

WINTER MENU

Nimbo

SMALLS

House made brioche, pancetta | 10

Cured trout crudo, smoked ginger chowder, brook trout caviar (gf, df) | 28

Stuffed zucchini, spiced mascarpone, berries (gf, v, n) | 24

Confit duck, corn, hoisin, chives (gf, df) | 27

Roasted beets, goat curd, macadamia brittle (gf, df, v, n, *) | 25

Beef cotechino, pickles, horseradish aioli (df) | 26

BIGS

Grilled whole butterflied Snowy Mountain trout, potato puree, jus (gf) | 50

Spinach gnocchi, manchego, walnuts (v, n) | 39

24hr braised beef cheek, polenta chips, grilled radicchio (gf) | 55

Chargrilled pork, red curry sauce, pickles (gf, df) | 52

Stuffed Gundagai lamb, spiced grains, jus (gf, df) | 53

Pan-roasted cauliflower, cashew cream, capsicum jam (gf, df, vg, n) | 36

SIDES

Sautéed greens, sumac cashew cream, shallot (gf, df, vg, n) | 15

Crispy duck fat potatoes (gf, df, *) | 15

Burnt savoy cabbage, n'duja butter (gf) | 16

DESSERTS

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

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.