



"EXPERIENCE THE BEST OF N.E.L.S.O.N."

Nature - Exceptional - Local - Safe - Optimistic - Neat

STARTERS

Cured Salmon Mosaic

Served with cultured cream, seaweed and fermented beet juice (GF)

18

Lamb

Baked lamb sweet bread with wasabi Aioli, pickled onions and smoked Soubise sauce, pressed lamb shoulder with Harissa on roasted focaccia

18

Baked Goat Cheese

Pickled walnuts, fermented butternut pumpkin, pumpkin crème, orange and balsamic onions.

18

Scallops

Served in a vermouth sauce on carrot crème with a scallop roe cracker and scallop roe emulsion (GF)

18

Beef Tea

Consommé double with sherry, truffled beef ravioli, root vegetable julienne and beef brisket (DF)

15

MAINS

Roasted Pink Lamb Rump

Served with parsnip purée, citrus parsley and Amaranth tabbouleh and port jus (GF)

35

Seasonal vegetables or potato gratin or salad on the side

Catch Of the Day

Rolled in prosciutto with black risotto
baby spinach and saffron sauce (GF)

39

Seasonal vegetables or potato gratin or salad on the side

12 Hour Slow Cooked Lamb Shoulder

for two

Served with confit garlic spuds, seasonal vegetables and jus (GF)

95

Beef Eye Fillet

Served with egg, beetroot and red wine shallots (GF)

180g- 39

250g- 49

Seasonal vegetables or potato gratin or salad on the side

Beef Cheek

Slow cooked with grilled polenta, sauteed rosemary mushrooms, baby spinach and port jus (GF)

39

Seasonal vegetables or potato gratin or salad on the side

Sword Fish Steak

Panfried with lemon and caper butter, candied Kalamata olives on capsicum and chorizo cassoulet, pomme parmentier and crispy kale (GF)

30

Seasonal vegetables or potato gratin or salad on the side

Gnocchi

Served with baby spinach, blue cheese sauce and caramelised walnuts (v)

25

Add beef fillet strips

30

Vegan Bowl

Fresh and seasonal, healthy and nutritious, gluten and dairy free (VE,GF,DF)

Please ask for our weekly offer

25

SIDES

Fried Rosemary Potatoes (DF)

9

Garden Salad (GF, DF)

9

Shoestring Fries (DF)

9

Seasonal Vegetables (GF)

9

Vegetable of the Week (GF)

Please ask for our weekly offer

9

DESSERT

Baba au Rhum

Served with cardamon ice cream and white chocolate chantilly

15

Ube Panna Cotta

Served on a coconut macaroon with mango sorbet

15

Vanilla and Pumpkin

Vanilla bean ice cream with styrian pumpkin seed oil, pumpkin butter scotch, caramelized pumpkin seeds and pumpkin tuille

15

Earl Grey & Chocolate Cremeaux

Served with salted caramel ice cream, mango coulis and banana cake crumb

15

Cheese Board

Selection of local Artisan cheese with house made relish, fruit and crackers
(GF)

15

Please notify us

We take the presence of allergies and intolerances seriously. Allergen information is provided for all our ingredients and dishes, but please advise us about any allergies or intolerances before you order. We will do our best to offer you a suitable replacement.

AFTER DINNER

Espresso	4.00
Long Black/Americano	4.50
Flat White	5.50
Cappuccino	5.50
Latte	5.50
Mocha	5.50
Hot Chocolate	5.50
Chai Latte	6.00

Soy milk, Almond milk and Oat milk available on request

Selection of Teas: 6.50 each

COGNAC

Remy Martin <i>V.S.O.P.</i>	Cognac, France	12.50
Hennessey <i>V.S.</i>	Cognac, France	11.50
Hennessey <i>V.S.O.P.</i>	Cognac, France	14.50
Hennessey <i>X.O.</i>	Cognac, France	32.50

CALVADOS

Drouin Reserve	Calvados, France	10.50
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DIGESTIFS

Rose Rabbit Orange Liqueur	Cadrona, New Zealand	13.50
Rose Rabbit Cherry Liqueur	Cadrona, New Zealand	13.50
Rose Rabbit Elderflower Liqueur	Cadrona, New Zealand	13.50
Rose Rabbit Butterscotch	Cadrona, New Zealand	13.50
Galliano Sambuca	Tuscany, Italy	9.50
Galliano Vanilla	Tuscany, Italy	9.50
Disaronno Amaretto	Saronno, Italy	9.50
Tia Maria	Usa	9.50
Frangelico	Canale, Italy	9.50
Kahlua	Veracruz, Mexico	9.50
Bailey's	Dublin, Ireland	9.50
Cointreau	France	9.50
Grand Marnier	Neauphe-Le-Château, France	9.50
Bénédictine D.O.M	Normandie, France	9.50
Drambuie	Glasgow, Scotland	9.50
Glayva	Leith, Scotland	9.50
Tuaca	Italy	9.50
Fernet Branca	Argentina	10.50

Ports

Taylor's 10yrs	Vila Nova De Gaia, Portugal	9.50
Taylor's 20yrs	Vila Nova De Gaia, Portugal	15.0