

UPSTAIRS

AT THE LORD NELSON

THE SHARED ROAST

\$80 PER PERSON

A generous, traditional roast, designed for the whole table to share
Available for groups of 20 or more

TO START

SONOMA SOURDOUGH ROLL

roasted wattle seed butter v

FROM THE ROAST (choose 3)

PORCHETTA

slow-roasted pork with crisp crackling, herbs & pan juices df gf

RIVERINA STRIPLOIN MB3+

roasted Riverina beef striploin, served pink & carved for the table df gf

AUSTRALIAN MARKET FISH

chef's daily selection, seasonal accompaniments df gf

ROAST CHICKEN SUPREME

succulent roast chicken supreme, herbs & savoury roasting juices df gf

FOR THE TABLE

YORKSHIRE PUDDINGS

golden, fluffy & made for plenty of gravy v

CAULIFLOWER CHEESE

roasted cauliflower baked in a rich, creamy cheese sauce v

CRISPY GOLDEN POTATOES

crunchy roasted potatoes with sea salt & herbs vg df gf

COS HEART SALAD

pickled eschallots, radish, herb dressing vg gf

ROASTED SEASONAL VEGETABLES

a changing selection of market vegetables, roasted until caramelised vg df gf

GRAVY POT df gf

TO FINISH

PETIT FOURS

Chef's seasonal selection

UPSTAIRS

AT THE LORD NELSON

THE LORD'S SUPPER

\$79 PER PERSON

Choose 2 options from each course, we'll serve them alternatively
Available for groups of 12 or more

TO START

SONOMA SOURDOUGH ROLL

roasted wattle seed butter v

ENTREES

ROASTED PUMPKIN & MACADAMIA

whipped cashew cream, native pesto, toasted seed crumb vg df gf n

CHARGRILLED KING PRAWNS

chilli garlic butter, finger lime gf

CITRUS-CURED SALMON

native citrus dressing, cucumber, fennel, dill, salmon roe df gf

SLOW-BRAISED BEEF CHEEK CRUMPET

Old Admiral onion jam, horseradish cream

MAINS

SHARK BAY BLUE SWIMMER CRAB SPAGHETTINI

chilli, garlic, butter, white wine, pecorino

300G RIVERINA SIRLOIN

broccolini, diane sauce gf

HERBED LAMB BACKSTRAP

smoked eggplant puree, chilli-glazed carrots, jus df gf

POTATO GNOCCHI

chargrilled mushrooms, warrigal greens, macadamia pesto, pecorino v n

UPSTAIRS

AT THE LORD NELSON

THE LORD'S FEAST

\$99 PER PERSON

Choose 2 options from each course, we'll serve them alternatively
Available for groups of 12 or more

TO START

SONOMA SOURDOUGH ROLL

roasted wattle seed butter v

ENTREES

ROASTED PUMPKIN & MACADAMIA

whipped cashew cream, native pesto, toasted seed crumb vg df gf n

CHARGRILLED KING PRAWNS

chilli garlic butter, finger lime gf

CITRUS-CURED SALMON

native citrus dressing, cucumber, fennel, dill, salmon roe df gf

SLOW-BRAISED BEEF CHEEK CRUMPET

Old Admiral onion jam, horseradish cream

MAINS

SHARK BAY BLUE SWIMMER CRAB SPAGHETTINI

chilli, garlic, butter, white wine, pecorino

300G RIVERINA SIRLOIN

broccolini, diane sauce gf

HERBED LAMB BACKSTRAP

smoked eggplant puree, chilli-glazed carrots, jus df gf

POTATO GNOCCHI

chargrilled mushrooms, warrigal greens, macadamia pesto, pecorino v n

DESSERT

STICKY DATE PUDDING

warm butterscotch sauce, vanilla bean ice cream v

DARK BELGIAN CHOCOLATE TART

macadamia praline, Davidson plum compote v

SORBET

lemon, mango, passion fruit vg gf

UPSTAIRS

AT THE LORD NELSON

THE LORD'S BANQUET

\$95 PER PERSON

A shared style menu, designed for the whole table to share
Available for groups of 12 or more

FIRST BITES

CHICKEN LIVER PARFAIT

Nelsons Blood porter jelly, toasted brioche, pickled shallots

WELSH RAREBIT

sourdough, Three Sheets mornay v

SHARED ENTREES

ROASTED PUMPKIN & MACADAMIA

whipped cashew cream, native pesto, toasted seed crumb vg df gf n

CITRUS-CURED SALMON

native citrus dressing, cucumber, fennel, dill, salmon roe df gf

FOR THE TABLE

BANNOCKBURN CHICKEN

Quayle Ale jus, bread sauce, roasted shallots

600G PINNACLE RIB EYE

red chimichurri, Café de Paris butter gf

SHARED SIDES

COS HEART SALAD

pickled eschallots, radish, herb dressing vg gf

TWICE-COOKED CHATS

malt vinegar salt, mayonnaise vg gf

TO FINISH

PETIT FOURS

Chef's seasonal selection