



LORD NELSON AT MORDEO

1st course

King fish ceviche crostini with finger lime
Quayle Summer Ale

2nd course

Mordeo paper bark smoked Atlantic salmon with wattle seed labneh
Wattle seed and swagman's sack

3rd course

Pork and fennel ragu with radicchio risotto
Rye amber ale

4th course

Braised beef cheeks with hot smoked parsnip puree
Old admiral aged ale

5th course

Bergamont panna cotta with ginger spiced crumb and cherries
Three Sheets

126
PHILLIP ST
ON THE CORNER OF
PHILLIP & HUNTER
sydney CBD

