brasserie menu

baked brown onion stuffed with goats cheese sun dried tomatos and pine nuts
seventeen

chargrilled blue eyed cod with teriyaki dressing hongarebushi
nineteen

crab and seafood momos
fourteen fifty

hangmans oyster egg chorizo in tomato confit
fourteen

.....

todays fresh catch
market price

slow braised lamb shanks with cardamom and spices of northern india
humous drizzled w le barre olive oil
thirty

cacio e pepe pecorino romano *or* ***chilli crab & lobster spaghettini***
twenty fifty *twenty nine*

garlic and spiced parma wrapped spatchcock
vegetable pannacotta
thirty

himalayan spiced kingfish curry
traditional nepalese spices black mustard seed rice
thirty two

butchers choice of chargrilled sirloin or scotch fillet
cafe de paris butter creamy mash or fries
thirty five

.....

self-saucing chocolate pudding

apple and pear tart
rosemary and runny honey

bread and butter pudding
double cream

flourless chocolate cake
berry compote vanilla yogurt

affogato

desserts sixteen fifty

.....

cheese
daily selection imported and local
twenty five fifty

nelsons brasserie is available for private events 7 days a week - *breakfast lunch dinner*
sit down events for up to 70 people - stand up events for up to 100 people
please ask staff for further information or call during office hours on 02 9251 4044

nelsons brasserie

lord nelson brewery hotel 19 kent street the rocks nsw 2000 australia
ph +61 2 9251 4044 fax +61 2 9251 1532 www.lordnelson.com.au
gst inclusive April 17