

SPRING MENU

Nimbo

SMALLS

Focaccia, Mount Zero extra virgin olive oil (df, vg) | 8

Fior di latte, charred grapes, pickled carrot, lotus root crisp, seeds (gf, v, n) | 25

Cured Snowy Mountain trout, white soy ponzu dressing, citrus, rice cracker, herbs (df) | 28

Confit duck leg, red curry, coriander (gf, df) | 27

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

Chicken liver pâté, mustard fruit, pistachio dukkah, toast (n) | 25

BIGS

Whole butterflied Snowy Mountain trout, sauce vierge, olive, tomato, sorrel (gf, df) | 50

Gundagai lamb rump, baba ghanoush, spiced chickpeas, braised fennel, jus (gf, df, n) | 53

Maple glazed pork cutlet, apple & cabbage slaw, jus (gf, df) | 49

Pan roasted cauliflower, cashew cream, capsicum jam, pickles, kale & radicchio salad, chickpeas, nuts (gf, v, n, *) | 37

Duck breast, potato croquette, pickled cauliflower, port jus (gf, df) | 48

SIDES

Duck fat potatoes, chives (gf, df, *) | 15

Radicchio, mint, pecorino, hazelnuts, pear, citrus dressing (gf, v, n, *) | 15

Crispy Brussels sprouts, cashew cream, burnt orange vinaigrette, citrus pangrattato (df, vg, n) | 15

DESSERTS

Strawberry panna cotta, strawberry sauce, mint (gf, v) | 18

Lemon tart, raspberry, double cream (v) | 18

Dark chocolate moelleux, blueberry ganache, chantilly (v) | 18

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