

AUTUMN MENU

Nimbo

SMALLS

Overnight focaccia, confit tomatoes, Mount Zero olive oil (df, vg) | 9

Slow braised mince, house made brioche, pecorino, white truffle oil, chives | 25

Stuffed pickled zucchini, spiced mascarpone, hazelnut, citrus pangrattato, berries, lemon pressed olive oil, bee pollen (gf, v, n) | 24

Burnt orange gin cured Snowy Mountain trout, quinoa cracker, lemon myrtle aioli, brook trout caviar, pickled shallots, green oil (gf, df) | 27

Confit duck leg, Thai red curry, crispy noodles, sesame, pickled cucumber, coriander (gf, df) | 25

Glazed baby carrots, cashew cream, dukkah, kale chips, pickled squash (gf, df, vg, n) | 24

BIGS

Whole butterflied Snowy Mountain trout, miso lemon butter, dill, caper chips (gf) | 50

Gundagai lamb rump, capsicum jam, spiced chickpeas, yoghurt sauce (gf) | 53

Chargrilled pork cutlet, parsnip purée, Batlow apple, Brussels sprouts, jus (gf, df) | 52

Pumpkin gnocchi, forest harvested mushrooms, cream, aged gouda, parsley & thyme crunch (v) | 40

24hr braised beef cheeks, potato purée, red wine bordelaise, burnt leek, carrot crumble, onions (gf) | 55

Grilled eggplant, hummus, dukkah, pickled onion, hazelnut (gf, df, vg, n) | 36

SIDES

Burnt cabbage, pork & chilli butter, chives, pangrattato (gf) | 15

Crispy chat potatoes, duck fat, sage, rosemary salt (gf, df, *) | 15

Roasted baby beets, pickled onion, rocket, pecorino, beetroot crumble (gf, v, n) | 15

DESSERTS

Chocolate fondant, mixed berries, chocolate shards, pistachio (v, n) | 18

Lemon bottomless tart, blackberry coulis, basil, biscotti (df, vg, n) | 18

Basque cheesecake, Chantilly, grapefruit sauce, raspberry (gf, v) | 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.