

Smaller Plates—Share

Charcuterie plate, charred bread, pickles. **GFO** 9.9

- Salami picante 50 gm per 50 gm.
- Prosciutto 50 gm Choose
- Smoked Chorizo 50 gm 1, 2 or 3

Fromagerie plate, quince paste, pear, lavosh **V GFO** 9.9

- Taleggio 50 gm per 50 gm.
- Matured goats cheese 50 gm Choose
- Gorgonzola Dolce Latte 50 gm 1, 2 or 3

Spicy wagyu meatballs, tomato sugo, grana padano, crusty bread 15.9

Slow cooked seven spiced lamb ribs, spicy green miso sauce **GF** 17.9

Cauliflower & taleggio croquettes, basil mayo **V** 14.9

Crisp fried calamari, spring onion, chilli, coriander, smoked paprika, rocket leaves, roast garlic aioli. **GF** 16.9 small
24.9 large

Tacos, smokey bean ragu, tomato & red capsicum salsa fresca, lime & ricotta salad **V GF** 15.9

- Add chicken 4.0

Three cheese arancini, tomato sugo, grana padano **V** 15.9

Fried chicken wings, old bay spice, lime hot sauce **GF** 6 wing 12.9
12 wing 18.9

Mac n Cheese, smoked paprika, **V** 15.9

V = Vegetarian
GF = Gluten Free
GFO = Gluten Free Option
VG = Vegan
VGO = Vegan Option



All Nations Classics

Fish & Chips— rockling fillets, 4 Pines beer batter, salad, fries 26.9

Chicken Parmagiana—salad, fries 24.9

Bangers & Mash—pork & fennel sausages, peas, onion gravy 23.9

Steak Sandwich—scotch fillet, bacon, cheese, onion, lettuce, tomato, beetroot relish, fries 22.9

All Nations Signature Burger—wagyu beef burger, bacon, lettuce, cheese, pickle, onion, tomato, brioche bun, tomato relish, mayo 21.9

Beef & Guinness pie, mash, peas 25.9

Kids Menu

Junior fish & chips 10.9

Spaghetti & tomato sugo 10.9

Junior chicken schnitzel or parma & fries 10.9

Junior cheese burger & fries 10.9

Vanilla ice cream 5.9

Salads, Pasta, Sides

Salad of lentils, dried figs, roasted beetroot, candied walnuts, goats cheese, rocket, red wine vinegar & evoo drizzle 22.9

V GF VGO

Tagliatelle, spicy wagyu meatballs, mushroom ragu, white wine, chilli, sage, grana padano 26.9

Royal blue potato & ricotta gnocchi, roasted pumpkin, smokey eggplant, heirloom tomatoes, basil **V** 24.9

Fettuccine, salami, olives, basil, garlic, chilli, cherry tomatoes, garlic pangrattato 25.9

Spaghetti, mussels, calamari, fish, prawns, extra virgin olive oil, preserved lemon, garlic, chilli, roma tomatoes, 28.9

Sides

Iceberg lettuce, cucumber, goats cheese, tomato, balsamic dressing **V GF VGO** 8.9

Triple cooked fat boy chips or 10 ml chips, gravy **V GF VG** 8.9

Rocket, pear & spinach salad, red wine vinegar & evoo drizzle **V GF VG** 8.9

Broccolini, chilli, pangrattato **V GFO VG** 8.9

Steaks & Mains

Porterhouse 300 gram grass fed from Wingham Estate, Manning Valley NSW **GF** 36.9

Chefs special cut – changes weekly Daily Price
check specials board for todays
Chefs cut **GF**

Steaks served with green beans, crinkle cut fries & choice of sauce (mushroom, pepper, red wine jus, paris butter or trio of mustards)

Atlantic salmon, mediterranean salsa, fried kipflers, rocket & baby spinach salad **GF** 29.9

Slow cooked veal osso bucco, tomato & shiraz braise, mashed dutch cream potatoes, gremolata **GF** 28.9

Crispy fish tacos, white cabbage & apple slaw, pomegranate sour cream, salsa rojo **GF** 26.9

Mixed mushroom risotto— king oyster, button & field mushrooms, onion, parsley, grana padano **V GF VGO** 24.9

Dessert

Chocolate caramel fondant, house made fior di latte gelato 12.9

House made ice-cream and sorbet 4.9 scoop

Gran Marnier crème brulee, poached pear 12.9