

SUMMER MENU

Nimbo

SMALLS

Rosemary & sea salt focaccia, Mount Zero extra virgin olive oil (df, vg) | 8

Beetroot & gin cured trout, crème fraîche, pickled eschalot, Yarra Valley caviar, green oil (gf) | 26

Venison tartare, olive brick pastry, sorrel (df) | 28

Pork terrine, potato hash, lemon thyme aioli, apple & radish salad, tomato oil (gf, df) | 25

Roasted beetroot, cashew cream, shaved plum, spent beet leaf, burnt honey, pepita (gf, df, v, n) | 24

Labneh, grilled zucchini, za'atar, spring onion, pomegranate, pistachio, lemon dressing (gf, v, n) | 23

BIGS

Pan roasted Murray cod, carrot purée, pickled kohlrabi, watercress, lemon oil (df, gf) | 59

Gundagai lamb rump MBS 5+, eggplant baba ghanoush, black barley tabbouleh, jus (df) | 50

Chargrilled flat iron steak MB5+, confit garlic & rosemary spread, jus, chimichurri (df, gf) | 58

Chargrilled eggplant, spiced chickpeas, chilli oil, vinaigrette, dukkah, toasted hazelnut, pepita (gf, df, vg, n) | 36

Pumpkin gnocchi, nut brown butter, sage, goat curd, water spinach, pangrattato, hazelnut oil (v, n) | 38

SIDES

Confit chat potatoes, duck fat, fried sage, rosemary salt (gf, df) | 15

Iceberg lettuce, green goddess dressing, pangrattato (df, v) | 13

Grilled broccolini, sumac almond cream, lemon dressing, pickled red chilli (gf, df, vg, n) | 15

DESSERT

Brandy burnt peach, vanilla ice cream, almond chocolate crumb, finger lime powder (gf, v, n) | 17

Coconut crème brûlée, palm sugar caramel, mango & passionfruit salsa (gf, df, v) | 17

Baked Basque cheesecake, blood orange sorbet, chocolate soil (gf, v) | 17