

# SUNDAY ROAST LUNCH

Nimbo | Lamb | \$49\* per person | 12pm - 3pm

\*plus 10% weekend surcharge

## ON ARRIVAL

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Tumut River Brewing Company beer

## SMALLS

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Pumpkin hummus, pickles, crisp bread, Adelaide Hills triple cream brie, mortadella (n)

## MAINS & SIDES

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Slow roasted lamb shank, house made gravy (gf, df)

or

Roasted cauliflower, chimichurri, cashew cream (gf, df, vg, n)

Yorkshire pudding (df, vg)

Crispy chat potatoes (gf, df, vg)

Caramelised carrots, slaw (gf, df, v)

## ADD-ONS

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Focaccia, cultured butter (v) | 10

Sally & Andrew's honey pudding, brandy caramel, chantilly (v) | 18

Crema catalana, crème fraîche, raspberry (gf, v) | 18

Brookie's Macadamia & Wattleseed tiramisu (v, n) | 18

## KIDS MINI ROAST | 15

**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.