

# The Nanson

## RESTAURANT

### SNACKS

- Rye sourdough, salted butter {v} 12
- House-made cornbread, maple butter {v} 16
- Whipped ricotta and goat's cheese, hot honey, pumpkin seed praline, grilled pita {v} 18
- Butternut and mozzarella arancini, muhammara {v, n} 18
- Crab rösti, yuzu kosho mayo, pickled seaweed, sansho pepper {gf, s} 24

### STARTERS

- Burrata from Puglia, crispy chilli oil with shallot and garlic {v} 26
- Smoked aubergines, tahini, chickpeas, jalapeño, red onions and mint salsa {vg, gf} 24
- Heirloom beetroots, berries, pistachios, avocado, quinoa, beetroot molasses {vg, n} 25
- Mushroom and tofu gyoza, Szechuan sauce, coriander {vg} 20
- Beef tartare, karashi mustard, pickled Japanese mushrooms, crispy potatoes {gf} 26
- Spicy salmon maki, avocado, nori, pickled ginger, soy 24
- Crispy squid, pepper and lime, okra, green chillies {gf} 24

### FROM THE GRILL

All our selected meats have been aged between 30 and 50 days. Served with green peppercorn sauce, béarnaise, fries

Stockyard Angus Sirloin  
(grain-fed)  
300g 98 | 500g 158

Australian Pure Black Angus  
Tender Valley Prime Rib (mbs 4–5)  
24 per 100g (minimum 1kg)

US Angus hanger  
200g {gf}  
50



### PASTA

- Rigatoni, 'nduja pork sausage, courgette, confit tomatoes, spinach 34
- Conchiglie, spicy tomato and vodka sauce, Calabrese peppers, parsley {v} 32
- Squid ink fettuccine, tiger prawns, XO, chilli butter, preserved lemons {s} 36

### ASIAN

- Egg wok-fried rice, shiitake mushrooms, long beans, chilli, shiso {v} 22
- Add-on: Crispy egg 3
- Stir-fried udon, napa cabbage, carrots, mushrooms, bok choy, seaweed furikake, gochujang sauce {vg} 34
- Steamed seabass, Thai laksa broth, bamboo shoots, okra, shimeji mushrooms, ginger flowers, kaffir lime oil, pandan rice {gf, s} 38
- Fried tofu, spicy Cantonese sauce, papaya and mango salad, crispy tempeh, pandan rice {vg} 34
- Massaman iberico pork cheek, baby potatoes, pickled shallots, toasted peanuts, pandan rice {n, gf} 38
- Thai boat noodles, poached chicken, chicken meatballs, Asian herbs, silver sprouts, daikon, nam jim, lime 30

### SIDES

- Crispy fries, house-made smoky hot sauce {v, gf} 16
- Truffle and parmesan fries {v, gf} 22
- Crispy Korean cauliflower, gochujang, toasted sesame seeds, lime {vg} 18
- The Nanson house salad, heirloom tomatoes, pickled radishes, citrus vinaigrette {vg} 16

### MAINS

- Wood-fired cauliflower, miso purée, garlic pangrattato, rocket pesto {v} 28
- Hand-rolled truffle gnocchi, mushroom velouté, buttered greens, pecorino {v} 38
- Buttermilk chicken schnitzel, yuzu mayo, rocket leaves, parmesan 34
- Korean crispy chicken burger, Asian slaw, pickled cucumbers, fries 34
- Wagyu beef burger, smoked bacon, Monterey Jack cheese, crispy shallots, relish, fries 36
- Crispy beer-battered fish and chips, mushy peas, tartare sauce, fries, lemon 36
- Grilled impossible kofta, hummus, matbucha, pickled cabbage, chickpeas with chilli, warm flatbread {v} 32

### SALADS

- Salmon teriyaki salad, brown rice with green chilli, chopped kale, avocado, edamame, furikake, wakame, sesame seeds, ponzu and lime dressing 27
- Big baby gem salad, grilled halloumi, togarashi, garlic croutons, lemon mayo {v} 26
- Superfood salad, steamed chicken, soft-boiled eggs, butternut, broccolini, green lentils, quinoa, avocado, pickled red cabbage, carrots, pumpkin seeds, chia seeds, flax seeds, orange miso dressing {gf} 28
- Add-ons: chicken 8, Impossible kofta {v} 8, prawns 10, seared salmon 10

{v} vegetarian  
{vg} vegan  
{n} contains nuts  
{gf} gluten-free  
{s} shellfish