

Menu

licensed see bar menu



STARTER

Stonefruit & Burrata Caprese	\$24
Arancini w Napoli Sauce	\$21
Bruschetta w our house balsamic & home grown basil	\$18
Chimichuri Prawns (5) fresh & tangy herb sauce	\$25
Vegetable Samosas (4) house samosas w spicy eggplant chutney	\$19
Pani Puri (Indian Street Food) 5 crispy puri balls w spiced potato, tamarind & mint	\$18
Garlic Pizza add pesto reggiano or smoked ham	\$19

MUMMA V'S *taste of spice*

Born in Delhi India, Valerie tantalises tastebuds w her Anglo-Indian heritage dishes which saw her & daughter Courtney in the grand final of MKR.

Combine dishes to create an Indian feast to share!

Lamb Chop Mulligatawny culmination of delicious cultures & flavours using cardamom, cinnamon, pepper water, tamarind & Valeries spice blend	\$27
Dahl Budha Bowl cooked w turmeric, ginger, onions & cumin seed. Served w rice, salad, pickled onion & chutney	\$26
Delhi Butter Chicken (GF) Murgh Makhani, becoming a NFB classic w a lighter take on the OG. Sauteed w onions, tomato, fenugreek & aromatic spices	\$27



JUST FOR ONE

Fish of the Day served w lemon butter, capers & asparagus	\$34
Middle Eastern Pumpkin Salad sw spiced chickpeas, almonds & yoghurt dressing add chicken \$8	\$25
Slow Cooked Beef Ribs 5hr slow cooked in our NFB glaze	\$34
Polpette al Sugo Pasta basically its pasta and meatballs folks, but theres nothing basic about this dish	\$29
Spaghetti Aglio e Olio Anchovy	\$27
Carbonara	\$29

KIDS CORNER (\$16)

10 YEARS & UNDER

Spaghetti Bolognese
Battered Fish w Fries or Salad
Chicken Tenders w Fries or Salad
Ham & Pineapple Pizza
Kids vanilla ice cream (1 scoop)

SOMETHING SWEET \$16

Delizia Gelato & Sorbet (3 scoops)
Kids vanilla ice cream (1 scoop \$5) w chocolate or strawberry sauce

SIDES

Tossed Salad	\$14
Fries	\$14
Pilau Rice	\$4
Pappadums (5)	\$4

group dining + functions

Make your next gathering special with our pre-booked share plates - an interactive and delicious way to enjoy a variety of dishes together. Whether you're planning a corporate event or a special celebration, NFB offers tailored menus to suit any occasion. Leave your details, and Valerie will be in touch to help plan your event!

Menu PIZZA



Our pizza dough, made in house with high quality ingredients, undergoes a 2-day fermentation process and is hand stretched to perfection

tomato base

Carnivora tomato base, italian sausage, pepperoni, ham, fior di latte	\$28
Pepperoni tomato base, fior di latte, pepperoni, grated pecorino romano	\$27
Garlic Chilli Prawn tomato base, prawns, garlic oil, fresh chilli, fior di latte	\$30
Margherita tomato base, homegrown basil, fior di latte	\$26
Tropicana tomato base, wood smoked ham, pineapple, fior di latte	\$27
Italian Sausage tomato base, Italian sausage, caramelised onion, fior di latte	\$28
Capricciosa tomato base, ham, mushroom, olives, artichoke, fior di latte	\$28
Suprema tomato base, red onions, mushrooms, pepperoni, wood smoked ham, kalamata olives, capsicum, fior di latte	\$28

white base

Funghi white base, fior di latte, portobello mushrooms, chilli, truffle oil	\$28
4 Cheese white base, fior di latte, parmesan, gorgonzola, pecorino romano	\$29
Pumpkin white base, fior di latte, feta, pumpkin drizzled w organic honey	\$28

Add Extras: chilli, anchovies, pepperoni, olives, mushroom, caramelised onion | GF Base: add \$5

operating hours

Mon - Tue: closed | Wed - Sat: 5pm - 9pm | Sun: 5pm - 8pm