



NOMAD

Our menu is designed to share,
dishes are served as they're ready, so
sit back, relax, and enjoy a leisurely
dining experience - together.

HOUSE MADE BREADS

Focaccia 11

with extra virgin olive oil & balsamic glaze

+ **Hummus** 5

+ **Mediterranean Olives** 8

+ **Duck liver parfait, cherry** 10

+ **Burrata, chilli crisp** 16

Garlic Bread, confit garlic, fior di latte mozzarella,
shaved grana padano 16

SMALL PLATES

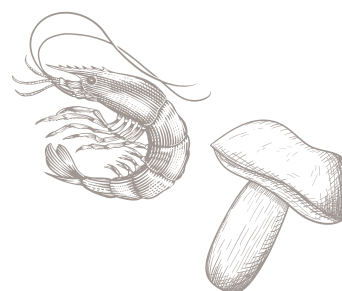
Crudo, cured market fish, coconut yoghurt, chilli, spring onion, almond 24

Mushroom Arancini, mushroom puree, parmesan, pickled enoki 22 

Crispy Calamari, harissa aioli, lemon, parsley 24

Grilled King Prawns, dashi, green goddess, brown butter crumb 26

Fried Chicken, basil, feta mascarpone, balsamic gel 24



SKEWERS

Spiced Lamb Shoulder, romesco, pistachio 14

Fresh Mozzarella, cherry tomato, basil, cherry balsamic 13 


Tamarind Chicken, ginger scallion, sesame 14

LARGER PLATES

Koji-Aged Beef Scotch 350g, chimichurri, baby onion, blueberry jus 58

Duck Breast, celeriac, beetroot, orange jus 36

Pork Belly, cauliflower, burnt apple, chilli 34

Confit Cabbage, red cabbage kimchi, harissa, feta, shallots, pistachio 29 

Market Fish, butternut pumpkin, sundried tomato, curried prawn cream 36



SIDES

Fries Straight 12 | Curly 13 | Truffle with Parmesan 14

Baby Cos Salad 14 | **Seasonal Greens** 14

Vegetarian 

GF - Our menu can be made gluten-friendly, with the exception of breads & arancini

Please let us know of any food allergies or intolerances

Tue to Thur - Open 3:30pm
Fri to Sun - Open 12:00pm
Mondays Closed





NOMAD

WOODFIRED PIZZAS 12"

Gluten free base +\$3 | Dairy free cheese option available

Margherita

Tomato base, basil, fior di latte mozzarella.
After bake, fresh basil, shaved grana padano,
basil oil 28

Pepperoni

Tomato base, fior di latte mozzarella, red onion,
pepperoni. After bake, confit garlic 30

La Bella

Tomato base, fior di latte mozzarella. After bake,
prosciutto crudo, shaved grana padano, rocket,
herb oil 30

Vegetarian

Pesto base, fior di latte mozzarella, red onion,
capsicum, mushroom, artichokes, caramelized
onion. After bake, feta, rocket, fried garlic 30

Capricciosa

Tomato base, fior di latte mozzarella, ham,
olives, anchovies. After bake, rocket, herb oil 30

Turkish Lamb

Confit garlic base, fior di latte mozzarella,
spiced lamb, red onion. After bake, feta, rocket,
pomegranate molasses 33

Garlic Prawn

Pesto base, fior di latte mozzarella, marinated
prawns, red onion, capsicum, capers, pickles, 32

Truffle Fungi

Cream base, fior di latte mozzarella, mushroom
medley, gremolata. After bake, truffle oil, shaved
grana padano, pickled enoki 33

Slow Cooked Beef

Tomato base, fior di latte mozzarella, slow
cooked beef, red onion, caramelized onion.
After bake, BBQ smoke oil, gremolata 33

Roast Chicken & Cranberry

Cream base, fior di latte mozzarella, red onion,
roasted chicken, potato slices, camembert. After
bake cranberry, sage & brown butter crumb 34

BURGER & FRIES

Grilled Beef Burger, onion relish 29

Crispy Chicken Burger, apricot sauce 29

Fried Market Fish Burger, tartare 29

Halloumi Burger, green goddess, balsamic glaze 28 

All burgers come with swiss cheese, salad, gherkins, aioli & fries

+\$2 Curly fries | + \$2 Cos lettuce bun

DESSERTS TO FINISH

Crème Brûlée, mango passionfruit sorbet, raspberry 16

Basque Cheesecake, caramelised apple, pistachios 16

Duck Island Ice-cream, double scoop 14

Vanilla bean | White chocolate pomegranate

Salted chocolate brownie (ve) | Mango passionfruit sorbet (ve)

