

# CORPORATE GROUP SET MENU

Nimbo | 80pp

## TO START

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Glass of house wine or beer

## SELECT ONE SMALL

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

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

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

## SELECT ONE MAIN

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

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

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

## SIDES TO SHARE

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

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

**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.