

SUNDAY ROAST LUNCH

Nimbo | \$49pp | beef

ON ARRIVAL

Tumut River Brewing Company beer

SMALLS

Sweet potato hummus, pickles, crisp bread, cheese, cured meat (n)

MAINS & SIDES

Slow roasted Black Angus beef brisket, chimichurri, jus (gf, df)

or

Roasted eggplant, spiced chickpeas, chilli oil, dukkah, nuts (gf, df, vg, n)

Yorkshire pudding (df, vg)

Rosemary & garlic potatoes (gf, df, vg)

Summer slaw (gf, df, v)

EXTRAS

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

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

KIDS MINI ROAST | 15

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more.