

# VALENTINE'S DAY MENU

Nimbo | 115pp

## TO START

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Glass of bubbles

Marinated white anchovies, citrus, lemon olive oil, caviar, croutes (df)

Pickled stuffed zucchini, mascarpone, bee pollen, citrus pangrattato, lemon oil (v, n)

## SMALLS (SELECT ONE)

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Cured Snowy Mountain trout, charcoal cracker, lemon myrtle aioli, brook trout caviar, finger lime (gf, df)

Fior di latte, burnt plum, pangrattato, caramelised orange dressing, sorrel (v, n)

Italian style mince, brioche, pecorino, truffle oil, chives

## BIGS (SELECT ONE)

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Whole butterflied chargrilled Snowy Mountain trout, miso butter, herbs (gf)

Gundagai lamb rump GLQ5+, baba ghanoush, chickpeas, jus (gf, df)

Pumpkin gnocchi, burnt butter, sage, pine nuts, stracciatella (v, n)

## DESSERT (TO SHARE)

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Coconut panna cotta, chocolate shards, berries (gf, df, vg)

Dark chocolate Sachertorte, apricot, chantilly (v)

**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.