

NIMBO FOOD MENU

STARTERS

Fresh baked bread, olive oil, dukkah (vg) <i>gluten free option available</i>	12
Warmed house marinated olives (gf, df, vg)	12

ENTRÉES

Charred broccoli salad, spinach, chilli, almonds (gf, vg, n)	14
Buttermilk fried duck, garlic honey, soy, pickled carrot, coriander (n)	18
Beetroot & gin cured trout, beetroot, potato & horseradish cream, dill, lemon	18

MAINS

250g Riverina Angus scotch fillet, carrots, red wine jus, purple mustard (gf)	48
Chargrilled lamb rump, baba ghanoush, yellow lentil salad, pistachio, middle eastern flavoured jus (gf, n)	36
Whole butterflied Snowy Mountain trout, caramelised garlic ghee, dill, wood sorrel	40
Roasted cauliflower salad, pea hommus, pumpkin, currants, house made farmers cheese, pepitas (gf, v)	26

SIDES

Green leaves, pickled onions (gf, vg)	10
Beetroot, mascarpone, chives, dukkah (gf, v)	12
Crispy duck fat chat potatoes, rosemary salt (gf)	12

DESSERTS

Candied mandarin, white chocolate ganache, almond crumb, sherbet (v, n)	18
Flourless chocolate cake, salted caramel, whipped cream, hazelnuts (gf, v, n)	18
Affogato, your choice of liqueur (v)	16

CHEESE

Chef's selection of cheeses available.
Ask your waitstaff for this week's cheese options.

1 cheese - 18
2 cheeses -24
3 cheeses - 30
4 cheeses - 36