

Welcome to Nimbo Fork.

We hope you enjoy your dining experience.

Starters

Freshly Baked Italian Loaf <i>(gfo)</i> olive oil, caramelised balsamic, dukkha	9
Warmed Olives <i>(gfo / dfo)</i> prosciutto, grissini	12
Prosciutto & Signature Dip <i>(gfo)</i> pickled baby vegetables, fresh baked bread	15

Entrees

Roast Pumpkin <i>(v)</i> fetta & rocket salad sprinkled with dukkah & pepitas	18
Snowy Mountains Smoked Trout Pate dill & caper salsa, crostini	19
Pressed Lamb Shoulder <i>(gf)</i> broad beans, spinach, herb glaze	21
Pork Saltimbocca <i>(gf)</i> apple jam	21

Mains

Roast Duck <i>(gf)</i> jerusalem artichoke, seasonal vegetables, herb glaze	38
Nimbo Fish of the Day seasonal accompaniments	Market Price
Scotch Fillet <i>(gf)</i> candied eschallots, dutch carrot, potato gratin	38
Gnocchi a la Parisienne <i>(v)</i> asparagus, sorrel & chervil	28

Sides

Mixed Leaf & Garden Herb Salad

house dressing

12

Seasonal Vegetables

sea salt

12

Shoe String Fries

rosemary salt

12

Desserts

Sticky Date Pudding butterscotch sauce, vanilla bean ice cream	18
Chocolate Torte (gf) house made pistachio ice cream, strawberries	18
Prosecco Poached Pear (gfo) custard, sweet crumb	18
Affogato espresso shot, liqueur, chocolate coated coffee beans, vanilla bean ice cream	16

Cheese

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

1 Cheese Selection	15	3 Cheese Selection	30
2 Cheese Selection	22	4 Cheese Selection	39

gf- gluten free

df- dairy free

gfo- gluten free option

dfo- dairy free option

Please note some accompaniments may vary depending on availability