



THE NELSON HOTEL



{ lunch menu } **Monday to Thursday ~ 12pm to 3pm**
{ full bistro menu available for lunch } **Friday to Sunday**

BRISBANE



◆ **Salt and Pepper Squid . GF**

w/ spicy cabbage salad, lemon and chilli aioli

Beer Battered Barramundi

w/ chips, tartare sauce and lemon

Grilled Barramundi

w/ chips, mixed leaf salad, tartare sauce and lemon

Seared Salmon Fillet

on a bed of squid ink spaghetti w/ chilli, garlic and parma ham

250g Rump

w/ chips and salad

Steak Sandwich

w/ caramelised onion, house bbq sauce and chips

Freshly Ground Beef Burger

w/ iceberg lettuce, cheese, tomato, mayo, chutney and chips

Chicken Schnitzel Burger

w/ avocado, bacon, tomato and chips

Spaghetti Bolognese

w/ fresh parmesan

Pork Sausages . GF

w/ mash, peas and onion jam

Vegan Delight Burger

chickpea, pumpkin, eggplant, zucchini, green tomato chutney, lettuce and chips

Roast Pumpkin Salad . GF

w/ quinoa, pepitas and marinated persian feta





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{ daily chef's specials } **Check the board for tasty, seasonal options**
{ public holidays } **Surcharge applies . Specials not available**

SO R S S S S

SUMMER SIZZLERS

Raw Atlantic Salmon . \$24

w/ avocado, caviar, creme fraiche and fresh raddish

Blue Swimmer Crab Salad . \$28

w/ asparagus, heirloom tomato and lemon mayo

Roast Beef Salad . \$22

w/ couscous, avocado, tomato and cucumber tossed
in a spicy dressing

+ roasted almonds . \$2

Roast Pumpkin Salad . GF . \$20

w/ quinoa, pepita & marinated persian feta

+ lightly spiced grilled chicken . \$5

Fresh Oysters . 1 dozen . \$28

Thursday to Sunday only



SNACKS

Garlic Bread . V . \$6

+ cheese . \$2

Salt and Pepper Squid . GF . \$16

w/ spicy cabbage salad, lemon and chilli mayo

Fried Cauliflower . GF / V . \$12

w/ ras el hanout and aioli

Chicken Wings . GF . \$14

w/ curry salt or chilli glazed

Bowl of Beer Battered Chips . \$9

w/ aioli

Wedges . \$9

w/ sour cream and sweet chilli sauce

+ extra sour cream . \$2

NACHOS

Ground Beef / Red Kidney Bean . GF . \$20
w/ sour cream, guacamole and chilli
+ extra sour cream / guacamole / chilli . \$2 each



OLD FAVES

Pork Sausages . GF . \$20
w/ mash, peas and onion jam

Spaghetti Bolognese . \$20
w/ fresh parmesan

Herb Crumbed Lamb Cutlets . \$24
w/ rosemary gravy, chips and mixed leaf salad
+ extra cutlet . \$8



BURGERS

All Burgers with beer battered chips . \$18
+ 2 or more changes . \$2 extra
+ avocado / cheese / bacon / egg . \$2 each

Pulled Pork Shoulder w/ mayo, slaw and crackle

Freshly Ground Beef w/ iceberg lettuce, cheese, tomato, mayo and chutney

Chicken Schnitzel Stinger Burger w/ cheese, avocado, tomato and mixed leaf

Vegan Delight w/ chickpea, pumpkin, eggplant, zucchini, green tomato chutney and lettuce and a hint of chilli

SEAFOOD

Fish n' Chips . \$22
beer battered barramundi w/ chips, tartare sauce and lemon

Grilled Barramundi . \$24
w/ chips, mixed leaf salad, tartare sauce and lemon

Crispy Skin Salmon Fillet . GF . \$26
w/ broccolini, almonds, brown butter and lemon

Sicilian Spaghetti . \$28
w/ prawns, garlic, chilli, crispy parma ham and fresh parmesan



CHICKEN

Panko Crusted Schnitzel . \$20
w/ chips and mixed leaf salad

House-Made Chicken Parmigiana . \$23
w/ chips and mixed leaf salad
+ bacon . \$2



STEAKS

Rump . 250g . \$24

Sirloin . 250g . \$28

Scotch Fillet . 250g . \$30

T-Bone . 400g . \$32

{ all grass fed }

Choice of Sides

chips and mixed leaf salad / mash and peas
{ GF chips available }

Choice of Sauce

gravy / mushroom / peppercorn

WEEKLY SPECIALS

{ monday night } **Rump Steak . \$15**
w/ chips and mixed leaf salad

{ tuesday night } **Chicken Parma . \$15**
w/ chips and mixed leaf salad

{ wednesday night } **Herb Crusted Lamb
Cutlets . \$15**
w/ chips and mixed leaf salad

{ thursday night } **Authentic Curry . \$18**



SIDES

Mixed Leaf Salad . \$8

Seasonal Steamed Veggies . \$4 Sm . \$8 Lg

Mash / Peas . \$5

VIP Salad . \$6 Sm . \$12 Lg

Extra Condiments . \$2



DESSERTS

Nelson House-Made Chocolates . 2 for \$3

Vanilla Ice Cream . \$8

House-Made Ice Cream . \$10

**Salted Belgium Chocolate, Caramel and
Almond Tart . \$12**
w/ vanilla ice cream