



--SMALL PLATES & SHARING--

Marinated Olives	75,-
Hummus pickled cabbage, peppers, almonds, bread <i>(wheat, almonds, sulphites)</i>	129,-
Smoked Aubergine feta cream, peppers, herbs <i>(wheat, milk, sesame, sulphites)</i>	139,-
Blackened Carrots yoghurt, hazelnuts, sherry vinaigrette, herbs <i>(milk, hazelnuts, mustard, sulphites)</i>	129,-
Fried Mushroom Risotto Balls truffle mayo, truffle pecorino <i>(wheat, milk, egg, sulphites)</i>	129,-
Country Style Terrine cornichons, mustard, bread <i>(wheat, milk, egg, pistachios, mustard, sulphites)</i>	159,-
Potato & Garlic Flatbread trout roe, cream cheese, pickled onions <i>(wheat, milk, fish, sulphites)</i>	199,-
Korean Fried Chicken Wings <i>(wheat, soy)</i>	179,-
Sesame Scampi Toast thai red curry mayo, asian herbs <i>(shellfish, fish, wheat, egg, sesame, sulphites)</i>	199,-
Ocean Trout Sashimi miso mayo, soy, sesame, ginger <i>(fish, shellfish, wheat, egg, sesame, soy, sulphites)</i>	199,-
Grilled Scallops cauliflower, hazelnuts, apple, capers <i>(shellfish, milk, hazelnuts, sulphites)</i>	265,-

--LARGER PLATES--

250g Aged Entrecôte, Jæren, Norway	399,-
300g Rump Steak, Argentina <u>Steaks are cooked sous-vide at 54*c</u> mushroom sauce, mustard, bearnaise mayo (please order your sides separately) <i>(egg, mustard, celery, sulphites)</i>	369,-
Grilled Halibut On The Bone grilled lemon, herbs, bearnaise mayo (please order your sides separately) <i>(fish, egg, sulphites)</i>	389,-
Angus Beef Burger cheese, bacon, pickles, mustard mayo, ketchup, fries <i>(wheat, milk, egg, mustard, sulphites)</i>	299,-
BBQ Hokkaido Pumpkin lentil & chickpea tagine, saffron couscous, yoghurt, herbs <i>(wheat, milk, pistachio, mustard)</i>	299,-

--SIDES--

Fries	59,-
Brown Butter Potatoes truffle pecorino, crispy onions <i>(milk)</i>	79,-
Chargrilled Cabbage sourcream, lemon, almonds, <i>(milk, almonds)</i>	79,-
Slow Roasted Sweet Potato feta, mint, pinenuts <i>(milk)</i>	89,-
Chargrilled Ciabatta <i>(wheat)</i>	29,-
Any Mayo On The Menu <i>(egg)</i>	29,-

PIMP MY TABLE

Nick & Jonnies is all about "sharing is caring!"
We'll serve up a selection of our favorite dishes, designed to be shared by the whole table.
(cannot be adjusted for allergies)
695,- per person



--DESSERT--

“Apple Crumble” vanilla custard, spiced apple, anzac biscuit, sorbet <i>(milk, almonds)</i>	145,-
Chocolate Fondant cherries, almonds, vanilla ice cream <i>(milk, egg, almonds, sulphites)</i>	155,-
Cheese 3 cheeses, fig & almond bread <i>(milk, wheat, almonds, sulphites)</i>	195,-

--COFFEE AVEC--

Tea	42,-
Coffee	45,-
Espresso	42,-
Americano	49,-
Cappuccino	50,-
Latte	52,-
Irish Coffee	150,-
Baileys & Coffee	125,-
Cognac & Coffee	120,-
<i>(cappuccino, latte, irish coffee & baileys all contain milk)</i>	

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(minimum 2 people)

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