



GOOD DEALS

15% OFF ALA-CARTE ITEMS*
30% OFF WINE BOTTLES

*only for orders made at restaurant

PURCHASE WITH ANY FOOD:



1-FOR-1
BISOL BELSTAR
PROSECCO
\$67

1-FOR-1 BOTTLES AT \$60



THE WINERY OF GOOD
HOPE CABERNET MERLOT



T'AIR DOC SYRAH



THE WINERY OF GOOD
HOPE CHENIN BLANC



ALAMOS CHARDONNAY

Takeaway prices are subject to prevailing 7% GST



NASSIM HILL
BAKERY BISTRO BAR

BREAKFAST SET MEALS

Available from 5am-11am

BREAKFAST IN BED (A)

\$37.50

Spicy Eggs Benedict
Croissant Sandwich with scrambled eggs, gruyere, ham and spinach
Bread rolls with breakfast preserves
2x Hot Coffee/Tea

BREAKFAST IN BED (B)

\$37.50

Smoked Salmon Omelette
Buttermilk Pancake Stack
Granola Bowl
2x Hot Coffee/Tea

FAMILY BREAKFAST SET

\$73.50

Scrambled Eggs with beerbeiser sausage
Egg White Souffle
Cheddar Cheese Bacon Waffles
Skillet Eggs
Avocado and Prawn Salad
Bread rolls
4x Hot Coffee/Tea

Takeaway prices are subject to prevailing 7% GST



LUNCH SET MEALS

Available from 11am-5pm

HEALTHY LUNCH SET

\$61.50

Zesty Hummus Dip
chickpeas, tahini, lemon zest, bread basket

Fresh Burrata Cheese
with roasted tomatoes, chimichurri

Detox Salad
mixed mesclun greens, fresh avocado, red quinoa, red capsicum, cranberries, carrots, cherry tomatoes, toasted pumpkin seeds with citrus vinaigrette

Granola Bowl
greek yogurt, addictive house made granola made with quinoa, toasted coconut, blueberry compote, fresh assorted berries, pumpkin seeds

Feel The Beet
red beetroot, apple, carrot

Hanuka Manuka
manuka honey, pineapple, apple, lemon

HEARTY LUNCH SET

\$63.00

Mushroom Soup with bread roll

Classic Beef Burger with fries
juicy all beef patty, house made special sauce, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries

Prawn Aglio Olio

Caesar Salad

Perky Gingy
orange, carrot, ginger, tumeric

Hanuka Manuka
Manuka honey, pineapple, apple, lemon

Takeaway prices are subject to prevailing 7% GST



DINNER SET MENUS

Available from 5pm-9pm

3-COURSE SET A

\$79.5

Appetizers
Spicy Seafood Soup
Brussels Sprouts

Mains
(Choose 2)
Fish and Chips
Potato Gnocchi
Steak & Eggs
Chicken Roulade

Dessert
Chocolate Mudpie

Drinks
Manuka Honey & Perky Gingy

3-COURSE SET B

\$79.5

Appetizers
Mushroom Soup with bread rolls
Caesar Salad

Mains
(Choose 2)
New Zealand Grilled Salmon
Buttermilk Fried Chicken
Steak & Eggs
Potato Gnocchi

Dessert
Chocolate Brownie

Drinks
Manuka Honey & Perky Gingy

Takeaway prices are subject to prevailing 7% GST

DAY MENU

Available 5am-5pm

EGGS

Antibiotic and hormone free!

+3 to swap for gluten free bread

YOUR FAVOURITE BREAKFAST	19
choice of sunny side up or scrambled eggs, choice of beerbeiser sausage, bacon or honey baked ham, bread basket	
EGGS BENEDICT	19
poached eggs, honey baked ham, creamy hollandaise sauce, soft roll	
SPICY HUEVOS BENEDICT	20
poached eggs, jalapeños guacamole, spanish chorizo, hollandaise sauce, baguette	
SALMON OMELETTE	19
fluffy omelette, smoked salmon, cream cheese, bread basket	
EGG WHITE SOUFFLÉ OMELETTE	20
fluffy egg white omelette, sautéed spinach, bread basket	
STEAK AND EGGS	24
150gm grilled ribeye steak, two sunny-side up eggs, homemade entrecôte sauce, bread basket	
SKILLET EGGS	21
'shakshouka' - two sunny-side up eggs in a red pepper harissa ragout, sliced spanish chorizo sausages, toasted baguette	
THE B.B.B.	16
scrambled eggs, ham, tomato, spinach, melted gruyère, in a croissant (only available until 11am)	
SIGNATURE	
CRAB CAKE BENEDICT	30
panko crusted jumbo lump crab meat, poached egg, hollandaise, bacon, roasted red pepper aioli, mesclun salad, toast	
ADDITIONAL TOPPINGS	
cheese	3
sausage / bacon / ham / salmon	6
sautéed spinach and mushrooms	6
substitute with egg whites only	3

MAINS

WHOLEMEAL BELGIAN WAFFLES	18
light and crispy waffles, choice of beerbeiser sausage, bacon or honey baked ham	
CHEDDAR CHEESE BACON WAFFLES	20
cheddar cheese, bacon bits baked into our signature waffles, bacon, chive sour cream	
BUTTERMILK PANCAKE STACK	19
caramelized banana, berries, whipped mascarpone, pumpkin seeds, pistachios	
BRIOCHE FRENCH TOAST	18
almond brioche, toasted almonds, whipped cream, berries, maple syrup	
GRANOLA BOWL	15
greek yogurt, addictive house made granola made with quinoa, toasted coconut, blueberry compote, fresh assorted berries, pumpkin seeds	
BANANA AND CHOCOLATE WAFFLES	19
fresh bananas, whipped cream, toasted almonds drizzled with chocolate sauce and a scoop of vanilla ice cream	
AVAILABLE AFTER 11AM	
NASSIM HILL CLASSIC BURGER	23
juicy all beef patty, house made special sauce, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries (+2 for sliced cheddar)	

SIGNATURE

IMPOSSIBLE BURGER

Impossible plant-based patty, sliced cheddar, sriracha aioli, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries (choice of spicy/non-spicy)

25

FISH & CHIPS	28
beer battered red malabar snapper, fries	

PASTAS

HALF FULL

AVAILABLE AFTER 11AM

CHILI CRAB PASTA		17	25
jumbo lump crab meat, spicy and tangy chili crab sauce, spaghetti			
DRY LAKSA PASTA		18	26
creamy laksa sauce, fish cakes, fresh prawns, spaghetti			
SPAGHETTI AGLIO E OLIO		17	24
sautéed fresh prawns, chili padi, fresh basil, cherry tomatoes			
PENNE CHICKEN ROSA		16	21
grilled chicken, mushrooms, creamy tomato sauce			
SPAGHETTI CARBONARA		16	21
cream or egg yolk, parmesan, sautéed bacon			
POTATO GNOCCHI	 	18	
creamed spinach sauce, mushrooms, chives, brussel sprouts			
SPINACH AND RICOTTA RAVIOLI	 	21	
spinach, sautéed mushrooms, sweet peas, Tête de Moine, chives			
MAC & CHEESE		18	
macaroni, béchamel sauce, four cheeses			

SALADS

AVAILABLE AFTER 11AM

THE NUTTY BIRD	18
grilled cajun chicken thigh, pumpkin and sunflower seeds, almonds, toasted buckwheat, roasted butternut squash and beets, corn, grilled balsamic mushrooms, cranberries, mesclun greens, basil chimichurri dressing	
THE DETOX	17
mixed mesclun greens, fresh avocado, red quinoa, red capsicum, cranberries, carrots, cherry tomatoes, toasted pumpkin seeds with citrus vinaigrette	
THAI BEEF SALAD	19
roast striploin, vermicelli, cabbage, carrots, long beans, lettuce, beansprouts, tomatoes, roasted peanuts, lemongrass vinaigrette	
NASSIM HILL CAESAR	15
fresh romaine lettuce, avocado, croutons, sliced egg, crispy bacon, shaved parmesan	
ADD 100G RIBEYE STEAK	8
ADD BACON OR GRILLED CHICKEN	6
ADD AVOCADO (HALF)	3
SMALL SIDE SALAD	4

SANDWICHES

Made with our freshly baked breads

served with a side salad

AVAILABLE AFTER 11AM	
TRUFFLE PORTOBELLO PANINI	18
portobello mushrooms, truffle paste, mozzarella, truffle oil	
CHICKEN PESTO PANINI	18
grilled cajun chicken, sliced tomato, fresh spinach, jalapeño cream cheese	
SIGNATURE	
CHEESE CRUST GRILLED STEAK SANDWICH	25
sliced beef ribeye, caramelized onions, gherkin dijon aioli, sourdough	
HOT REUBEN	19
corned beef, melted emmental, sauerkraut, onions, russian dressing, sourdough	
PULLED PORK BAGUETTE	18
tender pulled pork, sauteed onions, chive sour cream, torched mozzarella	
HAM & CHEESE BAGUETTE	16
honey baked ham, emmental, lettuce, tomato	
KAT'S SANDWICH	15
lettuce, avocado, tomato, emmental, choice of baguette/sourdough/wholemeal	
5 CHEESE MELT	12
slice of sourdough, emmental, gorgonzola, gruyère, parmesan, mature cheddar, cherry tomatoes (no side salad)	

SIDES / SHARING

ARTISANAL BREAD BASKET	4
rustic sourdough with Bordier butter (+3 to swap for gluten free bread)	
CODDLED EGG WITH TRUFFLE MASH	9
poached egg, truffle mashed potatoes, chives, toast	
AVAILABLE AFTER 11AM	
SOUP OF THE DAY	6
SPICY SEAFOOD SOUP	12
spicy thickened tomato broth, squid rings, salmon cubes, fresh prawns, warm baguette	
POUTINE	13
fries with, chef's entrecôte sauce, minced beef, shredded mozzarella cheese	
SWEET POTATO FRIES	12
sweet potato fries, cilantro chili lime aioli	
TRUFFLE FRIES	12
crispy fries, truffle oil, grated parmesan	

SIGNATURE

TRUFFLE PIZZA

truffle paste, quail eggs, chives, truffle salt, truffle oil

13

FRESH LALA CLAMS

wild caught lala clams, cilantro, choice of white wine garlic butter sauce or spicy sriracha white wine sauce

18

BRUSSELS SPROUTS

brussels sprouts, sesame seeds, sea salt

10

ZESTY HUMMUS DIP	12
chickpeas, tahini, lemon zest, bread basket	
TARAMASALATA DIP	13
whipped smoked cod roe, chives, bread basket	
LA BOMBA VEGGIE DIP	12
eggplant, mushrooms, roasted red peppers, jalapeños, bread basket	
TRIO DIP SAMPLER	27
3 dips with a bread basket	

PIZZAS




AVAILABLE AFTER 11AM

SIGNATURE	
BURRATA PIZZA	28
fresh burrata, oven roasted tomatoes, basil	
HAWAIIAN	23
pineapple, honey baked ham, mozzarella	
MARGHERITA	20
fresh basil and mozzarella	
ADDITIONAL TOPPINGS	
cheese / anchovies / pineapples / mushrooms	3
parma ham / honey baked ham / prawns / bacon / grilled chicken / salami	6
prosciutto	10

NIGHT MENU

Available from 5pm-5am


SALADS

THE NUTTY BIRD 	18
<i>grilled cajun chicken thigh, pumpkin and sunflower seeds, almonds, toasted buckwheat, roasted butternut squash and beets, corn, grilled balsamic mushrooms, cranberries, mesclun greens, basil chimichurri dressing</i>	
THE DETOX  	17
<i>mixed mesclun greens, fresh avocado, red quinoa, red capsicum, cranberries, carrots, cherry tomatoes, toasted pumpkin seeds with citrus vinaigrette</i>	
THAI BEEF SALAD NEW	19
<i>roast striploin, vermicelli, cabbage, carrots, long beans, lettuce, beansprouts, tomatoes, roasted peanuts, lemongrass vinaigrette</i>	
NASSIM HILL CAESAR	15
<i>fresh romaine lettuce, avocado, croutons, sliced egg, crispy bacon, shaved parmesan</i>	
ADD 100G RIBEYE STEAK	8
ADD BACON OR GRILLED CHICKEN	6
ADD AVOCADO (HALF)	3
SMALL SIDE SALAD	4


TAPAS

ARTISANAL BREAD BASKET 	4
<i>rustic sourdough with Bordier butter</i>	
ZESTY HUMMUS DIP 	12
<i>chickpeas, tahini, lemon zest, bread basket</i>	
TARAMASALATA DIP 	13
<i>smoked cod roe, chives, bread basket</i>	
LA BOMBA VEGGIE DIP  	12
<i>eggplant, mushrooms, roasted red peppers, jalapeños, bread basket</i>	
TRIO DIP SAMPLER 	27
<i>3 dips with a bread basket</i>	
BURRATA  	17
<i>with chimichurri, cherry tomatoes, radish, sliced baguette</i>	


SIGNATURE

BRUSSELS SPROUTS 

brussels sprouts, sesame seeds, sea salt

TRUFFLE PIZZA 

with quail eggs, chives, truffle salt, truffle oil

CALAMARI 

calamari, garlic, chili padi, curry leaves

PICANHA STEAK	15
<i>80 grams, 200 day grain fed Australian beef, dijon mustard</i>	
BAKED BONE MARROW 	10
<i>with toasted baguette, garlic breadcrumbs (approximate waiting time 15mins)</i>	

PIZZAS

SIGNATURE

BURRATA PIZZA  








fresh burrata, oven roasted tomatoes, basil

HAWAIIAN	23
<i>pineapple, honey baked ham, mozzarella</i>	
MARGHERITA 	20
<i>fresh basil and mozzarella</i>	
ADDITIONAL TOPPINGS	
<i>cheese / anchovies / pineapples</i>	3
<i>parma ham / honey baked ham / mushrooms</i>	6
<i>prawns / bacon / grilled chicken / salami</i>	6
<i>prosciutto</i>	10

PASTAS

	HALF	FULL
CHILI CRAB PASTA  	17	25
<i>jumbo lump crab meat, spicy and tangy chili crab sauce, spaghetti</i>		
DRY LAKSA PASTA  	18	26
<i>creamy laksa sauce, fish cakes, fresh prawns, spaghetti</i>		
POTATO GNOCCHI  		18
<i>creamed spinach sauce, mushrooms, chives, brussel sprouts</i>		
SPINACH AND RICOTTA RAVIOLI  		21
<i>spinach, sautéed mushrooms, sweet peas, Tête de Moine, chives</i>		
TRUFFLE MAC & CHEESE 		19
<i>macaroni, creamy béchamel sauce, truffle paste, four cheeses</i>		
SPAGHETTI AGLIO E OLIO 	17	24
<i>sautéed fresh tiger prawns, chili padi, fresh basil and cherry tomatoes</i>		
PENNE CHICKEN ROSA	16	21
<i>grilled chicken, mushrooms, creamy tomato sauce</i>		
SPAGHETTI CARBONARA	16	21
<i>cream or egg yolk, parmesan, sautéed bacon</i>		

SIDES / SHARING


SOUP OF THE DAY 	6
SPICY SEAFOOD SOUP	12
<i>spicy thickened tomato broth, squid rings, salmon cubes, fresh prawns, warm baguette</i>	
5 🌟 CHEESE MELT  	12
<i>slice of sourdough, emmental, gorgonzola, gruyère, parmesan, mature cheddar, cherry tomatoes</i>	
POUTINE 	13
<i>fries with, chef's entrecôte sauce, minced beef, shredded mozzarella cheese</i>	
SWEET POTATO FRIES  	12
<i>sweet potato fries, cilantro chili lime aioli</i>	
TRUFFLE FRIES 	12
<i>crispy fries, truffle oil, grated parmesan</i>	
GRAZING PLATTER NEW	28/48
<i>charcuterie: pork rilette, foie gras terrine, mini saucisson selection of cheese: gorgonzola, port salut and brie with orange marmalade, crudites, olives, semi dried tomatoes and bread (28 - serves 2; 48 - serves 3 to 4)</i>	

SIGNATURE

FRESH LALA CLAMS 

wild caught lala clams, cilantro, choice of white wine garlic butter sauce or spicy sriracha white wine sauce

MAINS

ROSEMARY LAMB WITH TRUFFLE POTATO MASH	35
<i>grilled rosemary garlic lamb chops, truffle potato mash, sautéed spinach (approximate waiting time 15mins)</i>	
BUTTERMILK FRIED CHICKEN 	22
<i>gluten free fried chicken, piri piri sauce, tossed salad *please be aware that our gluten free food is subject to cross contamination</i>	
GRILLED SALMON	28
<i>grilled salmon, shitake mushrooms, sautéed spinach, edamame, roasted red capsicum sauce</i>	
FISH & CHIPS	28
<i>beer battered red malabar snapper, fries</i>	

SIGNATURE

PORTERHOUSE STEAK 


500g grain fed angus porterhouse steak, aged 200 days, fresh spinach

STEAK AND EGGS	24
<i>150gm grilled ribeye steak, two sunny-side up eggs, homemade entrecôte sauce</i>	
NASSIM HILL CLASSIC BURGER	23
<i>juicy all beef patty, house made special sauce, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries (+2 for sliced cheddar)</i>	

SIGNATURE

IMPOSSIBLE BURGER  

Impossible plant-based patty, sliced cheddar, sriracha aioli, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries (choice of spicy/non-spicy)

CHEDDAR CHEESE BACON WAFFLES 	20
<i>cheddar cheese, bacon bits baked into our signature waffles, bacon, chive sour cream</i>	
HOT REUBEN SANDWICH 	19
<i>corned beef, melted emmental, sauerkraut, onions, russian dressing, sourdough</i>	

SIGNATURE

CHEESE CRUST GRILLED STEAK SANDWICH 

sliced beef ribeye, caramelized onions, gherkin dijon aioli



NASSIM HILL
BAKERY BISTRO BAR

DRINKS

DESSERTS

HAZELNUT DREAM CAKE 🍰	8
<i>a light hazelnut chiffon cake layered with italian meringue buttercream with praline, chopped hazelnuts, milk chocolate ganache</i>	
KAYA FLUFF CAKE	8
<i>3 layers of vanilla chiffon cake with homemade kaya jam between, cream cheese frosting with toasted coconut flakes and pumpkin seeds</i>	
CHOCOLATE MUD PIE 🍰	7
<i>dark chocolate crèmeux, chocolate cookie crust, whipped cream</i>	
APPLE CROSTATA 🍰	9
<i>creamy apples baked with almond frangipane in a flaky rye pastry served warm with vanilla ice cream</i>	
CARROT CAKE	8
<i>classic layered carrot cake made with carrots, pineapple, walnuts and raisins</i>	
BANANA AND CHOCOLATE WAFFLES 🍰	19
<i>fresh bananas, whipped cream, toasted almonds drizzled with chocolate sauce and a scoop of vanilla ice cream</i>	
AFFOGATO	13
<i>a scoop of vanilla ice cream with a shot of espresso and frangelico</i>	

9-INCH WHOLE CAKES AVAILABLE FOR PREORDER

BAKERY ITEMS

rustic sourdough (500G/1KG)	7.5/13.5
croissant	3.80
almond croissant	4.50
canelé	3.80
brownie	4.00
scone	2.80
chocolate milk loaf	11.00
donuts	3.80/pc, 14.50/4pcs
cookies	1.80/pc, 10/6pcs
warm cookie & ice cream	4.50
additional scoop of ice cream	3.80



Check out our
bakery display for
more freshly baked
bread & goodies

SMOOTHIES

100% real fruit
with no additives

BERRY BLITZ	10
<i>blueberries, strawberries, bananas, honey</i>	
BERRY GREEN	11
<i>blueberries, strawberries, spinach, low fat yoghurt</i>	

COFFEE



Carbon blend: a full bodied coffee
with a dark cocoa base note.

ESPRESSO	5	LATTE	6
AMERICANO	5	PICCOLO	6
MACCHIATO	5	CAFFE MOCHA	7
FLAT WHITE	6	HOT CHOCOLATE	6
CAPPUCCINO	6	BABYCCINO	2

+1 FOR ICED DRINK
+1 FOR OAT MILK SUBSTITUTE

TEA

GRYPHON TEA	6
<i>British Breakfast / Earl Grey Lavender / Straits Chai / Pearl of the Orient / Lemon Ginger Mint / Chamomile</i>	

HOMEMADE ICED TEA	6
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SODA/JUICES

COLD-PRESSED JUICES (300ML)	7
Feel The Beet - Red beetroot, apple, carrot	
Get Acai'ted - Organic acai, lime, honey, apple	
Perky Gingy - Orange, carrot, ginger, tumeric	
Hanuka Manuka - Manuka honey, pineapple, apple, lemon	

100% natural,
no additives

KOMBUCHA	7
<i>Ginger Lemon / Raspberrry Lemonade</i>	

SOFT DRINKS	5
<i>Bitter Lemon / Coca Cola / Coke Light / Ginger Ale / Sprite / Tonic Water / Soda Water</i>	

JUICES	5
<i>Apple / Lime / Mango / Orange / Tomato</i>	

MINERAL WATER	5
Acqua Panna Still 500ml	
S.Pellegrino Sparkling 500ml	

HAPPY HOUR 9AM - 9PM

BEER

HAPPY
HOUR

DRAUGHT BEER		
KRONENBOURG 1664 LAGER	1-FOR-1	19
KRONENBOURG 1664 BLANC	1-FOR-1	19
CONNOR'S STOUT	1-FOR-1	19
CONNOR'S STOUT HALF PINT		10
BOTTLED BEER		
ASAHI SUPER DRY	10	12
ASAHI SUPER DRY BLACK	10	12
SOMERSBY APPLE	10	12
SOMERSBY PEAR	10	12

SPIRITS

HAPPY
HOUR

GLS / BTL

GIN		
BEEFEATER (HP)	8	12 / 139
HENDRICK'S	12	15 / 188
MONKEY 47	-	160
VODKA		
ABSOLUT BLUE (HP)	8	12 / 159
SNOW LEOPARD	-	17 / 179
RUM		
HAVANA CLUB 3YRS (HP)	8	13 / 155
BRUGAL 1888		235
TEQUILA		
OLMECA REPOSADO (HP)	8	13 / 155
BLENDED WHISKY		
CHIVAS REGAL 18YRS (HP)	10	15 / 175
JOHNNIE WALKER GOLD LABEL RESERVE		180
MONKEY SHOULDER		165
SINGLE MALT WHISKY		
THE MACALLAN 12YRS	15	18 / 199
THE GLENLIVET 12YRS		190
THE GLENROTHES 12YRS		190
GLENFIDDICH 12YRS		190
BALVENIE 12YRS		190
BRANDY		
MARTELL VSOP RED BARRELS		235
MARTELL XO		480

TIPPLES

HOUSE POUR WINE	GLS	CARAFE	BTL
HAPPY HOUR	10	28	52
AFTER 9PM	12	35	60
THE WINERY OF GOOD HOPE BUSH VINE CHENIN BLANC			
THE WINERY OF GOOD HOPE OCEANSIDE CABERNET SAUVIGNON MERLOT			
T'AIR D'OC SAUVIGNON BLANC			
T'AIR D'OC SYRAH			
ALAMOS CHARDONNAY			
ALAMOS CABERNET SAUVIGNON			

PREMIUM HOUSE POUR	HH / GLS	HH / BTL
BISOL BELSTAR PROSECCO	12 / 14	58 / 67
BISOL BELSTAR CUVÉE ROSE	12 / 14	58 / 67

ASK FOR OUR FULL WINE LIST!
WINE CORKAGE AT **\$30/BTL**

COCKTAILS

NH SIGNATURES	GLS / JUG
RASPBERRY LYCHEE ICED TEA	16 / 48
<i>vodka, ice tea, fresh raspberries, lychees</i>	
YUZU BREEZE	18 / 52
<i>prosecco, triple sec, yuzu, soda water</i>	
DIRTY SRIRACHA BLOODY MARY	16 / 43
<i>vodka, sriracha chili sauce, tomato juice, celery salt</i>	
PEACH TREE LEMONADE	15 / 43
<i>vodka, peach schnapps, fresh lemon juice, honey and mint</i>	
BOTTLED SANGRIA	
LOLEA NO.1 SPARKLING RED 750ml	40
THE STANDARD	
MOJITO	16
CLASSIC NEGRONI	16
MIMOSA	14
LONG ISLAND ICE TEA	20

Takeaways prices are subject to prevailing GST

Operating 24 Hours (except Mondays)
Last order Sun 10pm
Reopen Tue 5am