

SPRING MENU

Nimbo

SMALLS

Focaccia, Mount Zero olive oil (df, vg) | 9

Snowy Mountain trout ceviche, cucumber, charcoal cracker (gf, df) | 28

Fior di latte, sambal, melon, citrus (gf, v) | 24

Beef tartare, hash brown, cured egg yolk (gf, df) | 27

Shaved zucchini, labnah, dukkah (gf, v, n, *) | 22

Chicken yakitori, tare, scallions (df) | 25

BIGS

Black Angus scotch fillet, black garlic & herbs, jus (gf, df) | 67

Gundagai lamb, spiced chickpeas, harissa (gf) | 54

House made maltagliati, confit heirloom tomatoes, white anchovies, oregano & dill | 41

Wild rabbit & chicken arrosto, purée, charred greens (gf) | 44

Cauliflower steak, burnt orange, radicchio (gf, df, vg, n) | 39

SIDES

Crispy chat potatoes, herbed butter, crispy onions (gf, v) | 15

Carrots, ricotta, honey (gf, v, n) | 15

Spring asparagus, cashew cream, shaved apple (gf, df, vg) | 17

DESSERTS

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

Salted meringue, citrus curd, lemon thyme (gf, v) | 18

Lamington sandwich (gf, 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.