

NELLIES

RESTAURANT & BAR

AT HOTEL TAIERI

DINNER MENU

To Start

Garlic Bread	8.00
Crispy ciabatta bread with homemade garlic butter	
Breads & Dips	12.50
Speciality bread selection with three house made dips	
Vegetable Bhaji	10.00
Cumin and coriander spiced vegetable bhaji with tamarind sauce and mint yoghurt	
Pork Dumplings (4)*	11.00
House made dumplings stuffed with pork and mushroom with asian dipping sauce	
Pork Belly	15.00
Sticky glazed pork belly on saffron and parmesan risotto	
Garlic Prawns*	13.00
Prawns cooked in creamy garlic sauce, with a coconut and citrus panna cotta	
Beef Cheek Croquette	12.00
Panko crumbed slow braised beef cheeks , served with jalapeno mayo and plum sauce	

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From the Grill

Lamb Rump*	28.00
Mediterranean crusted lamb rump served on a potato, spring onion, spinach and chorizo hash with portabello mushrooms and red wine jus	
Venison*	34.00
Venison medallions on fondant potatoes, baby vegetables and balsamic cherry sauce	
Beef Fillet*	36.00
Pepper crusted beef fillet on a potato and bacon lyonnaise, with mushroom infused butter, baby vegetables and jus	
Ribeye Steak*	34.00
250g Ribeye served with chips, salad and your choice of garlic butter or mushroom sauce	

Seafood

Salmon*	35.00
Pan seared salmon on house made potato gnocchi with salsa verde, cherry tomato and baby spinach	
Seafood Curry**	29.00
Blue cod and prawns cooked in a thai curry sauce served with rice and poppadums	
Sole and Chips	28.00
Crumbed sole served with chips, salad and tartare sauce	
Fish and Chips*	31.00
Beer battered blue cod served with chips, salad and tartare sauce	

Nellie's Classics

Stuffed Chicken	29.00
Chicken breast stuffed with, feta, spinach and capsicum wrapped with bacon on a potato croquette with spinach and pea puree and plum sauce	
Pork Belly	29.00
Braised pork belly on parsnip puree, grilled baby fennel and baby carrots, with beetroot chutney and beetroot balsamic reduction	
Vegetable Stack*	26.00
Black bean cake, pumpkin puree, polenta chips, roasted capsicum, grilled halloumi, paprika roasted cauliflower with chimichurri sauce and balsamic reduction	

Gluten free option **available** *
Dairy free option **available** *

**Please advise your wait staff of any dietary requirements
Celiac meals may require additional changes**

Nellie's Ribs*	Small / Large	29.50/39.00
Pork ribs cooked in a dry rub, Carolina style BBQ sauce with polenta chips and slaw		
Beef Schnitzel		25.00
Parmesan, herb and panko crumbed schnitzel with chips, salad and house made gravy		
Enchilada		28.00
Sweet chilli chicken and cheese wrapped in a flour tortilla with guacamole, sour cream, chips and salad		
Extras	Fries**	\$6.00
	Roquette, pear and feta salad*	\$6.00
	Vegetables*	\$6.00
	Egg	\$2.00
	Beer battered onion rings	\$6.00
	Garlic Mushroom*	\$5.00
	Polenta chips	\$8.00