

Nelse Lodge

Entrées

Lemon and ginger prawns - *pan fried in a ginger, lemon butter and white wine sauce with steamed rice* \$16

Pan fried chicken livers - *in a brandy and garlic cream sauce on a salad of poached pears and walnuts* \$15

Pesto stuffed mushroom cups - *roasted with parmesan gratin* \$14

Chorizo with black eyed beans and chimichurri – *spicy Spanish sausage on beans cooked in a roasted capsicum sauce* \$14

Salt cod puffs with mojo verde - *quenelles of salt cod fritters with green chilli dip* \$15

Arancini con funghi – *shitake mushroom and cheese risotto croquettes* \$14

Scallops in garlic butter – *wrapped in kataifi pastry, served on a cauliflower puree* \$16

Soup du jour – *a thick and tasty soup with toasted ciabatta* \$14

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Mains

Eye fillet of beef - *premium grain fed beef on crushed chat potatoes with a red wine jus & greens* \$36

Chicken breast harissa - *oven baked marinated fillet with a spicy cream sauce on mash* \$28

Beef & Guinness pie - *a classic casserole served in a dish with a puff pastry top, crushed chats and greens* \$28

Nelse warm duck salad - *fresh salad greens and vegetables tossed with a succulent marinated duck breast* \$32

Atlantic salmon - *teriyaki style on rice (subject to availability)* \$36

The Nelse Pasta \$26

The Nelse Curry \$26

The Nelse Risotto \$25

Desserts

Rich Belgain chocolate ganache- *served atop vanilla ice cream* \$9

Sticky date pudding - *with caramel butterscotch sauce and ice cream* \$14

Flourless orange and almond pudding – *served with vanilla ice cream* \$14

Home-made strudel – *changing daily, made with filo pastry, served with vanilla ice cream* \$14