

AUSTRALIA'S HIGHEST RESTAURANT  
1937 METRES



EAGLES NEST



## Colazione / Breakfast - Until 10:30am

---

### **Eagles Nest Breakfast - \$24**

poached eggs | smoked streaky bacon | mushroom  
tomato | hash brown | sausage | beans

### **Egg & Bacon Roll - \$10**

smoked streaky bacon | egg | BBQ sauce

### **Winter Porridge - \$18**

chopped dried fruits | cinnamon | honey

### **Breakfast Pizza - \$24**

bacon | egg | vine-ripened tomato | BBQ sauce

### **Banana Bread - \$9**



## Primo / Starters & Breads

---

### **Antipasto Platter - \$38**

cured salumi and smallgoods | house pickles & vegetables  
olives | house made spreads | grissini | grilled ciabatta

### **Minestrone - \$18**

winter vegetables | grana | fresh herbs

### **Bruschetta**

#### **Pomodoro - \$20**

vine-ripened tomato | fresh mozzarella | basil pesto

#### **Pea & Prosciutto - \$20**

goats cheese | mint | fresh peas | prosciutto di san daniele



## Pizza

---

### **Carne di Manzo** - \$36

bresaola | chilli jam | truffle pecorino | watercress

### **Di Parma** - \$34

prosciutto | fig vincotto | reggiano parmesan | wild greens

### **Margherita** - \$28

vine-ripened tomato | fresh basil | fior di latte

### **Fromaggi** - \$32

reggiano parmesan | truffle pecorino | fresh mozzarella

## Pasta Mia / By Segreto

Our pasta is handmade with the highest quality flour and free-range eggs.  
The house-made sauces are classic family recipes made  
with the freshest of local ingredients

All \$35

---

### **Classic Potato Gnocchi**

confit duck | porcini wild mushroom | cream ragout

### **Fresh Egg Pappardelle**

beef cheek | bolognese ragout

### **Pumpkin Ravioli**

sugo - our famous tomato sauce

### **Spaghetti**

Truffle carbonara



## Secondi / Mains

---

### **Compartimos / To Share** - \$120

1kg 48 day, dry-aged T-Bone from Brookland Valley, NSW  
rustic rosemary & garlic potatoes | winter vegetables | black garlic butter

### **Lasagne** - \$33

layers of fresh egg pasta | creamy béchamel | bolognese ragout  
baked with 4 cheeses | salad | garlic bread

### **Chicken Scallopini** - \$37

pan-fried chicken breast | rustic potatoes  
creamy mushroom & thyme sauce

## Insalata / Salads

---

### **Fresh Caprese Salad** - \$23

mixed heirloom tomatoes | radish | buffalo mozzarella | basil  
white balsamic dressing | pangritata

### **Italian Chopped Salad** - \$22

mixed greens | legumes | peas | mint | gorgonzola | fennel  
vine-ripened tomatoes | red onion | crispy pancetta

## Contorni / Sides

---

**Garlic Parmesan Loaf** - \$12

**Rustic Potatoes** - \$14



## Dolce / Desserts

---

**Nutella & Banana Pizza** - \$20  
sweetened ricotta

**Tiramisu** - \$15

**Cheese Board** - \$30  
selection of cheeses | poached fruits | crisp bread

## Bambino / Kids

12 years & under  
All meals are served with garlic bread & salad,  
your choice of juice or soft drink - \$22

---

### Lasagne

### Cheese Pizza

**Potato Gnocchi**  
sugo - tomato sauce

**Spaghetti**  
butter | cheese

**Dessert**  
bambino cones



## Après Menu

---

### **Antipasto Platter** - \$38

cured salumi and smallgoods | house pickles & vegetables  
olives | house made spreads | grissini | grilled ciabatta

### **Pomodoro** - \$20

vine-ripened tomato | fresh mozzarella | basil pesto

### **Cheese Board** - \$30

selection of cheeses | poached fruits | crisp bread

## Aperitivo / Cocktails / Warm

---

### **Bombardino Calimero** - \$15

vov traditional italian liqueur | brandy | espresso | cream

### **Barrel Aged Negroni** - \$18

wild brumby distillery "Thredbo cut gin" | campari | vermouth

### **Aperol Spritz** - \$18

aperol | prosecco | soda

### **Tommy Margarita** - \$18

1800 silver tequila | lime | agave

### **Warm Schnappy Cider** - \$18

rekorderlig spiced cider | choice of wild brumby schnapps

### **Gluhwein** - \$9

hot spiced mulled red wine

### **Warm Cider** - \$10

rekorderlig winter spiced apple cider