

LOVE OUR LOCALS NIGHT

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

SMALLS (SELECT ONE)

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)

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

Crispy duck fat potatoes (gf, df, *)

ADD ONS

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

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.