

WINTER MENU

Nimbo

SMALLS

- Focaccia, Mount Zero olive oil (df, vg) | 10
- Snowy Mountain trout sausage, carrot purée, jus (gf, df) | 27
- Roasted beets, burnt orange, cashew cream (gf, df, vg, n) | 24
- Rolled pork belly, capsicum jam, pickled fennel (gf, df) | 25
- Beef ragu & pecorino on toast (df) | 25
- Spiced chickpeas, hummus, salsa verde (gf, df, vg, n) | 23

BIGS

- Whole butterflied Snowy Mountain trout, garlic butter, dill (gf) | 49
- Braised Black Angus beef cheek, mash, pickles (gf) | 53
- Pumpkin risotto, walnuts, pecorino, Batlow winter truffles (gf, v, n) | 41
- Gundagai Lamb rack, eggplant & zucchini caponata, jus (gf, df) | 56
- Pan fried duck breast, sweet potato purée, berries (gf, df) | 52

SIDES

- Crispy chat potatoes, duck fat, herbs (gf, df, *) | 15
- Charred cabbage, n'duja, fried shallots (gf) | 15
- Crispy Brussels sprouts, toasted almonds, blood orange dressing (gf, df, vg, n) | 15
- Skin on chips, Ducks' salt (gf, df, vg) | 12

DESSERTS

- Sally & Andrew's honey & coconut cake, raspberry jam, cream (gf, v, n) | 18
- Panna cotta, white chocolate, blackberries (gf, v) | 18
- Batlow apple & Brookie's 'Mac' crumble, currants, ice cream (gf, 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.