



ENTRÉE

Grilled Garlic & Herb Bread 7.5

Add Cheese **1.5**

Soup of the Day (V)

Served with toasted Sourdough **11.5**

Pan Fried Australian Prawns (GF)

Served with steamed rice

Prawns Garlic Style **18.5**

Prawns Chilli Style **18.5**

Main Size Option 34.0

Taste Plate for Two

Baked Camembert with sweet dukkha, House made Ham, pickled vegetables and dips, Marinated Kalamata Olives and toasted Sourdough **28.0**

Seasonal Bruschetta (V)

Toasted Sourdough with Roast Pumpkin, Rocket and Gorgonzola **10.0**

Warm Quinoa Salad (GF, V)

Pickled beetroot, sautéed greens, roast pumpkin and toasted nuts **9.0**

Main Size option 18.0



MAINS

300gm Porterhouse

Cooked to your liking with a choice of jus(GF), pepper, mushroom or garlic and an option of two sides **38.0**

Add garlic prawns **9.5**

Fish of the Day

Served with your choice of two sides **30.0**

Nelsons Pork Ribs (GF)

Marinated and cooked in a Bourbon BBQ Sauce, served with chips and fresh garden salad **31.5**

Chicken Parmigiana

House made chicken parmigiana, topped with Napolitano sauce, cheese and ham, served with chips and fresh garden salad **29.5**

Curry Special (VO)

Served with steamed rice, Raita and Naan **29.5**

Classic Carbonara (VO)

House made fettucine with bacon and mushroom in a white wine sauce **22.0**

Add Chicken **6.0**



Lamb Shoulder

Slow cooked spiced lamb shoulder served with roast vegetables, cucumber salsa with yoghurt dressing **28.0**

Roast Chicken (GF)

Free range chicken halved and braised with roasted vegetables and spinach salad topped with a seeded mustard cream sauce **29.5**

SIDES

Sautéed green vegetables **8.5**

Seasonal garden salad **8.0**

Manjimup Chips with aioli **8.0**

Creamy Potatoes, garlic and Truffle Oil **8.0**

Charred baby Carrots and Hummus **8.5**



DESSERT

Classic Ice Cream Sundae

Served with your choice of toppings, whipped cream, wafer and nuts **10.0**

Toppings - chocolate, strawberry, banana, spearmint, vanilla, caramel

Our Tart

Apple crumble tart served with Mascarpone **10.0**

Cheesecake of the Day

Served with cream **10.0**

Kahlua Chocolate Mousse

Served with fruit and biscuit crumb **10.0**

Sticky Date Pudding

Served with vanilla ice cream and butterscotch sauce **10.0**

Cheese Plate

Selection of award winning Cambray cheese served with crackers and a glass of local Tawny **20.0**

Affogato

Espresso coffee served over vanilla ice cream in a glass **14.0**

Add Liqueur **3.0**



KIDS - 12.0
(10 years and under)

-All kids meals include one of the following-

Main

Pasta of the day

Gourmet Sausages with Mash & Peas

Fish and Chips

Dessert

Vanilla Ice Cream Served with Sprinkles & your Choice of Chocolate,
Vanilla, Spearmint, Caramel, Banana or Strawberry topping

Drinks

Pineapple, Orange, Apple juice or Lemonade, Squash, Coke or Fanta



BEVERAGES

BEER

Light

Boags Premium Light, Hahn Premium Light, Carlton Midstrength,
Hahn Super Dry 3.5 **6.5**

Full Strength

Great Northern, Rogers, Carlton Draught, Carlton Dry, Coopers Pale &
Sparkling Ale, Hahn Super Dry, Victoria Bitter **8.0**

Premium

Boag's, Stella Artois, Peroni, Corona, Crown Lager, Redback Original,
Matso's Ginger & Mango, Beer, Guinness Draught, Kilkenny **9.0**

CIDER

From Bridgetown local "The Cidery"

Spider (Dry) **8.0**

Sweet Rosie (Sweet) **8.0**

WINE

By the Glass

White - Chardonnay, Riesling, Moscato, Semillon Sauvignon Blanc,
Sauvignon Blanc **7.0**

Red - Cabernet sauvignon, Shiraz, Merlot, Cabernet Merlot **7.0**

Sparkling - Jacob's Creek Sparkling Piccolo **9.0**

Port - Donnelly River, Galway Pipe, Penfolds Club,
Brown Brothers Australian Tawny, Mudgee Pipeclay White **7.0**

*GF – Gluten free *V – Vegetarian *VO – Vegetarian Option *DF – Dairy free

NELSONS



White Wine by the Bottle

- Brown Brothers Crouchen Riesling (Sweet) **22.0**
- Silkwood Riesling (Dry) **30.0**
- Chestnut Grove Verdelho **28.0**
- Brown Brothers Moscato **23.0**
- Tanglewood Viognier **34.0**
- Capel Vale Semillon Sauvignon Blanc **32.0**
- Evans & Tate Semillon Sauvignon Blanc **32.0**
- Capel Vale Sauvignon Blanc Semillon **32.0**
- Silkwood Sauvignon Blanc Semillon **37.0**
- Truffle Hill Fume Sauvignon Blanc Semillon **34.0**
- Barrecas Unwooded Chardonnay **38.0**
- Capel Vale Chardonnay **32.0**
- Chestnut Grove Estate Chardonnay **29.0**
- Chestnut Grove Reserve Chardonnay **56.0**

Cabernet Rose

- Truffle Hill **29.0**

Sparkling

- Jacobs Creek **25.0**
- Silkwood Little Bitch **42.0**
- Chandon Brut **38.0**

Red Wine by the Bottle

- Capel Vale Shiraz **32.0**
- Barrecas Shiraz **29.0**
- Silkwood Shiraz **39.0**
- Truffle Hill Merlot **26.0**
- Chestnut Grove Merlot **34.0**
- Barrecas Cabernet Merlot **29.0**
- Shedleys Cabernet Sauvignon **25.0**
- Capel Vale Cabernet Sauvignon **32.0**
- Donnelly River Cabernet Sauvignon **29.0**
- Capel Vale Pinot Noir **28.0**
- Silkwood Cabernet Malbec **36.0**
- Barrecas Shiraz Malbec **32.0**

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COCKTAILS

Black Russian

Kahlua & Vodka in a short glass filled with ice **14.0**

White Russian

Kahlua & Vodka in a short glass filled with ice & topped up with cream **14.0**

Cosmopolitan

Vodka, Cointreau, Cranberry & Lime Juice shaken & strained into a martini glass & garnished with a slice of Lime **16.0**

Martini

Gin & Dry Vermouth shaken & strained into a martini glass with a dash of Angostura Bitters & garnished with a slice of Lemon or Lime **16.0**

Espresso Martini

Vodka, Kahlua & Espresso Coffee shaken to develop a nice froth, strained into a martini glass & garnished with a triangle of coffee beans **16.0**

Fruit Tingle

Vodka, Blue Caracao & Lemonade in a hurricane glass with ice & a dash of Raspberry cordial & garnished with a Maraschino Cherry **16.0**

Japanese Slipper

Midouri, Cointreau & Lemon Juice shaken & strained into a martini glass & garnished with a Maraschino Cherry **16.0**

Long Island Iced Tea

Vodka, Bacardi, Tequila, Gin, Cointreau & Lemon juice in a hurricane glass with ice. Topped up with Coca Cola & garnished with a slice of lemon **18.0**

Mai Tai

Cointreau, Bacardi, Malibu & Orange juice shaken & strained into a hurricane glass with ice & garnished with a slice of orange **16.0**

Margarita

Tequila, Cointreau, Lime juice & Lemon juice shaken & strained into a lime & salt rimmed martini glass **16.0**

NELSONS



SPIRITS

Bacardi **9.5**
Brandy **9.0**
Bundaberg Rum **9.5**
Cognac **10.0**
Gin **9.5**
Ouzo **9.5**
Southern Comfort **9.5**
Tequila **9.5**
Vodka **9.5**

SCOTCH & WHISKEY

Glen Fiddich **10.0**
Grants Scotch **9.5**
Jack Daniels **9.5**
Jim Beam **9.5**
Jamieson Whiskey **10.0**
Johnnie Walker Red Label **9.5**
Wild Turkey Bourbon **9.5**
Chivas Regal **10.0**
Canadian Club **9.5**
Highland Park Scotch Whiskey **10.0**
Laphroaig Islay Single Malt Scotch **10.0**
Talisker Single Malt Scotch **10.0**
Glenmorangie Highland Single Malt Scotch **10.0**

LIQUEURS

Baileys **9.0**
Cointreau **10.0**
Drambuie **10.0**
Frangelico **10.0**
Grand Mariner **10.0**
Kahlua **9.0**
Malibu **9.0**
Midori **9.0**
Sambuca **10.0**
Tia Maria **9.0**



SOFT DRINKS

Lemon Lime & Bitters **5.5**
Coke, Diet Coke or Coke No Sugar **4.0**
Lemonade **4.0**
Lemon Squash **4.0**
Fanta **4.0**
Soda Water **4.0**
Tonic Water **4.0**
Dry Ginger Ale **4.0**
Bottled Water **4.0**

JUICE

Orange, Apple, Pineapple or Tomato **4.0**

HOT DRINKS

Flat White **4.5**
Cappuccino **4.5**
Latte **4.5**
Espresso/Short Black **3.0**
Long Black **3.0**
Mocha **4.5**
Hot Chocolate **4.5**
Chai Latte **4.5**
Tea **4.5**

*Served in Mug, with soymilk or double shot extra **50c**

MILKSHAKES

Banana, Caramel, Chocolate, Spearmint, Strawberry or Vanilla **6.5**