

WINTER 2017

House baked sourdough | black olive butter \$4pp

Pickles | \$9

Oysters | Nomad Worcestershire \$5ea

Stuffed gordal olives | Willowbrae goat's curd, Ortiz white anchovy \$9

Smoked brisket empanada \$10ea

NOMAD charcuterie |\$29

Whipped ricotta | wood roasted peppers, focaccia \$19

Zucchini flowers | pecorino, truffle honey \$25

Burrata | pickled green tomato, grilled sourdough \$26

Kingfish ceviche | avocado, finger lime, coriander cracker \$29

Ortiz anchovies | ricotta, sourdough baguette \$28

North QLD spanner crab| salted cucumber, brioche \$32

Moreton Bay bug tail | black garlic, chive oil, nori \$36

Rangers Valley wagyu tartare | spiced chickpeas, fried eschallot \$28

David Blackmore 9+ wagyu tongue | jersey yoghurt, chilli oil \$26

NOMAD jersey milk haloumi | roast crimson grapes, honey, sherry \$30

BBQ cobia | olive oil poached fennel, green olive, preserved lemon, ajo blanco \$39

Wood roasted whole fish of the day | sweet and sour eggplant, saffron yoghurt MP

BBQ spatchcock | harissa, toum, guindilla \$38

Dry aged lamb leg pastilla | pomegranate, tahini yoghurt, pickled eggplant \$38

Wood roasted Melanda Park pork | chorizo, cannellini bean, piquillo \$48

600g dry aged O'Connor striploin | char grilled baby cabbage, Pedro Ximenez \$85

Leaves from Marty's garden | hazelnut vinaigrette \$9

Grains, wild rice, barberries, shanklish \$16

Spiced cauliflower | cashew, wild rocket, labne \$17

BBQ sweetcorn, chimchurri, migas, manchego \$16

Pork fat potatoes | chilli burnt butter, curry leaf \$16