

N O M A D

TO START

Sydney rock oysters, our worcestershire	Half dozen 33 Dozen 60
Merimbula NSW	
+ Yarra Valley Salmon Caviar 30g	65
+ Polanco Oscietra Grand Reserve Caviar 10g	80
Fried green olives, preserved tomato	12
Wood fired flatbread, wattle seed & Persian lime za'atar	15
Wood roasted mushroom & bone marrow empanada	10
Tuna, ortiz anchovy, piquillo pepper	15

OUR CHARCUTERIE

Cold smoked Petuna ocean trout basturma	19
Tathra Place duck mortadella	12
Westholme 5+ wagyu brisket pastrami	12
Borrowdale pork neck coppa	10
Rangers Valley girello bresaola	14
Selection	40

TO FEAST

Wood roasted eggplant, pine nut & olive seed tarator, flatbread	26
Smoked mussels, piment d'espelette, toum, hash brown	25
Burrata, fennel jam, extra virgin olive oil	26
Kingfish, avocado, finger lime, coriander cracker	34
Smoked beetroot, spiced grains, labneh, potato crisps	26
Zucchini flowers, truffle honey, pecorino	34
BBQ wagyu tongue, chilli, our yoghurt	26
Wood roasted sweet potato, almond, green olive, smoked tomato	26
Murray cod, asparagus, spring peas, vine leaf, saffron butter	65
BBQ Spatchcock, harissa, toum, guindilla	42
Lamb neck pie, golden raisin & caper salsa, fine herbs	48
600g rib eye on the bone, roast spring onion, our wholegrain	115
Grain tabbouleh, sour cherry, our shanklish	16
Wood roasted kipflers, green chilli zhoug butter	16
Red velvet, tarragon salsa verde	14

BANQUET

95 P.

+ Sydney rock oysters, our Worcestershire 1/2 or 1 dozen

33 60

Focaccia, wattle seed & Persian lime za'atar

Wood roasted eggplant, olive seed & pine nut tarator

Charcuterie Selection

Zucchini flowers, truffle honey, pecorino

Burrata, fennel jam, extra virgin olive oil

Kingfish, avocado, fingerlime, coriander cracker

North QLD king prawns, saffron butter, curry leaf

BBQ spatchcock, harissa, toum, guindilla

Grain tabbouleh, sour cherry, our shanklish

Olive oil ice cream sandwich, halva, pistachio, honey

DESSERT

Olive oil ice cream sandwich, halva, pistachio, honey

22

Pineapple sundae, yoghurt sorbet, wood roast pineapple, rum caramel

26

Banana baklava, wood roast banana & pine nut brittle ice cream

24

Chocolate, creme fraiche, malt, muscatel, Pedro Ximenez

24

Cheese selection, grilled figs, seeded lavosh

36

DELI

NOMAD dill cucumber pickles 1kg

20

NOMAD za'atar spice 200g

12

NOMAD worcestershire

16

NOMAD hot sauce

20

Olssons sea salt flakes 250g stoneware jar

20

Olssons sea salt flakes 250g refill

10

Olssons redgum smoked sea salt 90g stoneware jar

22

*Most dietaries can be catered for, please inform our staff of any dietary requirements. We cannot guarantee dishes do not contain traces of nuts, seafood and other allergens.

10% surcharge applies on Sundays and 15% on public holidays. All credit card payments will incur a 2% processing fee.