

AUTUMN MENU

Nimbo

SMALLS

Confit garlic focaccia, Mount Zero extra virgin olive oil (df, vg) | 8

Gin cured Snowy Mountain trout, smoked trout chowder, radish, pickled eschalot (gf) | 27

Pork terrine, potato hash, radish, apple, watercress (gf, df) | 25

Black Angus cotechino, sauerkraut, balsamic, thyme aioli (gf, df) | 25

Roasted baby beetroot, cashew cream, burnt honey, citrus peel pangrattato (df, v, *) | 24

Confit duck leg taco, carrot, cucumber, hoisin, sesame seeds (df) | 25

BIGS*

Whole butterflied Snowy Mountain trout, 'nduja butter, capers, dill, sorrel (gf) | 51**

Chargrilled pork chop, Brussels sprouts, macerated radicchio, apple cider & fennel jus (gf, df) | 48

Gundagai lamb rump, caponata, spiced yogurt, chimichurri (gf) | 50

House made pumpkin gnocchi, goat curds, kale, walnuts, sage (v, n) | 39

Duck breast, carrot & parsnip purée, port jus, glazed baby carrots, blackberry (gf, df) | 49

SIDES

Oven roasted baby carrots, cashew cream, honey, dukkah, pepita (gf, df, v, n) | 15

Duck fat potatoes, crispy sage (gf, df) | 15

Burnt cabbage, anchovy butter, lemon pangrattato | 15

DESSERTS

Apple crumble, mascarpone, blackberry powder (gf, v) | 17

Sticky date pudding, butterscotch, vanilla ice cream (v) | 17

Brookie's macadamia & wattleseed tiramisu, edible rocks (v) | 17

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

***: VEGAN ON REQUEST **: PESCATARIAN ON REQUEST**

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.