

# VALENTINE'S DAY MENU

Nimbo | 115pp

## TO START

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Glass of bubbles

House made sourdough, cultured butter, black salt (v)

White anchovies, citrus (gf, df)

## SMALLS (SELECT ONE)

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Gin cured Snowy Mountain trout, crème fraîche, pickles (gf)

Vannella burrata, squash, pesto (gf, v)

Duck egg, hollandaise, tomato (gf)

## BIGS (SELECT ONE)

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Tea smoked duck breast, carrot purée, turnips (gf, df)

Chargrilled Snowy Mountain trout, garlic butter, dill (gf)

Pumpkin gnocchi, Gorgonzola Dolce, walnuts (v, n)

## SIDE

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Lemon potatoes (gf, df, v)

## DESSERT (TO SHARE)

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Brookies Mac tiramisu (v, n)

Crema catalana (gf, 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.