

THREE BLUE DUCKS

At Nimbo Fork Lodge

The Ducks is a story of food, born in the surf! It all started with good mates cultivating ideas around a more sustainable approach to eating and living. With a shared belief in delicious, ethical food and drink, Three Blue Ducks was hatched. Since our flagship Three Blue Ducks restaurant in Bronte, Sydney, we've opened an authentic and relaxed range of dining venues across New South Wales & Victoria.

Here at Nimbo Fork, nestled in the foothills of the Snowy Mountains, we provide an intimate farm-to-table dining experience prepared for you by our head chef Francesco Mauro. Born in Italy, with over ten years of experience in Australian restaurants, he has a passion for nose-to-tail, seasonal cooking.

At the Ducks, we ensure we implement ethical and sustainable business practices on all levels. We work with local suppliers who take pride in having the best quality produce. We believe in reducing both waste and food miles, so you'll find us out foraging for local produce. In the kitchen we utilise whole animals or vegetable leftovers for master stocks, broths, pickles, jams and sauces, using traditional cooking techniques passed down by Frankie's family over many generations.

CHEF'S SELECTION MENU

98 pp | Wine pairing 70pp

Duck gyoza

cucumber, dumpling sauce (df)

Roasted beets

burnt orange, cashew cream (gf, df, vg, n)

Chargrilled Snowy Mountain trout

garlic butter, dill (gf)

Fior di latte

caramelised onion, crispy chilli (gf, v)

Braised beef brisket

sweet potato purée, chimichurri, jus (gf, df)

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

Available for the whole table only. Due to the nature of the Chef's Selection menu, please note that we are unable to accommodate all dietary modifications.

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

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.

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

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