A DINING EXPERIENCE IN ONE OF SYDNEY'S OLDEST PUBS

Historic Heart. Modern Palate.

BREAD

Sonoma sourdough, roasted wattle seed butter v gfo 6ea

BITES

Sydney Rock Oysters, natural or dressed, finger lime, saltbush mignonette gf as 6.5ea
Chicken Liver Parfait, Nelson's Blood porter jelly, toasted brioche, pickled shallots 18
Welsh Rarebit sourdough, Three Sheets mornay v 16

ENTRÉE

Baked Gruyere & Onion Tart, slow-cooked Nelson's Blood onions, whipped goats cheese, watercress v 26
Chargrilled King Prawns, chilli butter, finger lime (3) gf dfo as 34
Citrus-cured Salmon, native citrus dressing, cucumber, fennel, dill, salmon roe gf as 32
Beef Crumpet, slow-braised beef cheek, Old Admiral onion jam, horseradish cream 26
Roasted Pumpkin & Macadamia, whipped cashew cream, native pesto, toasted seed crumb vg gf n 24

MAINS

Daily Market Fish as MP
Blue Swimmer Crab Spaghettini, chilli, garlic, lemon, parsley butter as 38
Lord Nelson Seafood Pie, salmon, prawns, mussels, market fish in shellfish veloute, colcannon mash as 42
Half Bannockburn Chicken, Quale Ale jus, bread sauce, roasted shallots gfo dfo 36
Herbed Lamb Backstrap, smoked eggplant puree, braised leek, jus gf df 44
Potato Gnocchi, chargrilled mushrooms, warrigal greens, macadamia pesto, pecorino vgo n 32

LORD'S SIGNATURE

600g Rib Eye on the bone, chimichurri, jus gf df 95
800g Dry Aged Pork Tomahawk, apple and rosella chutney gf, df 85
300g Riverina Sirloin MB3+, Cafe de Paris butter gf dfo 53
500g Chateaubriand, classic Diane sauce gf dfo 110

SIDES

Triple Cooked Chats, rosemary salt, native herb mayonnaise vgo 16
Cos Heart Salad, pickled eschalots, radish, herb dressing vg gf 12
Charred Broccolini, chilli garlic butter, macadamia crumb v gf n 18
Heirloom Tomatoes, goats cheese, barrel-aged balsamic v gf 18
Roasted Carrots, spiced Royal Red glaze, shallots v gf 16
Baked Cauliflower, cheese sauce, sourdough crumb v 16

CONDIMENTS *4ea*

Diane Sauce / Red Wine Jus / Chimichurri / Native Herb Mayonnaise / Café de Paris

v vegetarian • vg vegan • vgo vegan option • gf gluten free
gfo gluten free option • df dairy free • dfo dairy free option • n contains nuts
as australian seafood • is international 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 and is prepared in a kitchen that handles nuts, shellfish, and gluten.

UPSTAIRS
AT LORD NELSON

EXQUISITE DINING & AWARD-WINNING WINES

Our menu showcases the finest local and seasonal produce, paired with a meticulously curated selection of wines from Australia and beyond—earning us a prestigious 3-glass rating for the Best Pub Restaurant Wine List.