

# LOVE OUR LOCALS NIGHT

Nimbo | 59 per person | Thurs only

## SMALLS (SELECT ONE)

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Stuffed pickled zucchini, spiced mascarpone, hazelnut, citrus pangratatto, berries, lemon pressed olive oil, bee pollen (gf, v, n)

Burnt orange gin cured Snowy Mountain trout, quinoa cracker, lemon myrtle aioli, brook trout caviar, pickled eshallots, green oil (gf, df)

Slow braised mince, house made brioche, pecorino, white truffle oil, chives

## BIGS (SELECT ONE)

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Whole butterflied Snowy Mountain trout, miso lemon butter, dill, caper chips (gf)

Gundagai lamb rump, capsicum jam, spiced chickpeas, yoghurt sauce (gf)

Forest harvested mushroom risotto, cream, aged gouda, parsley & thyme crunch (v)

## SIDE

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Crispy chat potatoes, duck fat, sage, rosemary salt (gf, df, \*)

## ADD ONS

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Overnight focaccia, confit tomatoes, Mount Zero olive oil (df, vg) | +9

Chocolate fondant, mixed berries, chocolate shards, pistachio (v, n) | +18

Lemon bottomless tart, blackberry coulis, basil, biscotti (df, vg, n) | +18

Basque cheesecake, Chantilly, grapefruit sauce, raspberry (gf, v) | +18

## WINE | 11

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2022 Cape Jaffa 'En Soleil', Pinot Gris

2021 Cape Jaffa, Shiraz

**GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS \*: VEGAN ON REQUEST**

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more.