

THE LORD NELSON

LUNCH MENU



STARTERS

La Madre Garlic Ciabatta (V)	\$9
Add Cheese	\$2
Soup of the day w rustic breads	\$14
Peking duck spring rolls w house made hoisin sauce	\$16
House made dips, grilled pita bread, marinated olives	\$17
Portarlinton mussels in a tomato & garlic broth w rustic breads	\$17
Five spiced calamari w Asian slaw, soy & chilli dressing	\$17
Korean BBQ lamb ribs w sticky kim chi & soft herbs (GF)	\$19
Sautéed garlic & chilli prawns (6) w rice & chefs salad	\$19
Mac & cheese croquettes w blue cheese aioli	\$17
Soft tacos: Your choice of chicken, pulled pork or fish w chipotle corn salsa, cheese & guacamole (3)	\$18
Southern fried chicken w house made satay sauce	\$17
Trio of chips; house battered sweet potato, cauliflower & eggplant chips w lime aioli	\$16

STEAKS FROM THE CHAR-GRILL

Served with beer battered chips, mashed potato or sweet potato fries (\$4) & garden salad or vegetables (\$4)

Scotch Fillet 300g 30 day aged, Victorian farmed yearling beef	\$38
Eye Fillet 300g Sourced from South Gippsland, Black Angus pasture fed	\$40
Rib Eye On The Bone 400g Premium pasture fed beef from central Victoria	\$40
Porterhouse 400g Premium pasture fed beef from central Victoria	\$39
The "Tomahawk" Rib Eye 1kg Victorian farmers pasture fed beef, juicy and succulent (25mins Med-Rare, 30+ Med, 40+ Med-Well)	\$89
Mixed Grill	\$36

200g Scotch fillet, pork & fennel sausage, grilled chorizo, crispy bacon, caramelised onion, egg & hash browns

Sauces: Mushroom, Green Peppercorn, Creamy Garlic gravy. Rich gravy

Milawa blue cheese (\$4), Prawn sauce (\$8), Surf & Turf (3 prawns & 3 calamari) (\$10)

Please advise staff of any dietary requirements or allergies

MAINS

Bannockburn 350gm free range chicken parma served with Castlemain shaved ham, house cheese blend, napoli, chips & salad	\$24
Tempura market fish served with chips, salad & tartare (grilled or battered)	\$22
Cajun chicken burger w lettuce, tomato, bacon, cheese & sriracha aioli served w chips	\$19
Wagyu beef burger served on a charcoal La Madre bun, lettuce, tomato, caramelised onion, crispy bacon & sweet chilli mayo served w chips	\$19
Open steak sandwich; La Madre ciabatta, lettuce, tomato, roast capsicum, cheese, caramelised onion & fried egg served w chips	\$22
Panko crumbed veal schnitzel w chips, salad & mushroom sauce	\$22
Indian inspired butter chicken w roti bread & rice	\$21
Wagyu beef fettuccini bolognese, grated grana padano	\$19
Nasi Goreng; Chicken, prawns, egg, bean shoots, coriander & chilli	\$19
Chicken scallopini served w mushroom & lemon sauce, roasted rosemary & bacon chat potatoes	\$22
Quinoa stuffed roasted butternut squash stuffed w kale, cranberries & chickpeas topped w feta (V)	\$19
Asian glazed salmon served w rice & wilted Asian greens	\$25

SIDES

Beer Battered Chips, sweet chilli mayo	\$9
Mashed potato	\$9
Sautéed vegetables	\$9
Sweet potato wedges	\$10
Garden Salad	\$9

DESSERTS

White chocolate Panna Cotta w berry coulis	\$12
Sticky fig pudding w butterscotch sauce, vanilla ice cream	\$12
Pavlova w seasonal fruits & cream	\$12
Chocolate & orange mousse, caramel sauce	\$12