

brasserie menu

agadashi salt and pepper tofu

miso broth
thirteen

lobster crab and chilli spaghettini

fifteen

quail legs wrapped in parma ham

green herb jus
fourteen

seafood momo

tomato coriander confit
thirteen fifty

scallops with peas and pancetta

sixteen

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todays fresh catch

market price

slow braised oxtail

autumn baby veg
thirty one

lamb rack pancetta with mint beurre blanc

asparagus and zucchini
thirty one

seasoned spatchcock

puy lentils baby spring onions
thirty two

pork cutlets with a braise of smoked speck

globe artichoke peas white anchovies
thirty three

himalayan spiced kingfish curry

traditional nepalese spices black mustard seed rice
thirty two

chargrilled sirloin or scotch

mustard butter and potato dauphinoise
thirty five

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dark chocolate brownie

plum compote and double cream

cardamon brulee

honeycomb crumbles

old admiral poached pear

chocolate sauce

affogato

desserts thirteen

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cheese

daily selection imported and local
twenty five

nelsons brasserie is available for private events 7 days a week - breakfast lunch dinner
sit down events for up to 70 people - stand up events for up to 100 people
please ask staff for further information or call rebecca during office hours on 02 9251 4044

nelsons brasserie

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gst inclusive April 12