

hazelnut crusted duck liver parfait piccalilli cornichons watercress charcoal lavosh
twentynine

pan seared skull island tiger prawns garlic shrimp and soybean butter (gf)
twentyeight

caramelised smoked scamorza marinated mushrooms lemon myrtle pebre sourdough
twentyseven

heirloom tomatoes cucumber pickled onions creamed chickpeas cashew masala (vegan,gf,df)
twentysix

fish of the day *market price*

spaghetini of qld moreton bay bugs blue swimmer crab garlic chilli parsley lemon *forty*

spaghetini creamy peas and zucchini basil lemon ricotta orange pangrattato *thirty*

line caught nz pink snapper goan coconut curry cucumber mint yoghurt papadums (gf) *fortytwo*

roasted grassfed lamb rack braised fennel soft white polenta vincotto (df, gf) *fortysix*

game farm duck breast chestnut speck and onion puree pickled beets orange jus (df, gf) *fortyfive*

char-grilled nz grass fed sirloin café de paris choice of potato *fortyeight*

crisp skin pork belly sweet chilli kaffir lime snake beans coriander jus (gf) *fortyone*

new york baked chocolate cheesecake berry and lemon compote

quince apricot almond crumble vanilla ice cream

affogato (gf)
desserts eighteen

cheese selection wild honey, fig & walnut bread, grapes, apricots
forty-five

seasonal specials and daily delicacies

please ask our staff for further information or email us at functions@lordnelson.com.au