u p **s** t a i r s

ortiz spanish anchovies garlic croutons *twentynine*

figs goat curd piccalilli sorrel (v,gf) *twenty*

best tomatoes basil vincotto (vegan,df,gf) *twentytwo*

nth qld king prawn brown butter capers lemon (gf) *twelvefifty ea*

seared pacific scallop cauliflower mayo parsley salmon pearls (gf) *eight ea*

todays cured meat plate whipped ricotta semidried tomatoes lavosh *thirtyone*

fish of the day *market price*

spaghettini of blue swimmer crab and balmain bug garlic chilli parsley lemon *fortynine*

line caught nz pink snapper goan curry jeera rice coriander yoghurt papadum (gf) *fortytwo*

vegan kaffir lime and coconut curry jeera rice coriander papadum (df,gf) *thirtytwo*

pan roast game farm spatchcock nduja roman beans black barley aioli (df,gf) *fortyeight*

chargrilled lamb barnsley chop pomme puree lyonnaise sherry vinaigrette (gf) *fortynine*

chargrilled grassfed flinders island sirloin café de paris pomme frites *fortyeight*

chargrilled king river pork cutlet potato leek gratin mushroom brandy sauce (df,gf) *fortyseven*

thai tea crème brulee

frangelico chocolate mousse hazelnut and quinoa crunch

affogato (gf)

desserts eighteen

cheese selection wild honeycomb, walnut, lavosh, crackers, grapes, apricots
forty-five

seasonal specials and daily delicacies

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

head chef tristan john rigby lord nelson brewery hotel upstairs restaurant autumn 2024

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