

nel.
restaurant

exclusive use...



Guests are offered bespoke menus from head chef Nelly Robinson and his culinary team, based on their event style and theme.

Our menus pay homage to local and seasonal produce being of the highest quality, therefore they are subject to change. Vegetarian and dietary options are available on request.

The restaurant can seat up to 50 guests or can accommodate 80 guests for canapé parties.

If you are interested in booking a client consultation with our events manager and head chef, please contact the venue directly or email;

shelly@nelrestaurant.com.au

02 9212 2206

All pricing is inclusive of GST.



sample degustation menu

With each event tailored exclusively to guest preference & budget, all menus are priced upon consultation with our event manager.

5 course

green peas, ham

mushroom, truffle, parmesan

duck, quince, salsify, walnut

chocolate, chestnut, vanilla

welsh cake

6 course

'truffle hunt'

tuna, treacle, soy, yuzu

chicken, garlic, potato, chive

beef, coffee, macadamia, cabbage

mandarin, sesame praline, matcha, coconut

chocolate, strawberry

sample degustation menu

8 course

'egg hunt'
beetroot, crème fraîche
melon, jamón ibérico

tuna, treacle, soy, yuzu

cheese, beetroot, cauliflower

snapper, sepia, grape, seaweed

mutton, buckwheat, nettle, asparagus

sheep's yoghurt, raspberry, violet, plum

passionfruit, hazelnut, banana, caramel

malt, lemon

sample canapé menu

canapés

green pea, ham
'truffle hunt'
vinegar, parmesan
beetroot, crème fraîche
'egg hunt'
oyster, mandarin
cos lettuce, potato
'thai green curry'
melon, jamón ibérico
parmesan, smoked duck
crab, crumpet
pork crackle, beer
kangaroo, elderflower
smoked trout, rye

substantial

trout, miso, vanilla, corn
cheese, cauliflower, beetroot
beef, coffee, macadamia
venison, smoked eel, sorrel
oxtail sandwich
spanish mackerel, tomato
sweetcorn, fennel, popcorn
trout, treacle, wasabi

dessert

coconut, passionfruit
welsh cake
eccles cake, lemon
chocolate, raspberry



beverage packages

premium beverage package

3 hours 80 pp

4 hours 95 pp

extra hour 20 pp

add on arrival:

cocktail + 20 pp

glass of french bubbles + 25 pp

mocktail + 10 pp

sparkling

NV Holly's Garden Uberbrut, Whitlands, VIC

white

2013 Crawford River SSB, Henty, VIC

2015 Medhurst Chardonnay, Yarra Valley, VIC

rosé

2014 Tripe.Iscarlot 'Aspic' Grenache Rosé, Margaret River, WA

red

2015 Bel-Ami Pinot Noir, Tumbarumba, NSW

2014 Boy With Fruit Shiraz/Cabernet Sauvignon, Mudgee, NSW

**This package to also include a selection of beers,
soft drinks, juices and water**

platinum beverage package

3 hours 105 pp

4 hours 125 pp

extra hour 30 pp

add on arrival:

cocktail + 20 pp

glass of french bubbles + 25 pp

mocktail + 10 pp

sparkling

NV Veuve Ambal Rosé, Crémant de Bourgogne, FRA

white

2015 Folium 'Reserve' Sauvignon Blanc, Marlborough, NZ

2015 Medhurst Chardonnay, Yarra Valley, VIC

rosé

2015 Coeur Clémentine, Côtes de Provence, FRA

red

2016 Barringwood Pinot Noir, Don Valley, TAS

2013 Rymill Cabernet Sauvignon, Coonawarra, SA

**This package to also include a selection of beers,
soft drinks, juices and water**

Please note: due to supply and demand, wines may be subject to change

Contact

Event enquiries

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nel. Restaurant

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