



**NASSIM HILL**  
BAKERY BISTRO BAR

# BRUNCH

Available until 4PM

**WEEKDAY LUNCH SPECIAL (11AM-3PM)**  
TOP UP \$3 FOR A SOUP / SIDE SALAD /  
SOFT DRINK / COFFEE / TEA

## EGGS

Antibiotic and hormone free!

served with a side salad and 2 pieces of toast with butter +3 to swap for gluten free bread

- HEARTY SCRAMBLED EGGS** 20  
swiss cheese, french rosette de lyon salami or prosciutto, our signature stout bread
- COUNTRY SCRAMBLED EGGS** 19  
choice of beerbeiser sausage, bacon or honey baked ham
- SUNNY-SIDE UP EGGS** 16  
choice of beerbeiser sausage, center cut bacon or honey baked ham
- 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
- EGG WHITE SOUFFLÉ OMELETTE** 20  
fluffy egg white omelette, sautéed spinach
- FRESH TOMATO AND MOZARELLA OMELETTE** 18
- STEAK AND EGGS** 24  
150gm grilled ribeye steak, two sunny-side up eggs, homemade entrecôte sauce
- SKILLET EGGS** 21  
'shakshouka' - two sunny-side up eggs in a red pepper harissa ragout, sliced spanish chorizo sausages, toasted baguette

### HOUSE SPECIAL

- THE B.B.B.** 16  
scrambled eggs, ham, tomato, spinach, melted gruyère, in a croissant (only available until 11am)
- 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 or salmon 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

### HOUSE SPECIAL

- POTATO AND LEEK CROQUETTES** 18  
poached eggs, tossed spinach salad, toast

- 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

### AVAILABLE AFTER 11AM

- NASSIM HILL CLASSIC BURGER** 22  
juicy all beef patty, house made special sauce, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries (+2 for sliced cheddar)

### HOUSE SPECIAL

- NASSIM HILL IMPOSSIBLE BURGER** 23  
Impossible plant-based patty, sriracha aioli, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries (+2 for sliced cheddar)
- SPICY IMPOSSIBLE BURGER** 25  
Impossible plant-based patty, sliced cheddar, jalapenos, sriracha aioli, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries

- FISH & CHIPS** 28  
beer battered atlantic cod, 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  
egg yolk, parmesan, sautéed bacon
- SPAGHETTI WITH MUSHROOM** 15 19  
sautéed mixed mushrooms, garlic, fresh basil, cherry tomatoes
- MAC & CHEESE** 18  
macaroni, béchamel sauce, four cheeses (approximate waiting time 20 to 30mins)

Operating Hours:

Tue, Fri - Sun 8am to 10.30pm (Last food order 9:30pm)  
Wed & Thu 8am to 11pm (Last food order 9:30pm)

## SALADS

### AVAILABLE AFTER 11AM

- THE NUTTY BIRD** 18  
grilled cajun chicken breast, 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
- ASIAN BBQ CHICKEN** 17  
grilled chicken, garden fresh greens, cabbage, carrots, capsicum, mandarin oranges, edamame, toasted almonds, sesame seeds, crispy wonton skins, soy ginger dressing
- 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
- CHEESE CRUST GRILLED STEAK SANDWICH** 25  
sliced beef ribeye, caramelized onions, gherkin dijon aioli

- HOT REUBEN** 19  
corned beef, melted emmental, sauerkraut, onions, russian dressing, signature stout bread

- PO' BOY SANDWICH** 20  
grilled shrimp, honey baked ham, emmental, lettuce, tomatoes, toasted sun-dried tomato cheddar focaccia

- TURKEY CLUB** 18  
turkey, emmental, cranberry sauce, chipotle mayo, bacon, lettuce, tomato

- HAM & CHEESE** 16  
honey baked ham, emmental, lettuce, tomato

- BLAT** 15  
bacon, lettuce, avocado, tomato

**NH - CHOICE OF BAGUETTE, SOURDOUGH, WHOLEMEAL**

## SMORGASBORD

- ARTISAN BREAD BASKET** 7  
our house made breads, butter on the side (+3 to swap for gluten free bread)

- CHEESE MELT** 12  
slice of sourdough, emmental, gorgonzola, gruyère, parmesan, mature cheddar, cherry tomatoes

- CODDLED EGG WITH TRUFFLE MASH** 9  
poached egg, truffle mashed potatoes, chives, toast

### AVAILABLE AFTER 11AM

- SOUP OF THE DAY** 6
- TRUFFLE PIZZA** 15  
truffle paste, quail eggs, chives
- 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
- CHEESE AND CHARCUTERIE PLATTER** 26  
brie, gruyère, gorgonzola, emmental, prosciutto and french rosette de lyon salami with homemade fig jam and baguette

### HOUSE SPECIAL

- MARKET FRESH MUSSELS** 26  
live french bouchot mussels (250gm), white wine, sriracha butter cilantro, garlic, baguette

## PIZZAS

### AVAILABLE AFTER 11AM

### HOUSE SPECIAL

- BURRATA PIZZA** 28  
fresh burrata, oven roasted tomatoes, basil

- TRIPLE CHEESE** 25  
gorgonzola, mozzarella, shaved parmesan

- PROSCIUTTO AND ARUGULA** 28  
mozzarella, shaved parmesan

- SALAMI AND CHILI PADI** 26  
salami, mozzarella, chili padi

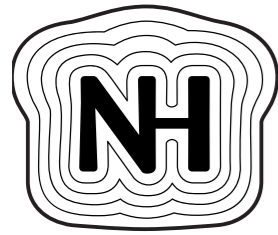
- HAWAIIAN** 23  
pineapple, honey baked ham, mozzarella

- MARGHERITA** 20  
fresh basil and mozzarella

- ADDITIONAL TOPPINGS**  
cheese / anchovies / pineapples / mushrooms 3  
parma ham / honey baked ham / prawns / bacon / grilled chicken / salami 6

All prices are subject to 10% service charge and prevailing GST  
All house special items are not entitled to further discounts

- Spicy - Vegetarian - Recommended



**NASSIM HILL**  
BAKERY BISTRO BAR

# DINNER

Available from 4PM

## SALADS










- THE NUTTY BIRD**  18  
grilled cajun chicken breast, 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
- ASIAN BBQ CHICKEN**  17  
grilled chicken, garden fresh greens, cabbage, carrots, capsicum, mandarin oranges, edamame, toasted almonds, sesame seeds, crispy wonton skins, soy ginger dressing
- 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

 - Spicy  - Vegetarian  - Recommended

All prices are subject to 10% service charge and prevailing GST  
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## TAPAS

- HOUSE SPECIALS**
- BREAD BASKET** 3
  - ZESTY HUMMUS DIP**  **NEW** 9  
chickpeas, tahini, lemon zest
  - TARAMASALATA DIP**  **NEW** 10  
smoked cod roe, chives
  - LA BOMBA VEGGIE DIP**   **NEW** 9  
eggplant, mushrooms, roasted red peppers, jalapeños
  - TRIO DIP SAMPLER**  **NEW** 27  
3 dips with a bread basket
  - BRUSSELS SPROUTS**  10  
brussels sprouts, sesame seeds, sea salt
  - CODDLED EGG WITH TRUFFLE MASH**  8  
poached egg, truffle mashed potatoes, chives, toast
  - BURRATA**   17  
with chimichurri, cherry tomatoes, radish, sliced baguette
  - TRUFFLE PIZZA**  13  
with quail eggs, chives
  - CALAMARI**  12  
calamari, garlic, chili padi, curry leaves
  - GLUTEN-FREE CHICKEN MORSELS** 10  
with sriracha aioli, fresh baby radish, sesame seeds
  - PICANHA STEAK** **NEW** 15  
180 grams, 200 day grain fed Australian beef, dijon mustard
  - BAKED BONE MARROW**  8  
with toasted baguette, garlic breadcrumbs (approximate waiting time 15mins)

## PIZZAS










- HOUSE SPECIAL**
- BURRATA PIZZA**   28  
fresh burrata, oven roasted tomatoes, basil
  - TRIPLE CHEESE**   25  
gorgonzola, mozzarella, shaved parmesan
  - PROSCIUTTO AND ARUGULA** 28  
mozzarella, shaved parmesan
  - SALAMI AND CHILI PADI**  26  
salami, mozzarella, chili padi
  - 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 6
    - prawns / bacon / grilled chicken / salami 6

## ALL-DAY BRUNCH


- COUNTRY SCRAMBLED EGGS** 19  
choice of beerbeiser sausage, bacon or honey baked ham, toast
- SUNNY-SIDE UP EGGS** 16  
choice of beerbeiser sausage, center cut bacon or honey baked ham, toast
- GRANOLA BOWL**  15  
greek yogurt, addictive house made granola made with quinoa, toasted coconut, blueberry compote, fresh assorted berries, pumpkin seeds
- CHEDDAR CHEESE BACON WAFFLES**  20  
cheddar cheese, bacon bits baked into our signature waffles, bacon, chive sour cream
- WHOLEMEAL BELGIAN WAFFLES** 18  
light and crispy waffles, choice of beerbeiser sausage, bacon or honey baked ham
- HOT REUBEN SANDWICH**  19  
corned beef, melted emmental, sauerkraut, onions, russian dressing, signature stout bread
- HAM & CHEESE SANDWICH** 16  
honey baked ham, emmental, lettuce, tomato (choice of wholemeal or french levain bread)

- HOUSE SPECIAL**
- CHEESE CRUST GRILLED STEAK SANDWICH**  25  
sliced beef ribeye, caramelized onions, gherkin dijon aioli

## SMORGASBORD

- SOUP OF THE DAY**  6
- 5 CHEESE MELT**   12  
slice of sourdough, emmental, gorgonzola, gruyère, parmesan, mature cheddar, cherry tomatoes
- POUTINE**  13  
fries with, chef's entrecôte sauce, minced beef, shredded mozzarella cheese
- SWEET POTATO FRIES**   11  
sweet potato fries, cilantro chili lime aioli
- TRUFFLE FRIES**  12  
crispy fries, truffle oil, grated parmesan
- CHEESE AND CHARCUTERIE PLATTER** 26  
brie, gruyère, gorgonzola, emmental, prosciutto and french rosette de lyon salami with homemade fig jam and baguette
- HOUSE SPECIAL**
- MARKET FRESH MUSSELS**   26  
live french bouchot mussels (250gm), white wine, sriracha butter cilantro, garlic, baguette

## MAINS

- ROSEMARY LAMB WITH TRUFFLE POTATO MASH** 35  
grilled rosemary garlic lamb chops, truffle potato mash, sautéed spinach (approximate waiting time 15mins)
- PORK CHOP WITH CARAMELIZED CARROTS** 24  
Grilled pork chop, romesco sauce made with pistachios and hazelnuts, baby cos
- BUTTERMILK FRIED CHICKEN**  22  
gluten free fried chicken, piri piri sauce, tossed salad \*please be aware that our gluten free food is subject to cross contamination
- SEA BASS** 26  
seared sea bass, shitake mushrooms, sautéed spinach, edamame (approximate waiting time 15mins)
- FISH & CHIPS** 28  
beer battered Atlantic cod, fries

- HOUSE SPECIAL**
- PORTERHOUSE STEAK**  62  
500g grain fed angus porterhouse steak, aged 200 days, arugula

- STEAK AND EGGS** 24  
150gm grilled ribeye steak, two sunny-side up eggs, homemade entrecôte sauce
- NASSIM HILL CLASSIC BURGER** 22  
juicy all beef patty, house made special sauce, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries (+2 for sliced cheddar)

- HOUSE SPECIAL**
- NASSIM HILL IMPOSSIBLE BURGER**  23  
Impossible plant-based patty, sriracha aioli, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries (+2 for sliced cheddar)
  - SPICY IMPOSSIBLE BURGER**   **NEW** 25  
Impossible plant-based patty, sliced cheddar, jalapenos, sriracha aioli, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries

## PASTAS

- |  | HALF | FULL |
|--|------|------|
| <b>CHILI CRAB PASTA</b>   17 25<br>jumbo lump crab meat, spicy and tangy chili crab sauce, spaghetti |      |      |
| <b>DRY LAKSA PASTA</b>   18 26<br>creamy laksa sauce, fish cakes, fresh prawns, spaghetti            |      |      |
| <b>MUSHROOM RISOTTO</b>  24<br>assorted wild mushrooms, porcini, risotto  |      |      |
| <b>TRUFFLE MAC &amp; CHEESE</b>  19<br>macaroni, creamy béchamel sauce, truffle paste, four cheeses<br>Approximate waiting time 20 to 30mins.   |      |      |
| <b>SPAGHETTI AGLIO E OLIO</b>  17 24<br>sautéed fresh tiger prawns, chili padi, fresh basil and cherry tomatoes   |      |      |
| <b>PENNE CHICKEN ROSA</b> 16 21<br>grilled chicken, mushrooms, creamy tomato sauce   |      |      |
| <b>SPAGHETTI CARBONARA</b> 16 21<br>egg yolk, parmesan, sautéed bacon  |      |      |
| <b>SPAGHETTI WITH MUSHROOM</b>  15 19<br>sautéed mixed mushrooms, garlic, fresh basil, cherry tomatoes  |      |      |



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# DRINKS

## DESSERTS

- HAZELNUT DREAM CAKE** 8  
*a light and fluffy cake layered with italian meringue buttercream with praline, chopped hazelnuts, milk chocolate ganache*
- CHOCOLATE MUD PIE** 7  
*dark chocolate crèmeux, chocolate cookie crust, whipped cream*
- APPLE CROSTATA** 8  
*creamy apples baked with almond frangipane in a flaky rye pastry served warm with vanilla ice cream*
- CARROT CAKE** 8  
*classic layered carrot cake made with carrots, pineapple, walnuts and raisins*
- PEAR CHEDDAR CRUMBLE** 11  
*a light and crunchy cheddar crumble with walnuts and mature cheddar cheese, served with warm pear compote and vanilla ice cream*
- BANANA AND CHOCOLATE WAFFLES** 19  
*fresh bananas, whipped cream, toasted almonds drizzled with chocolate sauce and a scoop of vanilla ice cream*
- AFFOGATO** 13  
*a scoop of vanilla ice cream with a shot of espresso and frangelico*

9-INCH WHOLE CAKES AVAILABLE FOR PREORDER

### BAKERY ITEMS

croissant	3.80
chocolate croissants (4pcs)	4.50
canelé	3.80
s'more brownie	3.50
chocolate chip cookie	2.00
kaya/chocolate donut	3.80
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  
*blueberries, strawberries, bananas, honey*
- BERRY GREEN** 11  
*blueberries, strawberries, spinach, low fat yoghurt*

## COFFEE



Goliath 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 SOY MILK SUBSTITUTE

## TEA

- GRYPHON TEA** 6  
*British Breakfast / Straits Chai / Pearl of the Orient / Lemon Ginger Mint*
- STASH TEA** 6  
*Double Bergamot Earl Grey / Peppermint Herbal / Premium Green / Chamomile*
- ORGANIC WHITE TEA** 6
- HOMEMADE ICED TEA** 6

## SODA/JUICES

100% raw and natural

- COLD-PRESSED JUICES (300ML)** 7  
*Red Riding Hood - Apple, beetroot, carrot, honey*  
*Amazon Acai - Organic acai, lime, honey, apple*  
*Little Gingy - Orange, carrot, ginger, tumeric*  
*Granny's Grammy - Green apple, celery, cucumber*  
*Coco No. 9 - Coconut water, honey, chia seeds*  
*Golden Manuka - Manuka honey, pineapple, apple, lemon*
- SOFT DRINKS** 5  
*Bitter Lemon / Coca Cola / Coke Light / Ginger Ale / Sprite / Tonic Water / Soda Water*
- JUICES** 6  
*Cranberry / Pink Grapefruit / Apple / Lime / Mango / Orange / Tomato*
- MINERAL WATER** 5  
*Acqua Panna Still 500ml*  
*S.Pellegrino Sparkling 500ml*

## HAPPY HOUR 9AM - 9PM

### BEER

	HAPPY HOUR	
<b>DRAUGHT BEER</b>		
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
<b>BOTTLED BEER</b>		
ASAHI SUPER DRY	10	12
ASAHI SUPER DRY BLACK	10	12
SOMERSBY APPLE	10	12
SOMERSBY PEAR	10	12

### SPIRITS

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

### TIPPLES

	HAPPY HOUR	
<b>HOUSE POUR</b>		
THE WINERY OF GOOD HOPE BUSH VINE CHENIN BLANC	10	12
THE WINERY OF GOOD HOPE OCEANSIDE CABERNET SAUVIGNON MERLOT	10	12
T'AIR D'OC SAUVIGNON BLANC	10	12
T'AIR D'OC SYRAH	10	12
ALAMOS CHARDONNAY	10	12
ALAMOS CABERNET SAUVIGNON	10	12
<b>PREMIUM HOUSE POUR</b>		
BISOL BELSTAR PROSECCO	12	14
BISOL BELSTAR CUVÉE ROSE	12	14

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

## COCKTAILS

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

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