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

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**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 puree, 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 Kalmata 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 and blue cheese sauce (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