

MAGPIES NEST RESTAURANT



Winter Lunch 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
Caraway & semi-dried tomato ...	\$8.80
Seedy carrot ...	\$8.80

Mix breads ...	\$19.80
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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
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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
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Ask your wait person or just be surprised	For two \$32.50
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Vegetarian antipasto also available

A NEW DIMENSION IN FOOD – RIVERINA PRODUCE AT ITS BEST

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Mains...

Warm Salad of Smoked Trout, napped in a tangy Casic.
\$26.50

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
\$26.50

A Warm Mediterranean Vegetable salad topped with a basil pesto.
\$ 21.50

A gentile classic, chicken and leek pot pie. Free range chicken to warm the heart.
\$28.50

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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