

NUSA

**LUNCH
MENU**

SMALL PLATES

Fried Baby Squid DF	80
Kale, Smoked Chipotle	
Whipped Hummus V	85
Beurre Noisette, Pepitas, Flat Bread	
Prosciutto Croquette	50
Garlic Aioli, Parmesan	
Wagyu Beef Tartare	150
Pommes, Cured Egg, Parmesan	
Tuna Tartare DF	100
Cucumber, Avocado, Mint & Shallot, Smoked Chipotle	
Grilled Chicken Skewers GF CN	80
Red Pepper, Pomegranate, Parsley	
Fresh Buratta V	175
Heirloom Tomato, Crumb, Smoked Tomato Vinaigrette	
Wood-Fired Octopus GF DF	165
Orange Tomato, Mango Salsa	
Wood-Fired King Prawn GF	180
Garlic Herb Butter, Capers	

BOWLS

Chicken Caesar Salad	115
Grilled Chicken Breast, Bacon, Romaine Lettuce, Cucumber, Carrot, Cherry Tomato, Sourdough, Boiled Egg, Parmesan, American Mayo	
Greek Salad V GF	85
Romaine Lettuce, Cucumber, Green & Black Olive, Fetta, Red Capsicum, Red Wine Dressing	
Tuna Bowl DF	120
Raw Tuna, Rice, Sliced Avocado, Edamame, Cucumber, Pickled Ginger, Smoked Chipotle, Herb Soy Sauce	
Summer Bowl GF DF	115
200gr Chicken Breast, White Rice, Broccoli, Avocado, Herb Mushroom, Cherry Tomato, Tahini, Spinach	

BETWEEN THE BREADS

Chicken Pesto Sandwich CN	115
Chicken Breast, Cheddar Cheese, Basil Pesto, Pickled Capsicum, English Spinach, Mayo, Sourdough, Avocado	
Wagyu Beef Burger	175
Wagyu Beef Patty, Crispy Bacon, Double Cheddar, Grilled Onions, Tomato, Lettuce, American Mayo, Brioche Bun with Potato Fries & Tomato Sauce	
Lamb Shawarma	165
Homemade Flat Bread, 48 Hours Lamb, Tzatziki, Herb Yoghurt, Romaine Lettuce, Cherry Tomato	
Chicken Shawarma	115
8 Hours Marinated Chicken, Homemade Flat Bread, Kewpie Mayo, Tzatziki, Herb Yoghurt, Romaine Lettuce	
Extras	
Garden Salad	+55
Potato Chips	+20
Hand-Cut Fries	+55
Mashed Potato	+50

STEAKS

MB 7 Wagyu Oyster Blade <i>200gr</i> GF	620
Chimichurri, Smoked Paprika Butter	
MB 6+ Black Angus Rib-Eye <i>250gr</i> GF	750
Whole Mustard Jus, Truffle Butter	
MB 9+ Wagyu Striploin <i>250gr</i>	985
Truffle Red Wine Jus, Cafe de Paris Butter	

HOUSEMADE PASTA

Beef Ragu Pappardelle	165
Wagyu Minced Beef & Pork Ragu Sauce, Parmesan, Basil	
Sicilian Seafood Fettuccine	160
Prawns, Calamari, Mussels, San Marzano Tomato Sauce, Olives, Capers, Parsley	
Truffle Mushroom Pappardelle V	160
Field Mushrooms, Creamy Truffle Sauce, Parmesan Chips, Crispy Sage	
Prawn & Ricotta Ravioli	175
Saffron Butter, Parmesan, Tarragon	
Spaghetti Carbonara	150
Guanciale, Carbonara Sauce, Grana Padano, Cracked Pepper	
Pan Seared Gnocchi V	150
Truffle Sage Cream Sauce, Parmesan, Crispy Sage	
<i>Gluten Free Option Available: Penne Pasta</i>	

WOOD-FIRED PIZZA

Nusa Margherita V	120
San Marzano DOP, Mozzarella, Parmesan, Heirloom Tomatoes, Basil, EVOO	
Pepperoni & Hot Honey	160
San Marzano DOP, Mozzarella, Parmesan, Pepperoni, Hot Honey, Crispy Sage	
Portobello Mushroom V CN	155
Ricotta Sauce, Mozzarella, Mushroom, Walnuts, Gorgonzola, Caramelized Onions	
Quattro Formaggi V	155
Ricotta Sauce, Mozzarella, Provolone, Gorgonzola, Parmesan, Truffle Oil	
Buratta Pizza V CN	230
San Marzano DOP, 100gr Fresh Buratta, Mozzarella, Basil Pesto, Red Capsicum, Rocket Leaf	
Prosciutto & Smoked Pineapple	175
San Marzano DOP, Mozzarella, Pineapple, Prociutto, Rocket, Parmesan	
BBQ Lamb Ragu	180
San Marzano DOP, BBQ Sauce, Mozzarella, Lamb Ragu, Jalapeños, Mint, Rocket	
Salami & Olive	150
San Marzano DOP, Mozzarella, Parmesan, Salami, Kalamata Olives, Confit Garlic, Chili	