

# WINTER MENU

Nimbo

## SMALLS

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

Gin cured Snowy Mountain trout, citrus, radish, pickled eschalot, quinoa cracker (gf, df) | 28

Venison tartare, boquerones aioli, cornichons, potato pavé (gf, df) | 28

Chicken liver parfait, mostarda, pistachio dukkah, toast (n) | 25

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

Gundagai lamb arrosticini, curry mayo, crispy polenta (gf, df) | 25

## BIGS

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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, Jerusalem artichoke, grains, soft herbs, jus (df) | 52

Pumpkin risotto, stinging nettle, pine nut, ricotta salata (gf, n, v, \*) | 36

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

## SIDES

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

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

Radicchio, pear, pecorino, hazelnuts, citrus burnt honey (gf, v, n) | 15

## DESSERTS

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

Chocolate fondant, orange sauce, pistachio (v, n) | 18

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.