Sanlúcar De Barrameda, Spain	60ml	11
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VERMOUTH

Dolin Dry	45ml	16
Punt Y Mes	45ml	16

SNACK SIZE COCKTAILS

All 10

Mar-teeny Weeny

Mini-hattan

Pocket Rocket Coffee Negroni

Wee Whisky Sour

BEERS

Moritz Premium Lager 4.7% Barcelona, Spain	Can 330ml	12
Victoria Bitter 4.9% Australia	Stubby 330ml	10
Balter XPA 5.0% Currumbin, QLD	Can 375ml	12
Bodriggy 'Utopia' Pale Ale 4.6% Abbotsford, Vic	Can 375ml	12
Zytho Velvet Luxe Stout 6.0% Goulburn, NSW	Can 375ml	14

COCKTAILS

Nina's Spritz 18

golden kiwi, sake, sparkling, soda

Nina's Martini 22

vodka or gin, sherry, olive

Them Apples 20

granny smith, havana club, cachaça, mint

Mandarin and Chilli Margarita 20

served on the rocks

Coffee Negroni 20

coffee infused campari, gin, vermouth

Clarified Coconut Whisky Sour 22

whisky, simple, coconut, lemon

Mezcal Old Fashioned 22

mezcal, grapefruit, bitters

SOMETHING WARMER

Hot Buttered Rum 18

Mulled Wine 16

NON ALC

0% Pinot Grigio or Noir	Glass 150ml	14
Heaps Normal 'Quiet XPA' <0.5% Marrickville, NSW		12
Ginger Beer		10
0% Whisky Sour		17
0% Daiquiri		17

HOUSE MADE SODAS

All 8

Golden Kiwi

Mandarin

Granny Smith

Citrus Squash

Add a shot of house spirit 10

Unlimited Sparkling Water 5pp

BY THE GLASS

SPARKLING

120ml 375ml

NV	Domaine Chermette Crémant de Bourgogne Brut Burgundy, France	18	58
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NV	Pierre Mignon 'Grande Reserve' Brut Le Breuil, Marne Valley, Champagne, France	24	73
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WHITE

150ml 375ml

2023	Battenfeld Spanier Riesling Eisquell Rheinhessen, Germany	16	40
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2023	Famille Ogerau 'En Chenin' Chenin Blanc Anjou, Loire Valley, France	23	58
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2024	Stoney Rise Chardonnay Coal Valley, Tas	16	40
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BY THE GLASS

ROSÉ

150ml 375ml

2023	Villa Wolf Pinot Noir Rosé Pfalz, Germany	12	30
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RED

2024	Airlie Bank Pinot Noir Yarra Valley, Vic	12	30
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2022	Inkwell 'Infidels' Primitivo McLaren Vale, SA	13	33
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2021	Heartland 'Director's Cut' Shiraz Langhorne Creek, SA	16	40
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BY THE BOTTLE

SPARKLING + CHAMPAGNE

NV	Domaine Chermette Crémant de Bourgogne Brut Burgundy, France	115
2021	Raventos I Blanc Blanc de Blancs Penedes, Spain	145
NV	Pierre Mignon 'Grande Reserve' Brut Le Breuil, Marne Valley, Champagne, France	145
NV	Vincent Couche 'Elegance' Côte des Bar, Champagne, France	240

BY THE BOTTLE

WHITE WINE

2023	Battenfeld Spanier Riesling Eisquell Rheinhessen, Germany	80
2023	Famille Ogerau 'En Chenin' Chenin Blanc Anjou, Loire Valley, France	115
2021	Domaine Le Bouchot 'Mon Villages' Chasselas Pouilly-sur-Loire, France	200
2024	Stoney Rise Chardonnay Coal Valley, Tas	80

BY THE BOTTLE

PINK WINE

2023 Villa Wolf Pinot Noir Rosé	55
Pfalz, Germany	

BY THE BOTTLE

RED WINE

2024	Airlie Bank Pinot Noir Yarra Valley, Vic	60
2023	Eldridge Estate Gamay Red Hill, Mornington Peninsula, Vic	145
2022	Inkwell 'Infidels' Primitivo McLaren Vale, SA	65
2021	Heartland 'Director's Cut' Shiraz Langhorne Creek, SA	80

SWEET WINE

2022 Il Furetto Brachetto D'Acqui Piemonte, Italy	150ml	14
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ima-nishiki umeshu	60ml	12
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DIGESTIF

Buller Wines Topaque	Rutherglen, Vic	60ml	14
Chambers Muscat	Rutherglen, Vic	60ml	14
Domaine Tariquet VSOP	Bas-Armagnac, France	30ml	22
Marolo Grappa di Moscato	Piedmont, Italy	30ml	14
Meletti Limoncello	Marche, Italy	45ml	12
Averna Amaro	Sicily, Italy	45ml	18
Amaro Montenegro	Bologna, Italy	45ml	14

SPIRITS

Snowgum Vodka Coburg, Vic	12
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78 Degrees Australian Dry Gin Adelaide Hills, SA	12
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Four Pillars Rare Dry Gin Yarra Valley, Vic	14
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H. Deniset Jeune Absinthe Pontarlier, France	15
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Olmecca Altos Tequila Los Altos, Mexico	12
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La Gritona Tequila Jalisco, Mexico	18
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Havana Club 3 Años Rum Cuba	14
Appleton Estate Signature Rum Jamaica	15
Nikka Whisky From The Barrel Hokkaido, Japan	22
Macallan 12Y0 Single Cask Whisky Speyside, Scotland	24
Wild Turkey 'Longbranch' Kentucky Bourbon Whiskey	15
Bulleit Bourbon Kentucky, USA	13

HAPPY HOUR

4–6PM

\$10

Spritzes

(Limoncello or Aperol)

Spicy Margaritas

Americanos

Shokupan

Skewers

Oysters \$4.50 each

or 6 for \$25

ANYTIME

A glass of Champagne and a bowl of chips

\$30

**A glass of fino sherry and 2 freshly shucked
oysters**

\$20

