

NELSON

COFFEE

Espresso — \$5.2
Double Espresso — \$5.5
Short Macchiato — \$5.2
Long Macchiato — \$5.5
Long Black — \$5.5
Filter Coffee (Batch Brewed) — \$5.0
Magic — \$5.2
Latte/Flat White/Cappuccino — \$5.2
Hot Chocolate — \$5
Soy Chai (Chai Boy) — \$6.2
Matcha Latte — \$5.5
Piccolo — \$5.2

ADD-ONS & MILK OPTIONS

Extra shot — \$0.50
Decaf — \$0.50
Large — \$0.70
Soy/Oat/LF/Almond/Coconut — \$0.70

SPECIALTY LATTES

Biscoff Latte — \$5.5
Beetroot Latte — \$5.5
Turmeric Latte (w coconut milk) — \$7.5
European Hot Chocolate — \$7.5
Strawberry Iced Matcha — \$8.0
Baby Chino — \$1.5
Baby Hot Chocolate — \$4.0

JUICES

Pressed Juice Blends (ask staff) — \$7.5
Cloudy apple
Orange
Wintermillers
Green Juice

Bottled beverages as displayed in the fridge — \$4.0
Bottled Water — \$3.5

ICED/COLD DRINKS

Iced Latte — \$6.0
Cold Brew — \$6.0
Affogato — \$7.0
Iced Chocolate/Mocha/Matcha — \$7.0
Add Ice Cream — +\$1.0

Milkshake — \$8.0
(Chocolate, Strawberry, Caramel, Vanilla, Biscoff, Milo)

SMOOTHIES

Milk Berry — \$12.0
Mix berries, frozen yoghurt, milk
Nelson's Wake Up — \$12.0
Frozen mango, mix berries, orange juice, mint

Golden Goodness — \$12.0
Mango, Orange juice, turmeric, ginger, chia seeds, goji berries

COCKTAILS

Mimosa — \$14.0
Prosecco, fresh orange juice
Espresso Martini — \$18.0
Vodka, coffee liquer, espresso, sugar syrup
Aperol Spritz — \$16.0
Aperol, prosecco, soda water, fresh orange slice
Limoncello Spritz — \$16.0
Limoncello, prosecco, soda water, fresh lemon slice
Bellini — \$18.0
Prosecco, peach purée

NELSON

BREAKFAST

Toast — \$8.5

Sourdough, Multigrain, Fruit loaf with Butter and Condiments of your choice
(V) (GFO)

Eggs On Toast — \$14.5

Two Eggs on Toast, Cooked your way (V) (GFO)

Chilli Scramble on Toast — \$22

Eggs, cream, butter, sourdough, chives, chilli, thick cut sourdough (V) (GFO) Add Mushrooms + 6.5

Avo on Toast (Feta, Confit Tomato) — \$20

Avocado, feta, slow-roasted tomatoes, thick cut sourdough
(V) | (GFO) Add Extra Eggs+3.5| Bacon + 6

Nelson Big Breakfast — \$26

Eggs, bacon, chorizo, mushrooms, tomato, hash brown, beans, thick cut sourdough
(GFO)

Truffle Mushroom Toast — \$22

Thick cut sourdough toast with Mushrooms, Truffle Mascarpone, Rocket, poached egg, mixed seed & balsamic reduction
Add Extra Eggs+3.5| Bacon + 6 | Halloumi + 6 (V) (GFO)

Nelson Benny (Eggs Benedict) — \$24

Poached eggs, smoked ham/bacon, English muffin, hollandaise (V) (GFO)

Turkish Eggs — \$23

Poached eggs, labneh, chilli butter, herbs, sourdough
(V) (GFO)

Shakshuka — \$24

Baked eggs, tomato, capsicum, eggplant, spices, sourdough
(V) (GFO)

Black Sesame & Banana Muesli — \$18

House muesli, banana, black sesame, yoghurt, honey (VE)

Buttermilk Pancakes — \$21

Buttermilk pancakes, berries, maple syrup
(V) Add Ice Cream + 3

Fruit & Yoghurt Cup — \$15

Greek yoghurt, seasonal fruit, honey
(V) | (GF)

MAINS

Wagyu Cheeseburger + Fries — \$26

Wagyu beef, cheddar, lettuce, tomato, pickles, brioche bun

Chicken Burger + Fries — \$24

Crispy chicken, slaw, Chipotle Mayo , Cheese, brioche bun

Halloumi & Spinach Wrap — \$22

Grilled halloumi, baby spinach, lemon yoghurt, wrap
(V)

Calamari Salad — \$23

Lettuce, Rocket, Pickled Vegetables, Chipotle Mayo

Chilli Crisp Prawn Pasta — \$26

Tiger prawns, linguine, chilli crisp butter, parmesan

Roast Pumpkin & Feta Couscous Bowl — \$23

Roast pumpkin, couscous, feta, parsley, lemon
(V)

KIDS

Kids Cheeseburger + Fries — \$13

Kids Pancake Stack — \$11 (V)

Kids Chicken & Chips — \$13

Ham & Cheese Toastie — \$10 (GFO)

Kids Scrambled Eggs in Toast — \$10 (V) (GFO)

Kids Fruit & Yoghurt Cup — \$12 (V) (GFO)

Sides: Bacon - 6, Mushroom - 6.5, Tomato - 5, Egg - 3.5, Feta - 5, Avo - 5.5, Chorizo - 6, Halloumi - 6

Please let us know if you have any allergies. All allergens are present within our kitchen. No guarantees on allergens present in foods.
(v) vegetarian, (vo) vegetarian option, (gf) gluten free, (gfo) gluten free option

10% weekend surcharge | 15% public holiday surcharge