

# SUMMER MENU

Nimbo

## SMALLS

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

Snowy Mountain trout crudo, peach, charcoal cracker (gf, df) | 27

Fior di latte, burnt plum, chips (gf, v) | 24

Beef tartare, potato hash, chives (gf, df) | 28

Grilled zucchini, spiced labneh, mint (gf, v, n, \*) | 22

Pork wrapped spring onion, lemon (gf, df) | 25

## BIGS

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Cape Grim Black Angus scotch fillet, black garlic, chimichurri, jus (gf, df) | 67

Gundagai lamb, peas, baby carrots, yoghurt, jus (gf) | 54

Gnocchi Romani, house made pesto, macadamia (df, vg, n) | 39

Whole butterflied Snowy Mountain trout, garlic butter, fresh herbs (gf) | 49

Chargrilled Berkshire pork, pineapple salsa, jus (gf, df) | 46

## SIDES

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

Cucumber, cashew cream, fried onions, chilli (gf, df, v, n) | 15

Summer garden salad, pickles, preserved lemon dressing (gf, df, vg) | 15

## DESSERTS

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

Summer pavlova, citrus curd, lemon thyme (gf, v) | 18

Chocolate mousse, cherries (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.