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ortiz anchovies
nineteen

daily seafood crudo on homemade crostini
twenty-five

steamed momo (dumplings)
nepalese dipping sauce
nineteen fifty

baked onion
vannella burrata
twenty-one

asian style pork ribs
spiced mango jam
twenty-three

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todays fresh catch
market price

free range spatchcock
cannellini beans thyme speck
thirty-seven

clay pot kinkawooka mussels
three sheets speck ginger infused broth or chilli pomodoro
thirty-six or entrée size twenty-two

seasoned grass-fed double lamb cutlets
seasonal roasted vegetables hummus
thirty-eight

himalayan spiced kingfish curry
traditional nepalese spices black mustard seed rice pappadum
thirty-six

grass fed aged nz porterhouse
café de paris butter mash or pommes frites
thirty-seven

cacio e pepe pecorino romano or chilli crab lobster spaghetti
twenty-seven *thirty-two*

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vanilla pannacotta
honeycomb and nectarine

dark and white chocolate mousse
double cream almond

warm spiced pears
homemade old admiral strong dark ale ice cream

affogato
desserts sixteen fifty

cheese selection
imported and local
twenty-six fifty

seasonal specials and daily delicacies please ask wait staff

*available for private events 7 days a week - lunch or dinner
sit down events for up to 80 people - stand up events for up to 110 people
please ask our staff for further information or call us on 02 9251 4044 or email us at functions@lordnelson.com.au*