

# VALENTINE'S DAY MENU

Nimbo | \$105 per person

## TO START

---

Marinated white anchovies, lemon, chive (gf, df)

Ricotta stuffed baby peppers, basil oil (gf, v)

## SMALLS (SELECT ONE)

---

Snowy Mountains trout crudo, ponzu dressing, bonito flakes, smoked trout roe (df)

Roasted & pickled beetroot, cashew cream, bitter leaves, burnt orange vinaigrette, almond (gf, df, v, n)

Beef tartare, tomato, parmigiano reggiano, basil, balsamic

## BIGS (SELECT ONE)

---

Chargrilled pork chop, roasted Brussels sprouts, glazed baby carrots, apple cider jus (gf, df)

Pan fried Murray cod, sweet potatoes skordalia, pickled onion, soft leaf salad, jus (gf, df)

Grilled baby eggplant, sweet potato hummus, quinoa salad, roasted onion, salsa verde (gf, df, vg, n)

## DESSERT (TO SHARE)

---

Chocolate lava cake, burnt orange sauce, brandy apricots, mint (v, n)

Poached pear, whipped ricotta, dark chocolate soil, basil (gf, v)