



GROUP GATHERING AT THE LORD NELSON

PORCHETTA RIVERINA STRIPLOIN MB3 + TODAYS MARKET FISH

A selection of premium roasted meats, crispy golden potatoes, seasonal vegetables, Yorkshire puddings and rich, savory gravy

SHARED SIDES

Yorkshire Puddings
Cauliflower Cheese
Crispy Golden Potatoes
Roasted Seasonal Vegetables
Butter Lettuce Salad
Gravy Pot

\$88 per head

Menu is inclusive of antipodes, coffee and service.



2-COURSE SET MENU ALTERNATIVE SERVE

Sonoma sourdough, bone marrow butter + add on \$8pp

ENTRÉES

Beetroot carpaccio, horseradish cream, candied walnuts, gf, v, n

Grilled king prawn, preserved lemon butter, native geraldton wax, finger lime, chive oil gf, dfo

Pepper berry, lemon myrtle and Hickson House gin cured salmon,

pickled cucumber, crème fraîche, rye crisp, pearls gf, dfo

Free-range chicken & pork country terrine, native fig relish, charred sourdough, pickles gfo, df

MAINS

Linguine of blue swimmer crab, chilli, lemon, soft herbs, garlic pangrattato

200g Black Angus Tenderloin, portobello mushroom, beer braised fondant gfo, dfo

Native Saltbush Crust Lamb Rump, charred sugarloaf cabbage, fermented garlic purée, lamb jus gfo, dfo

Cauliflower Steak, tikka sauce, yoghurt, hazelnut crumb v, gf, dfo

v vegetarian • vg vegan • vgo vegan option • n contains nuts

gf gluten free • gfo gluten free option • df dairy free • dfo dairy free option

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.



\$85 SHARE MENU

BITES

Half shell scallop, black pudding, carrot puree gf, dfo

Welsh rarebit, sourdough, three sheets mornay v

SHARED ENTREES

Beetroot carpaccio, horseradish cream, candied walnuts gf, vg

Free-range chicken & pork country terrine, native fig relish, charred sourdough, pickles gfo, df

SHARED MAINS

600g Rib eye pinnacle Mb4+, chimichurri, jus gf, df

Blue Swimmer Crab Spaghettoni, chilli, lemon, soft herbs, parmigiano reggiano

SHARED SIDES

Triple cooked chips, horse radish aioli vgo

Butter lettuce salad, house dressing, baby onion, bronze fennel vg

v vegetarian • vg vegan • vgo vegan option • n contains nuts

gf gluten free • gfo gluten free option • df dairy free • dfo dairy free option

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.



3-COURSE SET MENU ALTERNATIVE SERVE

Sonoma sourdough, bone marrow butter + add on \$6pp

ENTRÉES

Beetroot carpaccio, horseradish cream, candied walnuts, gf, v, n

Grilled king prawn, preserved lemon butter, native geraldton wax, finger lime, chive oil gf, dfo

Pepper berry, lemon myrtle and Hickson House gin cured salmon,

pickled cucumber, crème fraîche, rye crisp, pearls gf, dfo

Free-range chicken & pork country terrine, native fig relish, charred sourdough, pickles gfo, df

MAINS

Linguine of blue swimmer crab, chilli, lemon, soft herbs, garlic pangrattato

200g Black Angus Tenderloin, portobello mushroom, beer braised fondant gfo, dfo

Native Saltbush Crust Lamb Rump, charred sugarloaf cabbage, fermented garlic purée, lamb jus gfo, dfo

Cauliflower Steak, tikka sauce, yoghurt, hazelnut crumb v, gf, dfo

DESSERTS

Treacle tart with lemon myrtle golden syrup & citrus zest filling, macadamia shortcrust, clotted cream

Beer laced sticky toffee pudding brown butter, butterscotch, vanilla cream, pop sorghum

Sorbet - lemon, mango, passion fruit v, df, gf

v vegetarian • vg vegan • vgo vegan option • n contains nuts

gf gluten free • gfo gluten free option • df dairy free • dfo dairy free option

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.



FUNCTIONS

As Sydney's oldest continually licensed hotel, located in the historic rocks precinct & home of Australia's oldest brewery. The Lord is recognised around the world for its award winning beers, wine list, food & accommodation.

With two spaces available for your next function,
The Lord will help you create the perfect venue for you & your guests.

Cnr Kent & Argyle Streets, The Rocks NSW 2000

+61 2 9251 4044 • functions@lordnelson.com.au • www.lordnelsonbrewery.com.au

UPSTAIRS RESTAURANT

The upstairs restaurant located on the first floor of the hotel, provides the perfect setting for a sit down or stand-up function. With exposed sandstone walls & rustic charm together with exceptional food, wine & service we can turn your event into a successful & memorable one.

The room can seat up to 75 guests & stand-up events up to 100 guests. The restaurant can be reserved for private use 7 days a week for lunch & dinner. There is no room charge, however a \$6000.00 minimum spend on food & beverage applies on Wednesday, Thursday, Friday & Saturday lunch & dinner. *

Drinks are charged on consumption & you are able to select them from our award-winning wine list & our own brewed in house tap beer.

We offer the following dining options:

2-course alternate-serve set menu – \$75 per person

3-course alternate-serve set menu – \$90 per person

Shared menu – \$85 per person

Canapé-style cocktail menu – from \$45 to \$75 per person

Please note that menus are supplied upon request and may be subject to change closer to the date of your event. A compulsory 10% gratuity will be added to the final bill.

TV/AV available.

**negotiable upon request*



CANAPÉ MENU

UPSTAIRS

Also available for back bar functions (minimum spend of \$400 applies)

\$45pp

choose

3 items from group one
2 items from group two

\$65pp

choose

3 items from group one
3 items from group two
1 item from group three

\$75pp

choose

3 items from group one
3 items from group two
3 items from group three

GROUP ONE

cocktail pies - steak pie | chicken & leek pie
cocktail rolls sausage rolls | spinach and feta rolls v
heirloom tomatoes garlic evoo bruschetta vg
ricotta pastry triangles v
steamed bbq pork bun
large vegetable spring roll v
mini foccacia pizza- vegetarian | seafood | meat
bowls of wedges vg

GROUP TWO

pork and asian greens dumpling
arancini balls - 2 cheese arancini v
lamb kofta gf | beef kofta skewers gf
karaage chicken pieces
salt n pepper squid | salt n pepper prawn gf
chicken and prawn siu mai
mini burger - pulled chicken | classic beef burger | plant based patties

GROUP THREE

seared pacific scallop, salmon pearls gf
shuck to order sydney rock oysters gf
chargrill chicken skewer w satay sauce gf
prawn skewer w chilli and basil gf
traditional beef empanada
assorted macarons
mini brownies - coconut caramel | espresso | lemon crisp | red velvet | salted caramel

ADDITIONAL PLATTERS

serves 10 people

cheese selection \$60
charcuterie board \$60
large ploughman's platter (v) \$60
selection of dips (v) \$40



BAR

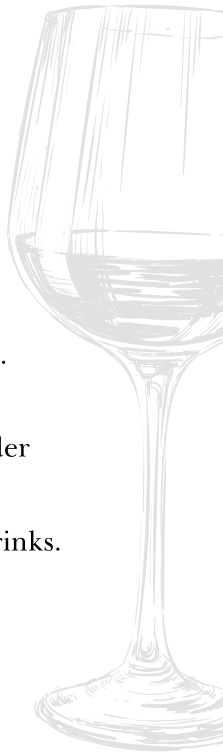
Functions can be held in our bar on the ground floor of the hotel.

The area available is located beside our in-house brewery.

The back bar space is available for groups of 25 guests sitting, or standing events up to 50 guests. Our front bar area (featured below) offers up to 20 guests seated.

No room hire charge applies however, we require a \$400 minimum spend if choosing to pre order canapes.

A bar tab may be started with a credit card and ID. Alternatively, guests can pay for their own drinks. Bar food available everyday from noon till late.



CANAPÉ MENU

BACK BAR PLATTER

large ploughman's platter selection of our home-made damper, cheddar cheese, pickled onions, pickled eggs, mustard, chutney & pickles	per 10 people	\$60
---	---------------	------

selection of dips served with foccacia bread v	per 10 people	\$40
--	---------------	------

FOOD SELECTION - MINIMUM 20 PIECES

shuck to order sydney rock oyster w chardonnay vinaigrette gf	each	\$7
---	------	-----

mini burger your choice: pulled chicken, classic beef burger or plant based patties	each	\$7 / \$8 / \$6
---	------	-----------------

heirloom tomatoes garlic evoo bruschetta vg, df	each	\$3.50
---	------	--------

cocktail pies - steak pie chicken & leek pie	each	\$4
--	------	-----

cocktail sausage rolls cocktail spinach and feta rolls	each	\$5
--	------	-----

large mixed vegetable spring roll vg	each	\$5
--------------------------------------	------	-----

bbq pork bun	each	\$5
--------------	------	-----

arancini balls - 2 cheese arancini v	each	\$4
--------------------------------------	------	-----

ricotta cheese triangle v	each	\$4
---------------------------	------	-----

lamb kofta skewer df beef kofta skewer gf, df	each	\$6
---	------	-----

salt n pepper squid df salt n pepper prawns gf, df	each	\$4
--	------	-----

karaage chicken pieces	each	\$4
------------------------	------	-----

pork & asian greens dumpling	each	\$4
------------------------------	------	-----

chicken & prawn siu mai	each	\$6
-------------------------	------	-----

focaccia pizza – vegetarian v	mini pieces	\$5
-------------------------------	-------------	-----

focaccia pizza – meat seafood	mini pieces	\$5
---------------------------------	-------------	-----

bowl of wedges with sweet chilli and sour cream gf, vg	bowl	\$12
--	------	------

assorted macarons	each	\$4
-------------------	------	-----

brownies - coconut caramel / espresso / lemon crisp / red velvet / salted caramel	each	\$4
---	------	-----

TERMS & CONDITIONS

To take bookings we require a credit card pre- authorisation. Nothing will be debited from your card when making the booking, however, if you cancel within 24 hours of your booking or don't show up, a cancellation fee of \$50 per person will be taken as specified on our online booking system.

If you use our sites and services, you will receive communication via electronic messages, this will include mail, text messages in accordance with the venue's privacy policy. If you no longer want to be part of the venue's customer database or to be contacted in this manner, please unsubscribe if you receive an email or contact the venue directly to be removed.

Final bill must be paid in full on the completion of the event.
It must be paid with a credit card or cash.

Final numbers must be confirmed 3 days prior to the event.
This is the number of guests that will be catered for & must therefore be paid for.

Final food and beverage choices must be confirmed 1 week prior to the event.

Any damage, loss of property or breakages must be paid for by the client.

All evening functions, bar & restaurant must conclude by 11pm.

