

MOTHER'S DAY LUNCH MENU

Nimbo | 3 course | 90 per person

SMALLS (SELECT ONE)

Trout & cod sausage, mash, fish gravy (gf, df)

Rolled pork belly, smoked mustard, pickles (gf, df)

Roasted beetroots, cashew cream, burnt orange (df, vg, n)

BIGS (SELECT ONE)

Murray cod cooked en cartouche, citrus, pine nuts (gf)

King Brown & oyster mushroom risotto, porcini, sage, hazelnuts (gf, n)

Beef brisket, pickles, jus (gf)

SIDES (TO SHARE)

Crispy chat potatoes, duck fat, herbs (gf, df)

Cabbage slaw, pickled carrot, Batlow apple (df, v)

DESSERT (SELECT ONE)

Batlow apple strudel, currants, double cream (v)

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

Crema catalana, crème fraîche, raspberry (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.