

# MAGPIES NEST RESTAURANT



*Winter 2010 in a comfortable chair!*

## Magpie Breads ...

Baked fresh everyday, served with our "Wagga Wagga Wild" Extra Virgin olive Oil.  
One bread serves Two!

Fresh roasted garlic ...	\$8.80
Carraway & semi-dried tomato ...	\$8.80
Seedy carrot ...	\$8.80

Mix breads ... \$19.80

Plain accompanied by Magpies Nest Dukah ...	\$10.50
Good bread, good Oil and a splash of balsamic and a simple salad ...	\$19.50
Good Bread served with a selection of magpie dips ...	\$16.50

## Side Dishes

Traditional Caesar ...	\$14.50	Chicken Caesar...	\$21.50
Greek Salad ...	\$14.50		

Chunky Chips with Sour Cream and Tomato, Chilli and Onion Jam .. \$9.50

## Soups

Soup of the day ... Large	\$15.50
Small	\$11.50

## AntiPasto ...

Antipasto platter, a selection of taste sensations ever changing!

Seasonal tasting Platter of the Riverina's wonders For one \$19.50

Ask your wait person or just be surprised For two \$32.50

Vegetarian antipasto also available

**A NEW DIMENSION IN FOOD – RIVERINA PRODUCE AT ITS BEST**

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### Mains...

**Rack of Raggedy Riverina Lamb** crusted with rosemary and sumac over a sweet parsnip puree, caramelised quince and fennel to the side.

**\$34.50**

**Angus Prime Scotch fillet** closed in good oil and black pepper, seared in black iron to your preference, velvety mushroom aside.

**\$34.50**

**Cutlet of pork** rubbed with secret spices, roasted and served with chilli & tomato marmalade. Crackling pinned

**\$32.50**

**Uarah Silver Perch** baked whole with ginger and lemon, served simply with dill & pine nut salsa verde.

**\$33.50**

**The ubiquitous Red Duck** from ancient evenings stacked in state drizzled with charsieu infused honey, Szechwan pepper and a dragons breath of baby bok choy.

**\$32.00**

**A gentile classic,** chicken and leek pot pie. Free range chicken to warm the heart.

**\$34.50**

**A creamy pasta** of roasted pumpkin, sesame seed and wilted baby spinach, petals of romano sprinkled.

**\$26.50**

**Garden salad** dressed with a fresh herb vinaigrette ..... **\$6.50**

**Steamed seasonal vegetables** .....**\$6.50**

**Rocket and Parmesan salad** tossed with aoli ... .. **\$6.50**

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### *Desserts*

Chocolate bread and butter pudding lashed with Jamacian Rum,  
pouring cream to the side, toffee to crunch.

Coconut and fig cake from the Greek tradition napped with citrus syrup,  
served with vanilla bean icecream .

The Immortal Lemon tart with pistachio cracquant and icecream.

Winter Apple crumble cake, fruits and Swiss secrets abound.  
Crème patisserie flowing.

Warm compote of seasonal fruits: pears, berries and plums floating with the misty  
flavours of cassia and star anise. Yoghurt berry, frozen.

All desserts are hand made by our Chefs...	\$13.90
Tasting platter of desserts	\$18.50 (For one) \$32.50 (For two)
Australian Cheese & fresh Fruits, crackers and fig salami	\$17.90 (For one) \$28.90 (For two)

Espresso Coffee; <i>decaf/ full cream or lite milk/ soy milk (if available)</i>	
Short Black	Long Black
Flat White	Latte
Cappuccino	Café Mocha
Short Macchiato	Long Macchiato
	\$4.20

From the Tea House; by the teapot	\$3.80
Dilmah Gold Label	Earl Grey
English Breakfast	Peppermint Camomile

Milkshakes; Chocolate, Strawberry, Coffee, and Caramel	\$6.50
Hot Chocolate; complete with marshmallow!	\$4.50

Liqueur Coffee; <i>a long black, cream atop and your favourite liqueur</i>	
Irish : Whiskey	Russian : Vodka
Mexican : Kahlua	Italian: Frangelico
Tia Maria	Individual: Your choice!
	\$12.50

All prices are GST inclusive.

The Magpies Nest Restaurant trading ... Lunch : Wednesday to Sunday  
... Dinner : Wednesday to Saturday  
Sunday Surcharge : \$3.50 per person

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