

First Tastes

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| SOUP DU JOUR ... our chef is renowned for his flavourful creations | 12 |
| SEAFOOD CHOWDER ... interesting & varying selection of fishy treats, in a rich, creamy broth | 16 |
| CAMEMBERT CHEESE ... golden crumbed and deep fried, light apricot sauce | 16 |
| PÂTÉ MAISON ... rich pate on toasted rye | 16 |

Tasty Treats

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| | | <i>with salad and fries</i> |
| SPAGHETTI BOLOGNESE ... traditional TONY'S, with plenty of herbs and tomato | 16 | 32 |
| CHICKEN LIVERS ... pan fried and served with a light cream sauce on shredded lettuce | 16 | 32 |
| PORK SPARE RIBS ... with a piquant honey and ginger glaze | 19 | 38 |
| SATAYS ... of beef or chicken with our special authentic peanut sauce. Try our combo selection! | 18 | 36 |

Poultry

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| | all 40 |
| CHICKEN BREAST CAMEMBERT ... best boneless breast, stuffed with camembert, golden crumbed and deep fried | |
| CHICKEN ANGELICA ... portions of best breast, grilled with a cream and frangelico liqueur sauce and hazelnuts. Heavenly! | |
| LEMON CRUSTED CHICKEN SCHNITZEL ... freshly crumbed and golden grilled | |

NZ Lamb

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| | <i>entree</i> | <i>main</i> |
| LAMB SHANK ... juicy, tender shank on cheddar mash with red wine jus | 42 | |
| RACK OF LAMB ... stylish presentation of this most flavoursome cut served with minted bearnaise | 44 | |

Seafood Selection

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| | <i>entree</i> | <i>main</i> |
| SHRIMP COCKTAIL ... ever popular, best imported shrimps, piquant seafood dressing | 16 | |
| OYSTERS ... succulent pacific in 1/2 shell ... bluff, in season, at market price ... deep fried by request | 1/2 doz 19 1 doz 38 | |
| CRUMBED PRAWN CUTLETS ... golden fried, crisp and delicious | 20 | |
| COLD SMOKED SALMON ... delicate portions of NZ's best, scented with aquavit and dill | 18 | 38 |
| CALAMARI ... squid rings, marinated in lime juice, crumbed and deep fried | 18 | 36 |
| GARLIC PRAWN CUTLETS ... skewered and grilled rapidly, a real treat | 20 | 40 |
| FISH OF THE DAY ... fresh fillet, deep fried in our special batter | 20 | 40 |
| CRUMBED SCALLOPS ... plump and tasty, deep fried at their succulent best | 20 | 40 |
| FRESH SNAPPER ... deep fried in our special beer batter main only, or pan fried in herbed butter | 20 | 42 |
| SEAFOOD PLATTER ... hot and cold fishy treats, variously including oysters, shrimps, mussels, prawns and scallops etc etc | small platter 42 large platter 65 | |

Children

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| Fish and chips | 13 | Steak and chips | 13 |
| Chicken and chips | 13 | Kids spaghetti bolognese | 12 |

Chefs Specials

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| FRESH GREEN-LIPPED NZ MUSSELS ... steamed with garlic, chilli and white wine fragrant and succulent | 19 | 38 |
| SEARED FRESH SALMON ... lightly marinated in teriyaki sauce and served with mash and green beans | 42 | |
| JAVA CHILLI PRAWNS ... best shelled prawns and stunning hot flavours | 42 | |

Prime Ox Scotch Fillet

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| LORD NELSON RIB ... Big ribeye cooked on the bone, marinated thick, juicy and flavoursome 490-510 gms | 53 |
| RIB EYE SPECIAL ... 285 gms best scotch fillet, marinated in teriyaki sauce | 42 |
| SCOTCH FILLET WITH MUSHROOMS ... topped with a generous serving of our mushroom sauce | 42 |
| SCOTCH FILLET NAPOLEON ... best scotch topped with a piquant brandy and pepper sauce | 42 |

Specialty Cuts

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| SIRLOIN STEAK ... generous portion, carefully aged and full of flavour | 40 |
| NEW YORK CUT ... our best sirloin, stuffed with oysters, grilled to perfection | 43 |
| GIANT T-BONE ... 500-515 gms old time favourite, carnivore's delight | 49 |

On The Side

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| Side salad | 7 | Side Vegetables | 7 |
| French fries | 7 | Bowl of mushrooms | 7 |
| Garlic bread | 5 | Bowl of rice | 5 |
| Cheesy garlic bread | 7 | Fried onion rings | 6 |
| Potato croquette | 4 | Fried eggs (each) | 2 |
| Additional sauces | 5 | Sauteed onion rings | 6 |

Gourmet Beef Selection

We have long enjoyed a reputation for the best steaks in the city, careful selection and proper ageing of cuts, and dedication in cooking are our hallmarks.

PRIME BEEF FILLET STEAKS all 43
(New Zealand's best export quality eye-fillet 210-220 gms)

BUE CON VINO BIANCO
... choice pieces of prime fillet, gently grilled with pineapple, mushrooms, capers, tomato and white wine, on sizzle plate

FILLET BEARNAISE
... a classic, with the traditional buttery tarragon sauce

CAPER STEAK
... best fillet, with a rich caper and blue cheese sauce

CARPET BAG STEAK
... traditional thick cut, stuffed with oysters

HAWAIIAN MIGNON
... wrapped in bacon, sweetly grilled garnished with pineapple

STEAK ITALIANO
... firm favourite, marinated soya and ginger

FILLET MIGNON
... traditional cut, wrapped in bacon, with mushroom sauce

PEPPER STEAK
... old classic, rolled in fresh ground peppercorns, topped with a brandy and cream sauce

REEF'n BEEF
... choicest fillet, topped with prawn cutlets and a tarragon sauce

SHASLICK MARINARA
... portions of best fillet, skewered with bacon wrapped scallops and prawns

SHASLICK ROYALE
... skewered portions of fillet with bacon wrapped oysters

May We Recommend

ANGUS FILLET WITH HORSERADISH CREAM all 43
... top taste, with piquant spicy flavours

ANGUS FILLET WITH WILD MUSHROOM SAUCE
... intriguing fungi flavours, with our best steak; a gourmet delight

ANGUS FILLET WITH ANCHOVY BUTTER
... lifts your steak to a new flavour level!

| <i>Cheeseboard</i> | | |
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| <i>Selection of popular NZ cheeses and seasonal fruits</i> | <i>small</i> | 30 |
| | <i>large</i> | 45 |

| <i>Dessert Selection</i> | |
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| CHOCOLATE MUD CAKE <i>... with Jaffa liqueur cream</i> | 15 |
| TIRAMISU <i>... layered coffee & chocolate sponge with a liqueur cream custard</i> | 15 |
| BRANDY SNAPS <i>... crunchy and creamy, filled with liqueur cream</i> | 15 |
| HOKEY POKEY SUNDAE <i>... all time favourite, with our special caramel or chocolate sauce</i> | 12 |
| HOME MADE APPLE PIE <i>... old fashioned recipe, served with ice cream and cream</i> | 15 |

| <i>Coffee / Tea</i> | |
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| ESPRESSO COFFEES | 4.50 |
| SPECIAL COFFEES <i>... including our specialties</i> | 13.50 |
| LORD NELSON'S "Battle Fortifier" <i>... blend of curacao, coffee liqueur and brandy</i> | 13.50 |
| LADY HAMILTON'S "Pleasure" <i>... blend of triple sec, coffee liqueur and galliano</i> | 13.50 |
| TEA <i>A selection of fine teas is available</i> | 4.50 |

ALL PRICES INCLUDE GST
Most main meals are served with either a fresh spring salad or fresh seasonal vegetables and potato croquette or french fries

ONLY ONE ACCOUNT PER TABLE.
PLEASE ORGANISE ANY SPLIT BILLS AT YOUR TABLE PRIOR TO PAYING

Reservations recommended for larger groups. Phone 09-379-4564

Tony's LORD NELSON

MENU



SANTISSIMA TRINIDAD 130 guns BUCENTAURE 80 guns SAN JUSTO 74 guns VICTORY 100 guns ROYAL SOVEREIGN 100 guns FOUQUEUX 74 guns TEMERAIRE 90 guns NEPTUNE 98 guns

REDOUBTABLE 74 guns (Behind the Victory) SAN LEANRO 64 guns and INDOMPTABLE 80 guns SANTA ANA 112 guns BELLEISLE 74 guns

VICTORY ABOUT TO BREAK THE LINE
 BATTLE OF TRAFALGAR, 12.30pm, 21st October 1805

H.M.S. Victory heading her division is just altering course to starboard in order to pass under the stern of Bicentaurus, flagship of Admiral Villeneuve, to take her and break the enemy line. Much damaged in the approach, she is flying Admiral Nelson's flag at the foremast and the signal "Engage the enemy more closely" at the main.

Under her stern, in the distance, can be seen the Royal Sovereign, flying Admiral Collingwood's blue flag at the fore, already hotly engaged with Admiral de Alava's Santa Ana.

