

NELSE LODGE MENU

ENTREES

Scallops wrapped in kataifi pastry, garlic butter w sweet potato and coconut milk puree \$16

Baby octopus and prawns w Spanish chilli sauce on saffron rice \$16

Cream of pumpkin Soup \$14

Basil, tomato and olive bruschetta \$14

Chorizo and patatas \$14

MAINS

Eye fillet on potato rosti w red wine garlic jus & greens \$35

Lamb rump marinated with herbs and garlic on mash w red wine jus and greens \$28

Beef bourgignon pie w chats and greens \$28

Chicken fillet filled with garlic prawns w béarnaise sauce on rice w greens \$28

Duck breast fillet on mash w orange sauce \$35

Four mushroom risotto \$26

DESSERTS \$13

Apple and rhubarb crumble

Lemon and Lime tart w double cream

Baklava w natural yoghurt

Sticky date pudding w butterscotch sauce