



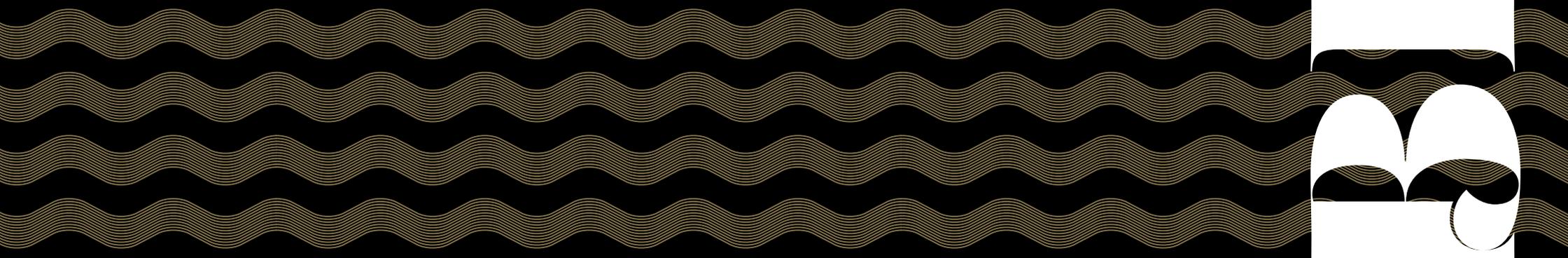
THE NELSON HOTEL



{ daily chef's specials } **Check the board for tasty, seasonal options**

{ public holidays } **Surcharge applies . Specials not available**

BRISBANE



SIDES & STARTERS

Garlic Bread . V . \$6

on a sourdough baguette

**Nachos . Ground Beef / Red Kidney Bean
V / GF . \$20**

w/ melted Mexican three cheese blend, guacamole,
sour cream and chilli sauce

Salt and Pepper Squid . GF . \$18

w/ chilli aioli and lemon

Southern Fried Chicken Wings . \$16

w/ chilli aioli

Potato Wedges . GF . \$10

w/ sweet chilli sauce and sour cream

Beer Battered Hot Chips . \$9

w/ aioli

Gluten Free Chips . \$10

w/ aioli

Bowl of Waffle Fries . \$10

w/ aioli



SALADS & VEGETABLES

Heirloom Tomato Salad . V / GF . \$18

w/ Persian fetta, cucumber and fennel

Haloumi salad . GF on request . \$22

w/ chorizo, cauliflower, pine nuts, chickpeas
and white balsamic dressing

VIP Side Salad . V / GF . \$6 Sm . \$12 Lg

w/ mixed leaves, avocado, red capsicum, cucumber,
tomato and carrot

Mixed Leaf Side Salad . V / GF . \$8

**Seasonal Steamed Veggies . V / GF
\$5 Sm . \$10 Lg**

Roast Potatoes . V / GF . \$10

w/ garlic and thyme

Grilled Broccolini . GF . \$10

w/ chilli, lemon, anchovy and almonds

NELSON CLASSICS

Beef Burger and Chips . \$18

freshly ground beef patty w/ cheese, tomato, iceberg
lettuce, mayo and chutney

Chicken Schnitzel Burger and Chips . \$18

house made schnitzel w/ cheese, avocado, tomato,
chilli and mixed leaves

Veggie Burger and Chips . V / GF

\$18 . GF + \$2

roasted pumpkin, zucchini and eggplant w/ iceberg
lettuce and chutney

+ to any burger

avocado / bacon / fried egg . \$2 each

Chicken Schnitzel . \$20

panko crumbed schnitzel w/ mixed leaves, chips
and gravy

Chicken Parma . \$23

panko crumbed schnitzel w/ Neapolitan sauce,
mozzarella, chips and mixed leaves

Herb Crumbed Lamb Cutlets . \$24 .

w/ chips, mixed leaf salad and gravy

+ extra cutlet . \$8

Bangers and Mash . GF . \$20

pork sausages w/ creamy mash, peas, onion jam
and gravy

Fish and Chips . \$22

beer battered Barramundi w/ lemon and
tartare sauce

Spaghetti Bolognese . \$20

w/ fresh parmesan

Sicilian Spaghetti . \$28

w/ prawns, garlic, chilli, crispy parma ham
and fresh parmesan

FROM THE GRILL

Scotch Fillet Steak . \$32

Sirloin Steak . \$28

Rump Steak . \$26

{ all steaks are grass fed beef (250g) and cooked to
your liking }

+ choice of sides . mixed leaf salad and chips (GF
on request) / creamy mash and peas

+ choice of sauce . gravy / mushroom

Lamb Rump . GF . \$36

w/ tomato, zucchini and olives

Grilled Barramundi Fillet . \$24

w/ chips (GF on request), mixed leaf salad, tartare
sauce and lemon

Crispy Skin Salmon Fillet . GF . \$28

w/ broccolini, almonds, brown butter and lemon

{ all grill items GF on request }



DESSERTS

Rhubarb, Pear and Apple Crumble . \$14

w/ vanilla ice cream

Chef's Homemade Ice Cream . \$10

Homemade Belgian Chocolates . 2 for \$4



KIDS

Spaghetti Bolognese . \$12

Battered Fish and Chips . \$12

Cheesy Pasta . V . \$12

Cheese Burger and Chips . \$12

Chicken Nuggets and Chips . \$12

Chicken Schnitzel and Chips . \$12

Kid's Ice Cream . \$2

chocolate topping on request

Zooper Dooper . \$2

various flavours available



THE NELSON HOTEL



{ G . Glass }
{ L/G . Glass }
{ P . Piccolo }
{ B . Bottle }

WINE

CHAMPAGNE & SPARKLING WINE

Pete's Pure Prosecco . G \$8 . B \$38

green apple, apricot and nectarine ~ NSW

Trentham Estate Brut . P \$9

peach, fresh citrus and toast ~ Murray Darling, VIC

Fiore White Moscato . P \$9

lychee and fruit salad sweetness ~ South Eastern Australia

La Gioisa Prosecco Extra Dry DOCG

vegan . P \$13

golden apple, grapefruit and white flowers ~ Valdobbiadene, Italy

Bandini Prosecco 'Extra Dry' DOC . B \$50

gala apple, lemon zest and acacia ~ Veneto, Italy

Delamere Pinot Noir Chardonnay Cuvée Brut . B \$65

wild strawberry, custard apple and brioche ~ Pipers Brook, TAS

De Perrière Crémant de Bourgogne AOC B \$72

lemon zest, orange blossom and vanilla ~ Burgundy, France

Bollinger Special Cuvée Brut Champagne AOC . B \$135

spiced apple, marzipan and nougat ~ Aÿ, France



WHITE WINE

CRISP + FRUIT DRIVEN

Secret Garden Pinot Grigio

G \$8 . L/G \$13 . B \$38

ripe pear, red apple and peach ~ Riverina, NSW

'Cool Woods' by Thorne - Clarke Chardonnay G \$9 . L/G \$14 . B \$42

lemon, red apple and melon ~ South Australia

Tai Nui Sauvignon Blanc

G \$10 . L/G \$16.5 . B \$46

grapefruit, passionfruit and gooseberry ~ Marlborough, NZ

Endless Sauvignon Blanc . B \$40

green herbs, tropical fruit and lime zest ~ King Valley, VIC

Nick Spencer Pinot Gris . B \$52

white flowers, nashi pear and lemon sorbet ~ Hilltops, NSW

Pawn Wine Company 'Austrian Attack'

Grüner Veltliner . B \$54

citrus blossom, yellow apple and white pepper ~ Adelaide Hills, SA

Howard Park Sauvignon Blanc . B \$59

lime zest, guava and snow pea ~ Margaret River, WA

FINE + MINERAL

Shut the Gate 'Rosie's Patch' Watervale Dry

Riesling . G \$12 . L/G \$18 . B \$50

rose petal, finger lime and orange peel ~ Clare Valley, SA

Chain of Ponds 'Amelia's Vineyard' Pinot Grigio

vegan . B \$46

white flowers, white nectarine and citrus ~ Adelaide Hills, SA

Alois Lagedar "Cantina Riff" Pinot Grigio

DOC . organic . B \$50

lemon citrus, un-ripe pear and mineral ~ Veneto, Italy

Felton Road 'Dry' Riesling . biodynamic

B \$68

green apple, baking spice and mineral slate ~ Central Otago, NZ

Domaine Gutheron Chablis 1er (Premier Cru)

'Les Fourneaux' . B \$100

white flowers, sea spray and lemon butter ~ Burgundy, France

RICH + TEXTURED

Fox Creek Estate Chardonnay . B \$52
vanilla oak, butterscotch and cashew nut ~ McLaren Vale, SA

Seville Hill 'Reserve' Chardonnay – Aged Release . B \$59
nectarine, lemon zest and butter menthol ~ Yarra Valley, VIC

Gilbert by Simon Gilbert Chardonnay . B \$69
citrus, vanilla and lightly buttered toasty ~ Orange, NSW

Wild Duck Creek Barrel Ferment Roussanne
B \$70
ripe stone fruit, vanilla and toasted nuts ~ Heathcote, VIC

Polperro Pinot Gris . B \$70
lemongrass, honeydew melon, and ginger ~ Mornington Peninsula, VIC

Polperro Estate Chardonnay . B \$85
white peach, grapefruit and caramel ~ Mornington Peninsula, VIC



DRY ROSÉ & ORANGE WINE

Domaine La Grand Destré IGP Rosé
G \$10.5 . L/G \$17 . B \$48
pink grapefruit, strawberries and cream ~ Southern France

The Pawn 'El Desperado Rosé . B \$50
tart cherry, rosewater and turkish delight ~ Adelaide Hills, SA

Chateau de Berne 'Inspiration' Rosé AOC
B \$65
wild strawberries, watermelon and herbs ~ Côte du Provence, France

Cullen 'Amber' Semillon Sauvignon Blanc orange wine / organic . B \$69
orange peel, ginger and saline minerals ~ Margaret River, WA

RED WINE

JUICY + BRIGHT

Yarrawood Pinot Noir
G \$10.5 . L/G \$17 . B \$48
candied cherry, cranberry and spice ~ Yarra Valley, VIC

Azahara Shiraz . G \$8 . L/G \$13 . B \$38
red berries, red cherry and soft tannins ~ Murray Darling, VIC

Domaine de Chatillon Gamay Vin de Savoie AOC . B \$48
strawberry, rose petal and musk ~ Savoie, France

Black Cottage Pinot Noir . B \$52
black cherry, violets and forest floor ~ Marlborough, NZ

Save our Souls Pinot Noir . B \$56
red berries, earth and spice ~ Mornington Peninsula, VIC

Dexter Pinot Noir . *vegan* . B \$75
forest berries, thyme and oak spice ~ Mornington Peninsula, VIC

Holm Oak 'The Wizard' Pinot Noir . B \$89
macerated cherry, cedar and silky tannins ~ Tamar Valley, TAS

SAVOURY + TEXTURED

Finca Enguera Tempranillo IGP . *organic / vegan* . G \$9.5 . L/G \$15.5 . B \$43
black cherry, raspberry and vanilla ~ Valencia, Spain

Yangarra Old Vine Grenache . *organic / biodynamic / vegan* . 1/2 B \$28
red fruits, smoked meat and anise ~ McLaren Vale, SA

Watson's Cabernet Sauvignon Merlot . B \$45
blackberry, mint and black olive ~ Margaret River, WA

Casali del Barone '150+1' Barbera DOC . B \$50
red cherry, blackberry and leather ~ Piemonte, Italy

Lino Ramble 'Treadlie' Shiraz . *natural / organic / vegan* . B \$50
dark berries, exotic spice and earth ~ McLaren Vale, SA

Eddie McDougall Sangiovese . B \$55
sarsaparilla, cloves and red liquorice ~ King Valley, VIC

Château de Marsannay Pinot Noir 2017 – Marsannay Village AOC . B \$115
crunchy red berries, damson, violet and spice ~ Burgundy, France

DARK + OPULENT

Mountadam 'Five-Fifty' Shiraz
G \$11 . L/G \$17 . B \$48
blueberry, chocolate and game ~ Eastern Barossa, SA

Rolf Binder Cabernet Sauvignon
G \$12 . L/G \$18 . B \$50
dark berries, clove and dark chocolate ~ Barossa Valley, SA

Rosby Cabernet Sauvignon . B \$40
blackberry, mulberry and cedary oak ~ Mudgee, NSW

Poggio Anima Nero d'Avola IGP . B \$48
black plum, black pepper and liquorice ~ Sicily, Italy

Debussy Grenache Syrah Côtes du Rhône Villages . AOC . B \$52
dark plum, liquorice and vanillin cedar ~ Southern Rhône, France

Brothers in Arms No. 6 'Aged Release' Shiraz
B \$53
red berries, black pepper and cedar ~ Langhorne Creek, SA

Yeates 'Jack Roth' Shiraz . B \$56
blackberry, black pepper and silky oak ~ Mudgee, NSW

Bremerton 'Special Release' Malbec . B \$58
violet, boysenberry and mulberry ~ Langhorne Creek, SA

Skillogalee Basket Press 'The Cabernets' Cab Sauv, Cab Franc and Malbec . *vegan* . B \$70
blackberry, plum pudding and vanilla ~ Clare Valley, SA

Mitchelton 'Toolleen' Single Vineyard Shiraz
B \$75
black olive, mulberry and scorched earth ~ Heathcote, VIC

Oliver's Taranga 'HJ Reserve' Shiraz 2016
vegan . B \$100
blackberries, rum n' raisin, sage and mocha ~ McLaren Vale, SA