

# NIMBUS

---

## MENU

<b>Grazing board</b> NF GF DF McIvor farms small goods, local olives, pickled vegetables, house made wattle seed lavosh and NIMBUS sourdough	36
<b>Pumpkin and sage Arancini</b> NF V With black garlic aioli	14
<b>Crispy fried Otway pork belly</b> NF GF DF With chilli caramel and pickled apple	18
<b>Slow roasted spiced lamb ribs</b> NF GF DF With smoked sumac labneh and zucchini salad	22
<b>Pan fried halloumi</b> NF GF V DF VE With spring green salad, preserved lemon dressing and micro herbs	20
<b>Fried spiced tofu wonton</b> V NF VE DF With sticky soy and chilli whip	14
<b>Port Arlington mussels</b> NF DF GF In chilli garlic sauce with NIMBUS sourdough	18
<b>Triple chocolate brownie</b> GF V With cold drip coffee ice cream, candied walnuts and pistachio fairy floss	12
<b>Salted carmel tart</b> NF V With praline and ginger & vanilla ice cream	12

Please let us know of any allergies.