

u
p
s
t
a
i
r
s

parma ham artichoke summer salad leaves

fresh merideth goats curd
seventeen

grilled mooloolaba king prawns

garlic butter
nineteen

nelsons poached quail caesar

white anchovies crisp prosciutto chevre
nineteen

steamed seafood momo

nepalese dipping sauce
seventeen

cured nz mt cook pastrami king salmon

smoked eel cream salad greens
nineteen

.....

todays fresh catch

market price

new season lamb rack

seasonal vegetables mint bearnaise
thirtysix

sicilian style festive pork chop oregano pepper salt

onion barberry and red wine vinegar green olives toasted pine nuts
thirtysix

himalayan spiced kingfish curry

traditional nepalese spices black mustard seed rice
thirtyfive

spice rubbed turkey tenders

braised leaks red currant jus
thirtyfive

grass fed aged nz porterhouse

café de paris butter traditional potato dauphinoise or pommes frites
thirtysix

.....

the lords berry mess

meringue mixed berries pistachio rosewater scented cream persian floss

christmas pudding

brandy sauce double cream

vanilla pannacotta

raspberry coulis with honey peaches

self saucing chocolate fondant

double cream

affogato

desserts sixteen fifty

cheese board

daily selection imported and local

twenty six fifty

*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*

lord nelson brewery hotel

19 kent street the rocks nsw 2000 australia
ph +61 2 9251 4044 fax +61 2 9251 1532 www.lordnelson.com.au
gst inclusive
DECEMBER 18