

THE STORY OF OUR BEERS BREWED ON SITE

In 1986, The Lord began brewing it's own Ale's on site, creating Sydney oldest pub brewery. Every beer is still brewed here today, naturally and without preservatives, just as it should be.

From our much loved house favourites Three Sheets Pale Ale and Old Admiral, to our rotating seasonal brews, each pint carries the hallmarks of tradition, quality, and unmistakable character.



STAY UP TO DATE

From new brews to special events and pub traditions, stay up to date with

The Lord and see what's pouring next.

Head to our website www.lordnelsonbrewery.com



BOOK YOUR FUNCTION WITH US

Host your next event in one of Sydney's most historic pubs. With sandstone walls, warm spaces, hearty food and award winning ales brewed right here on site. The Lord is the perfect backdrop for birthdays, gatherings or celebrations of any size.

Raise a glass and make your occasion part of The Lord's story.

Don't forget to follow us on socials and share your favourite Lord story.

  [lordnelsonbrewery](https://www.lordnelsonbrewery.com)

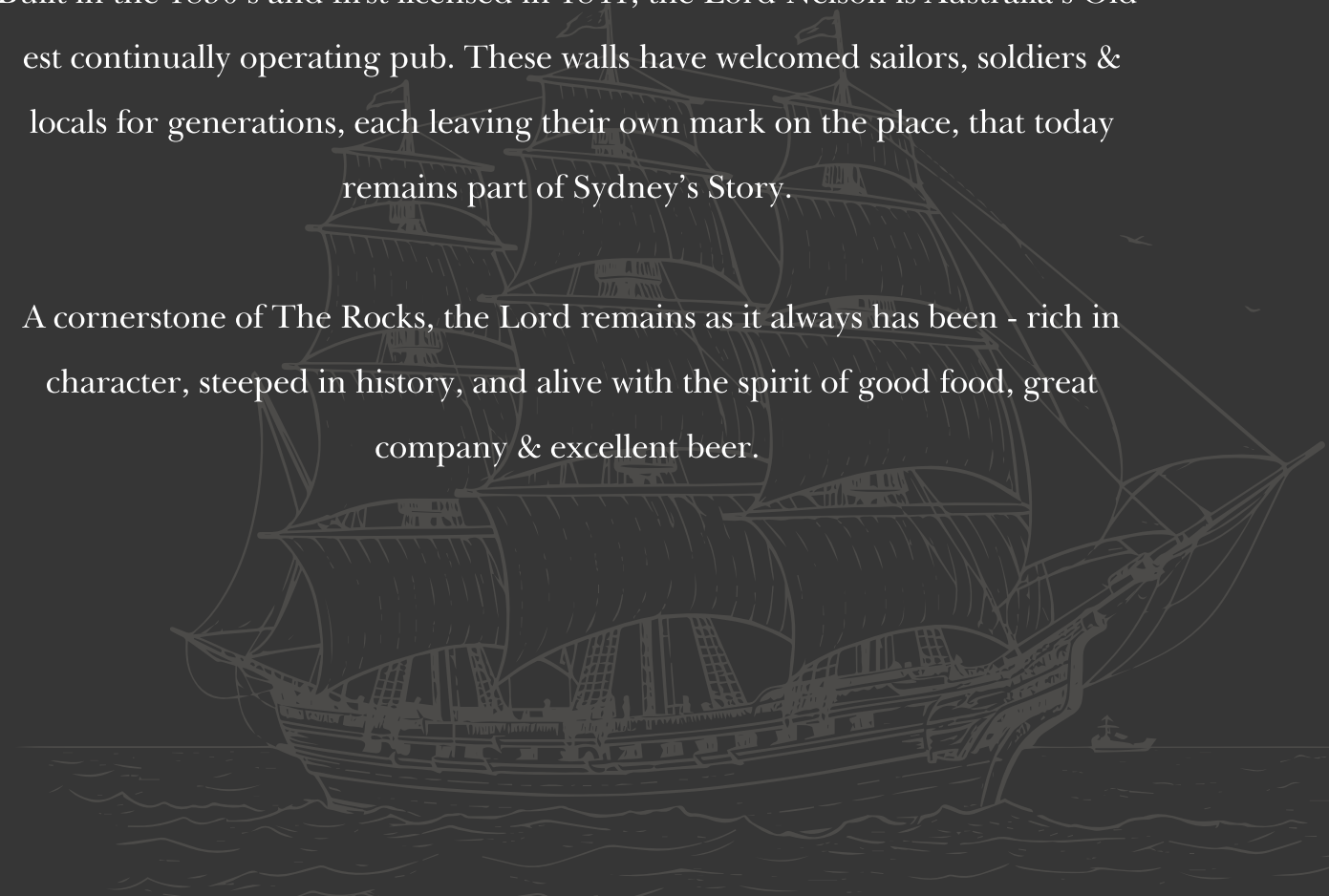


Welcome to The Lord Nelson Brewery – where history meets a perfect pint. Brewed on-site, poured fresh, and paired with pub classics. Raise a glass and make yourself at home.

THE STORY OF LORD NELSON

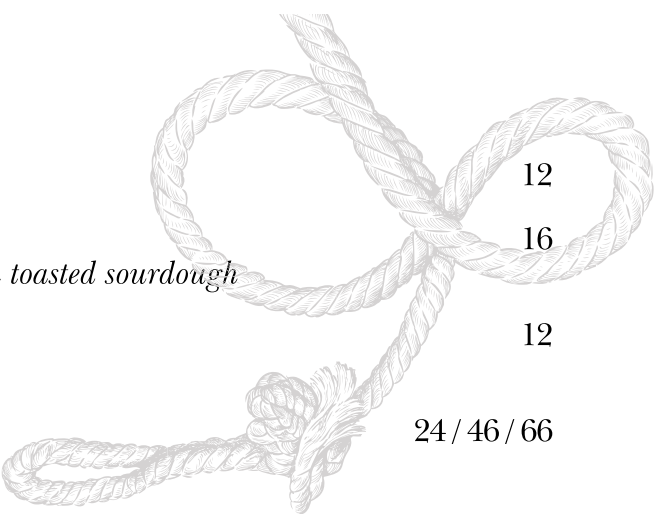
Built in the 1830's and first licensed in 1841, the Lord Nelson is Australia's Old-est continually operating pub. These walls have welcomed sailors, soldiers & locals for generations, each leaving their own mark on the place, that today remains part of Sydney's Story.

A cornerstone of The Rocks, the Lord remains as it always has been - rich in character, steeped in history, and alive with the spirit of good food, great company & excellent beer.



STARTERS & SHARES

Marinated Australian Olives (v, gf)	12
Welsh Rarebit (v) <i>Three Sheets Ale, aged cheddar and English mustard on toasted sourdough</i>	16
Sonoma Sourdough (v) (2pcs) <i>Roasted wattle seed butter</i>	12
Sydney Rock Oysters (gf, AS) (4 / 8 / 12) <i>Saltbush mignonette</i>	24 / 46 / 66
English Style Pork Pie <i>Mango chutney, hot English mustard</i>	12
Fried Calamari (IS) <i>Spiced salt, lemon, aioli</i>	26
Drunken Chicken Wings <i>Spiced Royal Red glaze, shallots</i>	18
Ploughman’s Board <i>Ham off the bone, aged cheddar, chicken and pork terrine, pickled egg, relish, sourdough</i>	28
Potato wedges (v) <i>Sour cream, chilli tomato relish, shallots</i>	16



SALADS

Pumpkin, Beetroot & Goats Cheese (v, gfo) <i>Roasted pumpkin, beetroot, barley, zucchini, goats cheese, seed crumb, watercress, herb dressing</i>	24
Cobb Salad (gf) <i>Salad greens, bacon, cheddar, cucumber, tomato, avocado, green goddess dressing</i>	25
Add Ons <i>Grilled chicken +6, Grilled King Prawns (2) (AS) +18, Avocado +4</i>	

BURGERS

The Lords Beef Burger <i>Wagyu beef patty, bacon, cheese, pickles, lettuce, tomato, burger sauce</i>	26
Buttermilk Chicken Burger <i>Crispy chicken, lettuce, cheese, pickles, peri peri mayo</i>	25
Fish Burger (IS) <i>Panko-crumbed NZ ling, lettuce, pickles, tartare</i>	28
Add Ons <i>Burger patty +7, Fried chicken +6, Bacon +4</i>	

SIDES

Chips (v) <i>Served with aioli or curry sauce</i>	14	Grilled Broccolini (v, gf) <i>Herb butter</i>	16
Sweet Potato Fries (v) <i>Peri peri mayonnaise</i>	16	Garden Salad (v, gf) <i>Salad greens, tomato, cucumber, red onion, cheddar, house dressing</i>	15
Bacon & Cabbage Colcannon <i>Creamy potato mash, bacon, cabbage, shallots</i>	16		

LORD CLASSICS

Cumberland Sausage & Mash <i>Traditional Cumberland sausage, Victory Bitter onions, bacon and cabbage colcannon</i>	28
Aussie Beef Pie <i>Creamy mash, mushy peas, rich gravy</i>	21
Three Sheets Beer-Battered Fish & Chips (MS) <i>Signature ale batter, salad, tartare sauce</i>	32
Lords Chicken Curry <i>Mild spiced curry, basmati rice, grilled roti, cucumber raita</i>	30

PUB FAVOURITES

Chicken Schnitzel <i>House-crumbed chicken breast, chips, salad, choice of sauce</i>	29
Chicken Parmigiana <i>Leg ham, napoli sauce, mozzarella, pecorino, chips, salad</i>	33
Blue Swimmer Crab Spaghettoni (AS) <i>Chilli, garlic, lemon, parsley and EVOO</i>	36
Pearl Barley & Mushroom Risotto (v) <i>Roasted mushroom, herb oil and sourdough crumb</i>	32
250g Wagyu Rump MB4+ <i>Served with chips, salad and choice of sauce</i>	42
300g Black Angus Scotch Fillet MB2+ <i>Served with chips, salad and choice of sauce</i>	46
300g Riverina sirloin MB2+ <i>Served with chips, salad and choice of sauce</i>	53
Sauce Add Ons +3 <i>Gravy, Mushroom, Peppercorn, Café De Paris</i>	

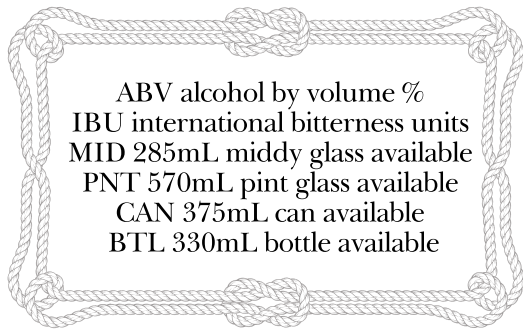
LITTLE SAILORS

Cheeseburger & Chips <i>Beef patty, cheese, chips</i>	14
Fish & Chips (MS) <i>Battered fish fillet, chips</i>	14
Grilled Chicken & Chips <i>Grilled chicken pieces, chips</i>	14
Pasta (v) <i>Napoli sauce or butter, parmesan</i>	14

DESSERTS

Apple & Blackberry Crumble <i>Vanilla custard or vanilla ice cream</i>	15
Three Sheets Sticky Toffee Pudding <i>Warm butterscotch sauce, vanilla ice cream</i>	15
Brewer’s Sundae (share) <i>Vanilla & chocolate ice cream, ale caramel, stout brownie, grain toffee, crumble, whipped cream</i>	24
Daily Selected Cheese <i>Cheese selection, served with crackers & condiments</i>	24

v vegetarian • vg vegan • vgo vegan option • gf gluten free
• df dairy free • n contains nuts • IS imported seafood • AS Australian seafood • MS mixed seafood
Whilst we make every effort to accommodate dietary needs, we cannot guarantee that our food will be entirely allergen-free. Our menu may contain allergens & is prepared in a kitchen that handles nuts, shellfish, & gluten.



ABV alcohol by volume %
IBU international bitterness units
MID 285mL middy glass available
PNT 570mL pint glass available
CAN 375mL can available
BTL 330mL bottle available



Quayle Ale Summer Ale

A refreshing, easy-drinking ale with subtle malt flavours & citrus aromas. Hallertau hops & lighter malts make this beer highly sessionable - perfect for a summer's day.

4.2% ABV 18 IBU MID PNT

Victory Bitter British Pale Ale

Malty with caramel overtones & generously hopped with English varieties for a spicy mild bitterness. A classic British style ale.

5.0% ABV 36 IBU MID PNT

Trafalgar English Bitter Pale Ale

Brewed with British malts & hops which give flavours on biscuit malt on the palate & a long dry finish. A great session ale.

4.2% ABV 28 IBU MID PNT

Old Admiral Dark Ale

Our strong dark ale, brewed from the outset, is a full-bodied British & German malt-driven deep red ale.

6.1% ABV 32 IBU MID PNT CAN BTL

Three Sheets Australian Pale Ale

Lifted floral & citrus aromas with a balanced malty dry finish. The house favourite here at The Lord.

4.9% ABV 29 IBU MID PNT

Nelson's Blood Porter

Roasted specialty malts for a rich & creamy ale with chocolate & mocha characters & a smooth roasted finish.

5.0% ABV 32 IBU MID PNT

— | Seasonal brews available - check out what's pouring! | —

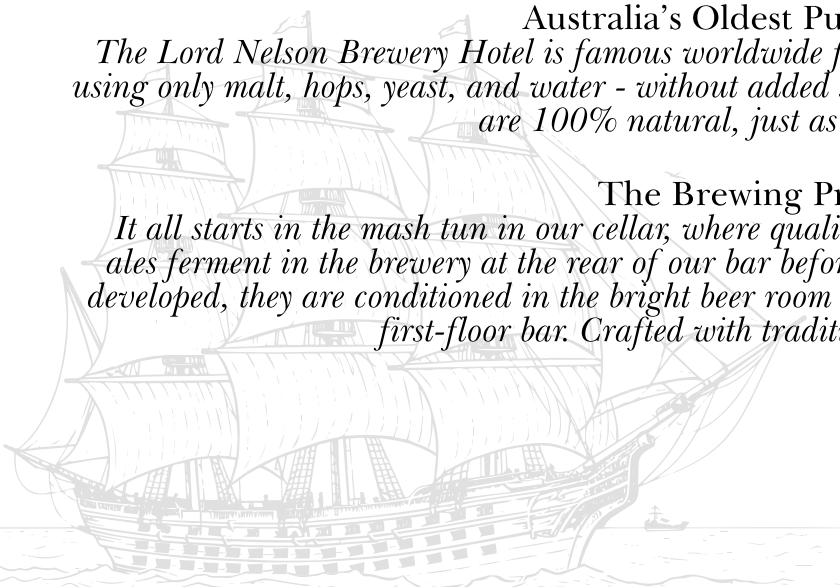
Can't decide which beer to try first?
*Enjoy a tasting paddle with
four 200ml pours of our finest beers.*

Australia's Oldest Pub Brewery

The Lord Nelson Brewery Hotel is famous worldwide for its award-winning natural ales. Brewed using only malt, hops, yeast, and water - without added sugars, preservatives, or additives. Our beers are 100% natural, just as they should be.

The Brewing Process

It all starts in the mash tun in our cellar, where quality malt & water combine. From there, our ales ferment in the brewery at the rear of our bar before maturing in the cellar below. Once fully developed, they are conditioned in the bright beer room before flowing fresh through the taps of our first-floor bar. Crafted with tradition, served with pride.



CHAMPAGNE + SPARKLING

	120ml	btl
Nv O'leary Walker Hurtle Brut - Adelaide Hills SA	14.0	68.0
Nv Jansz Premium Cuvee - Tamar Valley TAS		75.0
Nv Pol Roger - Epernay France 375ml		90.0
Nv Pol Roger - Epernay France	30.0	180.0
Nv Pierre Gimonnet Blanc De Blanc - Les Bourges FR		210.0
Nv Bandini Prosecco Doc - Veneto ITA	12.5	60.0
Nv Bleasdale Sparkling Shiraz - Langhorne Creek SA		60.0
Nv Dunes + Greene Split Pink Moscato - Angaston SA	200ml	12.5

WHITE

	150ml	500ml	Btl
23 Piggs Peake Sows Ear Semillon - Hunter Valley NSW			75.0
23 Pencarrow Sauvignon Blanc - Martinborough NZ	11.5	36.0	55.0
24 Heggies Vineyard Cloudline Chardonnay - Eden Valley SA	9.0	31.5	41.5
23 Rieslingfreak Riesling - Clare Valley SA	13.0	40.0	65.0
24 Tomfoolery Fox Whistle Pinot Gris - McLaren Vale SA	12.5	38.0	60.0
21 Scarborough Yellow Label Chardonnay - Hunter Valley NSW			75.0

ROSÉ

	150ml	500ml	Btl
22 Domaine La Colombe Rose - Provence FR	15.0	50.0	75.0
23 Tomfoolery Trouble And Strife Rose - Barossa Valley SA	12.0	40.0	60.0

CHILLED RED

	150ml	500ml	Btl
21 Bertrand Bespoke Mourvedre - Heathcote	15.0	52.5	75.0

RED

	150ml	500ml	Btl
18 Haydens Folio 64 Grenache - Light Pass Barossa Valley	15.0	45.0	75.0
21 Pencarrow Pinot Noir - Martinborough NZ	12.5	38.0	62.0
20 Fromm Pinot Noir - Marlborough NZ			100.0
21 Smith And Hooper Merlot - Wrattenbully SA	11.5	33.0	51.0
21 Tumblong Hills J Block Cuvee Cabernet Sauvignon - Gundagai NSW	12.5	37.0	60.0
22 Teusner Moments Of Clarity Shiraz - Barossa SA	9.0	31.5	41.5
18 Eloquesta Winter Harvest Shiraz - Mudgee NSW	13.5	40.0	65.0
21 Picardy Shiraz - Pemberton WA			90.0
20 Lot 462 Nebbiolo - Barossa Valley SA			89.0
22 Tomfoolery Burla Negra Tempranillo - Barossa Valley SA			72.0
18 Yalumba Fdr Cabernet Shiraz - Barossa Valley SA			130.0
22 Bowen Estate Cabernet Sauvignon - Coonawarra SA			90.0

COCKTAILS

	jug	gls
Aperol Spritz - <i>Aperol, prosecco</i>		18.0
Hickson Summer Cup - <i>Hickson House Wild Rose Gin, dry ginger ale</i>	45.0	16.0
Bloody Sour - <i>Four Pillars Bloody Shiraz Gin, Schweppes bitter lemon</i>		16.0
Sparkling Paloma - <i>Jose Cuervo Especial Tequila, Fevertree grapefruit soda</i>		20.0
Fevertree Margarita - <i>Jose Cuervo Especial Tequila, Fevertree margarita mix</i>		20.0
Old Fashioned - <i>Makers Mark, bitters, sugar</i>		20.0
Hickson Negroni - <i>Hickson House Dry Gin, Campari, sweet vermouth</i>		21.0
Bloody Mary - <i>Absolut Vodka, tomato juice, lemon, Tobasco, Worcestershire</i>		15.0