



NOMAD

All of us possess nomadic tendencies - we are travellers, each with our own lessons and experiences to share with one another.

The offering is also a product of such sharing of techniques and skills - while influenced by flavours of the Mediterranean; the product is an international fusion of passion and craft. Nomad is about more than just food, wine, cocktails or hospitality - it is about a shared experience.

We welcome you all to Nomad and look forward to hosting you and making your acquaintance!

START HERE

NOMAD'S TRIO | 28

Crispy Yogurt Bread • Hummus • Salsa • Zatar Mix

Choose 3 Options From: Lamb - Chicken - Calamari - Falafel - Halloumi

DIPS & GRIT (V) | 28

Falafel • Tzatziki • Baba Ganoush • Hummus • Taramasalata • Butter Beans • Turkish Pide Bread • Crunchy Yogurt Bread

Optional Extras - Lamb Shoulder, Chicken, Halloumi | 13

ANTIPASTO | 38

Cured Meat • Apricot • Fig • Brie • Grana • Feta • Smoked Cheddar • Olives • Roasted Nuts • Hummus • Flat Bread

MEAT PLATTER | 98

Grilled Lamb Steak • Spiced Chicken Leg • Sticky Pork Ribs • Beef Cut • Beef Jus • Sumac Roasted Baby Potatoes • Olives • Feta • Pickles

SHARE IT

NOMAD FRIED CHICKEN | 20

Fried chicken • Pickled Jalapeno • Lime Fraiche • Buffalo Sauce

CRISPY CALAMARI (DF) | 19

Calamari Rings • Sambal Mayo • Rocket Leaves

PRAWN TACOS | 24

Harrisa Prawns • Taco Shell • Green Salad • Tomato • Cucumber • Aioli

FALAFEL BRUSCHETTA | 19

Falafel • Hummus • Minted Peas Salsa • Cherry Tomatoes • Crumbed Feta • Homemade Turkish Bread

PIZZA BREAD | 18

Woodfired Pizza Bread • Rocket • Beetroot • Feta • Kalamata Olives • Tomato • Balsamic

FRITTERS (V) | 20

Cauliflower, Zucchini & Feta Fritters • Tomato Salsa • Crispy Kale • Walnuts • Tzatziki • Grana

BEETROOT CURED SALMON (DF - GF) | 24

Salmon Caviar • Beetroot • Pickled Cucumber • Black Garlic Aioli • Orange • Dill

BLACK GARLIC BABA GHANOUSH (DF - VG) | 20

Marlborough Black Garlic • Charred Eggplant • Ezme • Homemade Turkish Bread • Dukka

CORN BALLS | 19.5

Pecorino Corn Balls • Lime Fraiche • Pomegranate Seeds

ON THE SIDE

TRUFFLE FRIES (V - GF) | 10

Truffle Salt • Parmesan • Aioli

CURLY FRIES (V) | 10

Aioli • Tomato Sauce

SUMAC CAULIFLOWER | 10

Hummus • Sliced Almonds

GRILLED HALLOUMI (V - GF) | 10

Green Leaves

GREEN SALAD (V - GF) | 10

Mesculin • Mixed Beans • Salsa • Pomegranate Dressing

POTATO MASH | 10

Truffle Potato Mash • Parmesan

(V) VEGETARIAN - (GF) GLUTEN FREE - (DF) DAIRY FREE - (VG) VEGAN
GLUTEN FREE, DAIRY FREE AND VEGAN OPTIONS AVAILABLE ON REQUEST

CHEF'S CLASSICS

MARKET FISH

Changes everyday, please ask our staff

CUT OF THE DAY

Changes everyday, please ask our staff

SLOW COOKED LAMB STEAK | 33

300g Lamb Shoulder Steak • Curry Yogurt • Brava Sauce • Hummus • Homemade Turkish Bread

FATTOUSH SALAD (DF - GF) | 28

Cucumber • Tomato • Beetroot • Butter Beans • Pomegranate Dressing • Candied Walnut

With Choice of Chicken - Lamb - Halloumi - Falafel

STUFFED ROASTED CAPSICUM (GF) | 32

Brown Rice • Tzatziki • Currants • Pine Nuts • Almonds • Balsamic Glaze

With Choice of Chicken - Lamb - Halloumi - Falafel

BEEF SHORT RIBS (DF - GF) | 32

Beef Short Rib • Green Pea Salsa • Truffle Potato Mash • Shiitake Mushrooms • Bordelaise sauce

BEIRUT BOWL (DF - VG) | 28

Beetroot • Falafel • Tabbouleh • Tomato • Cucumber • Sumac Cauliflower • Coconut Tzatziki

CHICKEN TAGINE | 30

Ras El Hanout Chicken Leg • Israeli Couscous Pilaf • Orange stew • Cauliflower • Apricot • Sultana

NOMAD BURGER | 25

Lettuce • Tomato • Red Onion • Cheddar Cheese • Spiced Mayo • Straight Fries

With Choice of Karaage Chicken **or** Beef Patty

JACKFRUIT BURGER | 25

BBQ Jackfruit • Charred Pineapple • Red Onion • Cheese • Spiced Mayo • Straight Fries

Make it a meal- **ADD A 330ml NOMAD LAGER | 32**

Tomato • Mozzarella • Zucchini • Mushrooms • Peppers • Spinach • Feta • Olives

QUATTRO CARNE | 23/29

Tomato • Mozzarella • Bacon • Spicy Salami • Champagne Ham • Smoked Chicken

MOROCCAN LAMB | 23/29

Tomato • Mozzarella • Eggplant • Zucchini • Red Onion • Labneh • Moroccan Spiced Lamb

QUATTRO FORMAGGI (V) | 23/29

Tomato • Mozzarella • Blue Cheese • Parmesan • Brie

CAPRICCIOSA | 23/29

Tomato • Mozzarella • Ham • Mushrooms • Olives • Anchovies • Oregano

MAESTRO | 23/29

Tomato • Mozzarella • Mushroom • Ham • Salami • Onion • Chilli • Garlic • Parmesan

SMOKED CHICKEN | 23/29

Tomato • Mozzarella • Brie • Smoked Chicken • Cranberries • Onion • Rosemary

PEPPERONI | 23/29

Tomato • Mozzarella • Pepperoni • Onion • Garlic • Parmesan

LA BELLA ITALIA | 23/29

Tomato • Mozzarella • Prosciutto • Parmesan • Rocket

PIZZAS

MARGHERITA (V) | 20/25

Tomato • Mozzarella • Basil • Parmesan

VEGETARIAN (V) | 23/29

SOMETHING SWEET

HOT CHOCOLATE BROWNIE OREO MOUSSE | 15

Dark Chocolate Brownie • Dark Chocolate Oreo Mousse •
Dried Raspberries • Wafer Crumb • Caramel Popcorn

CRÈME BRULÉE | 15

Vanilla Flavoured Brulée • Shortbread

DECONSTRUCTED MERINGUE | 15

Seasonal Fruit • Lemon Curd • Homemade Meringue •
Chantilly Cream • Mascarpone

BAKED ALASKA | 15

Macarons • Chocolate Crumb •
Pistacchio Ice-Cream • Hokey-Pockey Ice-Cream

SEMIFREDDO | 15

Passionfruit and Blueberry Semifreddo •
Macarons • Strawberry Gel

AFFOGATO | 18

Vanilla Ice-Cream • Coffee
Your choice of Liquor

TEA AND COFFEE

BLACK TEA | 4.5

Earl Grey Superior • Organic English Breakfast

GREEN TEA | 4.5

Japanese Green Sencha

HERBAL TEA | 4.5

Pure Peppermint • Moroccan Mint

FRUIT TEA | 4.5

Ginger & Lemon • Otago Summer Fruit

BLACK COFFEE | 4

Short Espresso • Long Black • Macchiato • Piccolo

WHITE COFFEE | 4.5

Flat White • Cappuccino • Chai Latte

CHOCOLATEY | 4.5

Hot Chocolate • Mocha

MORE CHOCOLATEY | 6

Whittaker's Hot Chocolate