



NOMAD

*Open Tuesday to Sunday
Pt Chevalier, Auckland*

BREAD TO START

Woodfired Bread 12

Parfait, cherry 10 | Burrata, basil, chilli crisp 13 | Olives 8



WOODFIRED PIZZA

Seasonal Tomato (v)	29
oregano, basil, parmesan add burrata	+8
Beef Ragu	
caramelized onion, roasted garlic, gremolata	35
Prosciutto	
grape, thyme, pecorino	35
Lamb Nduja	
feta, rocket, mint, pomegranate	34
Confit Mushrooms (v)	
enoki, gorgonzolla, walnut, truffle	33
Scallop	
oyster mushroom, wood ear, basil	39

CHARGRILLED SKEWERS

Spiced Lamb Rump (2)	
romesco, pistachio, onion	31
Tamarind Chicken Thigh (2)	
ginger scallion, sesame, leek	30
Fresh Mozzarella (2) (v)	
grilled tomatoes, basil, balsamic	27
Market Fish (2)	
wasabi cream, fennel, kimchi	34
Koji Aged Scotch (2)	
burnt onion, chimichurri, jus	49



SMALL PLATES

Crudo, cured market fish, coconut, chilli, almond	24
Wedge Salad, wood ear, walnut, parmesan (v)	18
Chargrilled Seasonal Greens, miso emulsion, sesame, shallots (v)	18
Crispy Calamari, harissa aioli, lemon, parsley	24
Grilled Tiger Prawns, green goddess, brown butter crumb	32
Beef Carpaccio, pine nuts, pecorino, enoki	29

FRIES

Straight Fries	12
Truffle & Parmesan	14

SOMETHING SWEET

Kulfi Bombe, coconut crumble	13
Tiramisu Panna Cotta, dulce crumble	13
Black Doris Plum Sorbet (df)	12

(v) vegetarian, (df) dairy free. All our dishes can be made gluten free except pizzas.
Please let our staff know of any food allergies or intolerances