

ortiz spanish anchovies garlic croutons *twentynine*

new season beetroot and goat curd sorrel (v,gf) *twenty*

vine ripe heirloom tomatoes basil vincotto (vegan,df,gf) *twentytwo*

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

seared pacific scallop beurre blanc salmon pearls (gf) *eight ea*

today's cured meat plate whipped ricotta semidried tomatoes lavosh *thirtyone*

fish of the day *market price*

spaghettoni 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 green beans aioli (df,gf) *fortyeight*

chargrilled lamb rack 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

lord nelson brewery hotel upstairs restaurant spring 2024

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