



nec
tar
KITCHEN & BAR



Bottomless Get Spritz

The Get Spritz Bottomless Lunch is all about great food, flowing drinks and good vibes,

Enjoy two hours of Nectar favourites with spritz cocktails, wine or beer.

Alcoholic \$89^{PP} · Non-Alcoholic \$59^{PP}

Every Saturday from 1pm

Bookings of up to 20 are available to book online.
Please check our website for more information.

POP UP EVENTS

Dive into a culinary adventure with our monthly events at Nectar.
A monthly event that promises an exquisite experience sure to satisfy.

Please check our social media, website or ask one of our friendly staff about our pop up events coming up.

Shared Start

Olives. Walnut. Mint. Pomegranate Molasses.

Warm Za'atar Bread. Olive Oil.

Entrée

(Choose 1 per a guest)

Cauliflower Velouté. White Truffle Oil. Parmesan Crisp.

Fried Zucchini Flowers. Hot Chilli Honey. Goats Cheese. Zucchini + Pecan Pesto.

Chicken Liver Pâté in Choux Pastry (4). Cornichon. Quince Jam. Pistachio.

Pan Fried Scallops. Lemon. Caper. Sage Butter. Pangrattato.

Main

(Choose 1 per guest)

Blue Swimmer Crab Lasagne. Tomato Cream Bisque. Abalone Essence.

Butternut Pumpkin Risotto. Toasted Pepita. Hazelnut Pangrattato.

Gorgonzola. Crispy Prosciutto

Truffled Chicken Breast. Corn Puree. Asparagus. Tarragon. Jus. Crispy Skin.

Full menu available for add-ons



Kitchen

Chef's Menu

89^{PP}

Olives. Walnut. Mint. Pomegranate Molasses.

Warm Za'atar Bread. Olive Oil.

Fried Zucchini Flowers. Hot Chilli Honey. Goats Cheese. Zucchini + Pecan Pesto.

Pork Belly. Parsnip Puree. Pedro Ximenez Raisins.

Pan Fried Scallops. Lemon. Caper. Sage Butter. Pangrattato.

Baby Gem. Radish. Goats Cheese. Peas. Balsamic Cream.

Butternut Pumpkin Risotto. Toasted Pepita. Hazelnut Pangrattato.

Gorgonzola. Crispy Prosciutto.

or

Truffled Chicken Breast. Corn Puree. Asparagus. Tarragon. Jus. Crispy Skin.

or

Prawn. Baby Squid + Mussel Pappardelle. Fennel. Dill. Garlic White Wine Cream.

or

Grass Fed 400g Grilled Rib Eye Steak. Creamy Wholegrain Mustard Mash.

Café De Paris Butter. Zhoug. Jus. (+20)

Broccolini. Tahini. Dukkah.

French Fries. Chermoula Aioli.

Number of mains dependent on number of diners

Must be a minimum of 2+ diners

Plates

Olives. Walnut. Mint. Pomegranate Molasses.	13
Warm Za'atar Bread. Olive Oil.	13
Oysters.	(3) 18 (6) 36
Champagne Vinegar. Shallot. Cucumber.	
Grilled Prosciutto. Parmesan. Jalapeno.	
Cauliflower Velouté. White Truffle Oil. Parmesan Crisp.	14
White Anchovy Toast (2). Whipped Ricotta. Pickled Shallot. Cucumber. Aleppo Pepper.	16
Chicken Liver Pâté in Choux Pastry (4). Cornichon. Quince Jam. Pistachio.	26
Pan Fried Scallops. Lemon. Caper. Sage Butter. Pangrattato.	9 ^{EA}
Fried Zucchini Flowers. Hot Chilli Honey. Goats Cheese. Zucchini + Pecan Pesto.	28
Pastrami Tonnato. Tuna Aioli. Parmesan. Sorrell. Caperberries.	26
Pork Belly. Parsnip Puree. Pedro Ximenez Raisins.	30
w/ Field Mushroom.	24
Blue Swimmer Crab Lasagne. Tomato Cream Bisque. Abalone Essence.	33
Butternut Pumpkin Risotto. Toasted Pepita. Hazelnut Pangrattato.	
Gorgonzola. Crispy Prosciutto.	42
Truffled Chicken Breast. Corn Puree. Asparagus. Tarragon. Jus. Crispy Skin.	46
Prawn. Baby Squid + Mussel Pappardelle. Fennel. Dill. Garlic White Wine Cream.	48
Grass Fed 400g Grilled Rib Eye Steak. Creamy Wholegrain Mustard Mash.	
Café De Paris Butter. Zhoug. Jus.	69
Broccolini. Tahini. Dukkah.	16
Baby Gem. Radish. Goats Cheese. Peas. Balsamic Cream.	16
French Fries. Chermoula Aioli.	12

For After

Italian Chocolate Torte. Salted Caramel. Baby Pears. Burnt Caramel + Pear Ice Cream.	17
Limoncello + Pistachio Tiramisu. Mascarpone. Lemon Curd. Mint	17
Affogato.	8
Mozart Dark Chocolate Liqueur. Frangelico.	
Massenez Pear William Brandy Liqueur. Walnut Aperitif.	10



House Irish Coffee.

Tullamore Dew. Mr Black Coffee Liqueur. Espresso. Heavy Cream.

22

Sticky/Fortified.

Ramos Pinto Tawny Port · Porto, Portugal	14
Chambers Muscat · Rutherglen, VIC	13
Pedro Ximénez Sherry · Jerez, Spain	14



Bar

Cornucopia

Anther Florescence
Rhubarb
Mango
Peach
Lime



Viet-Vice

Pho-Spiced Tequila
Lime, Ginger
Coriander
Saline
Chilli Oil



Check-In

Anther Moon Cake
Creme de Mure
Lemon
Black Tea
Foam



Babylon

Rosella Gin
Yellow Chartreuse
Peach
Lemon
Foam



Strawberry Kisses

Bacardi Raspberry
Strawberry
Lime
Coconut
Clarified



French Breakfast

Hine VSOP Cognac
Grada Specialty
PX Sherry
Butter
Toasted Croissant
Tobacco Bitters



If you have a request please ask one of our friendly staff

Stars & Garters

Milagro Blanco
Pamplemousse
Okar Bitter
Lime
Saline



Sforzando

Four Roses
Mal Bien Espadin
Amaro Montenegro
Maidenii Dry
Cacao



Bella Donna Daiquiri

Gosling's Black Seal
Gosling's Gold Seal
Amaretto
Lemon



Velvet Revolver

Hine Cognac
Pinot Noir
Strawberry
Lemon, Bitters



Mango Flip

Tilde Raw
Chinola Mango
Ginger
Lime
Foam



Lucky Cynar

Four Roses
Cynar
Lemon
Saline
Foam



If you have a request please ask one of our friendly staff

Check-Out

Lady Juniper
Blackberry
Lemon
Black Tea
Foam



Love Off Tour

Miss Agave
Lady Marmalade
Watermelon
Lime
Chilli



Make it Virgin

Senorita Bianco
Blackberry
Peach
Orange
Pineapple
Cranberry



Beer & Cider

Corona Extra Cerveza 4.5% · Mexico	12
Estrella Damm 4.6%, Barcelona · Spain	12
Moo Brew Session Ale 3.5% · Hobart, TAS	11
Land & Sea Japanese Rice Lager 4.4% · Noosaville, QLD	11
Two bays Gluten Free Pale Ale 4.5% · Dromana, VIC	13
Heaps Normal XPA <0.5% · Dandenong, VIC	9
Golden Axe Crisp Apple Cider 5% · Huntingdale, VIC	12

Mystery Tin, Ask Our Friendly Staff About Tonight's Special Brew!

Cold Beverages

Moda Sparking Water	3 / 10
Coca-Cola	4.5
Coca-Cola No Sugar	4.5
Sprite Lemon-Lime	4.5
Strangelove Double Ginger Beer · Byron Bay, QLD	6
Strangelove Coastal Tonic · Byron Bay, QLD	6
Strangelove Yuzu · Byron Bay, QLD	6
Orange Juice	4.5
Pineapple Juice	4.5
Cloudy Apple Juice	4.5
Cranberry Juice	4.5

Coffee & Tea

Clark St Coffee	5
Leaf Tea	4.5
English Breakfast, Earl Grey, Chamomile, Lemongrass & Ginger, Peppermint, Green Tea	

Champagne, Sparkling & Moscato

Solara Prosecco 2025 · Murray Darling, NSW	13/60
Devaux Cuvée D (5 Year) NV · Champagne, France	28/130
NON 1 Salted Raspberry & Chamomile 0% · Melbourne, Australia	10
Pete's Pure Moscato NV · Murray Darling, NSW	13/60
Borgo Maragliano Moscato d'Asti 2024 · Piedmont, Italy	75

White Wine

Longview Pinot Grigio 2024 · Adelaide Hills, SA	13/70
Ant Moore A+ Sauvignon Blanc 2024 · Marlborough, NZ	14/70
Mitchell Kinsfolk Riesling 2025 · Clare Valley, SA	16/75
Montalto Pennon Hill Chardonnay 2025 · Mornington Peninsula, VIC	16/75
Baie Pinot Gris 2025 · Mornington Peninsula, VIC	85
Apelion Pir Chenin Blanc 2025 · McLaren vale, SA	100
Poggio Al Tufo Vermentino 2023 · Toscana, Italy	90
Macclesfield Gruner Veltliner 2025 · Adelaide Hills, SA	90
Lloyd Brother's PicPoul 2024 · Adelaide Hills, SA	85

Reds & Rosé

Baie Rose 2024 · Mornington Peninsula, VIC	15/70
Longview Pinot Noir 2024 · Adelaide Hills, SA	13/70
Kaesler Shiraz 2022 · Barossa Valley, SA	14/75
Save our Souls Sangiovese 2022 · King Valley, VIC	18/85
The Other Wine Co. Barbera 2024 · Adelaide Hills, SA	16/75
Lloyd Brother's Grenache 2025 · Adelaide Hills, SA	18/85
Lloyd Brother's GSM 2024 · Adelaide Hills, SA	85
Lenton Brae Zinfandel 2023 · Murray Darling, NSW	100
Pepper Tree Malbec 2022 · Yarra Valley, VIC	90
Pepper Tree Cabernet Sauvignon 2021 · Yarra Valley, VIC	90
Kármán Tinto Tempranillo 2024 · Rioja, Spain	100