

AUTUMN MENU

Nimbo

SMALLS

Focaccia, cultured butter (v) | 10

Salt & vinegar Snowy Mountain trout, Mount Zero olive oil (gf, df) | 25

Fior di latte, caramelised onion, crispy chilli (gf, v) | 24

Roasted beets, burnt orange, cashew cream (gf, df, vg, n) | 24

Peri peri glazed Gundagai lamb ribs, chimichurri, jus (gf, df) | 28

Hay smoked chicken thigh, burnt leek, chicken crackling (gf, df) | 27

BIGS

Black Angus porterhouse steak frites, peppercorn sauce, chimichurri (gf) | 62

Whole butterflied Snowy Mountain trout, garlic butter, dill (gf) | 49

King Brown & oyster mushroom risotto, porcini, pecorino, Jerusalem artichoke (gf, v, *) | 41

Chargrilled Berkshire pork chop, caponata, jus (gf, df) | 47

Pan fried duck breast, sweet potato purée, berries (gf, df) | 53

SIDES

Crispy chat potatoes, duck fat, herbs (gf, df, v, *) | 15

Cabbage slaw, pickled carrot, Batlow apple (gf, v) | 15

Glazed cauliflower, capsicum jam, pangrattato (df, v, n) | 16

DESSERTS

Sally & Andrew's honey pudding, brandy caramel, chantilly (v) | 18

Crema catalana, crème fraîche, raspberry (gf, v) | 18

Brookie's Macadamia & Wattleseed tiramisu (v, n) | 18

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.