

# LOVE OUR LOCALS NIGHT

Nimbo | 59 per person | Thurs only  
Available for eligible local postcodes only

## SMALLS (SELECT ONE)

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Cured trout crudo, smoked ginger chowder, brook trout caviar (gf, df)

Stuffed zucchini, spiced mascarpone, berries (gf, v, n)

Beef cotechino, pickles, horseradish aioli (df)

## BIGS (SELECT ONE)

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Grilled whole butterflied Snowy Mountain trout, potato puree, jus (gf)

Stuffed Gundagai lamb, spiced grains, jus (gf, df)

Spinach gnocchi, manchego, walnuts (v, n)

## SIDE

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Crispy duck fat potatoes (gf, df, \*)

## ADD ONS

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House made brioche, pancetta | 9

Mandarin bottomless tart, blackberry, crumble (gf, df, vg, n) | 18

Sally & Andrew's honey (gf, v, n) | 18

Walnut & carrot cake, Brookie's butterscotch, double cream (v, n) | 18

## WINE | 11

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2022 Cape Jaffa 'En Soleil', Pinot Gris

2021 Cape Jaffa, Shiraz

**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.