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**spanish ortiz anchovies**  
charred garlic brew grain sourdough  
*twenty-three fifty*

**vannella burrata with heirloom tomatoes (gf)**  
evoo basil  
*twenty-two*

**nt skull island garlic tiger prawns (gf)**  
*twenty-four*

**roasted marinated duck breast (gf)**  
plum tamarind sauce cucumber angel hair chilli  
*twenty-four*

**todays fresh catch**  
*market price*

**himalayan spiced hiramasa kingfish curry (gf)**  
traditional nepalese spices black mustard seed rice pappadum  
*thirty-six*

**chilli crab lobster spaghetti or roasted seasonal vegetables spaghetti parmesan**  
*thirty-five* *twenty-eight*

**poultry of the day**  
*thirty-seven*

**roast seasonal lamb rack (gf)**  
eschalot chimichurri  
*thirty-nine*

**grass-fed aged nz porterhouse**  
café de paris butter pommes frites  
*fourty-six*

**flourless chocolate mud cake (gf)**  
*ki cream*

**coconut cream caramel**

*desserts eighteen*

**affogato** *sixteen fifty*

**cheese selection**  
brew grain sourdough water crackers malfroy's gold wild honeycomb nsw seasonal fruits  
and walnuts  
*thirty-five*

**seasonal specials and daily delicacies**

*please ask our staff for further information or email us at [functions@lordnelson.com.au](mailto:functions@lordnelson.com.au)*

**lord nelson brewery hotel upstairs restaurant summer 2022**

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