



N O M A D  
G R O U P  
R E S E R V A T I O N S

Enjoy a seamless and care free event with us at NOMAD.

NOMAD's menu draws on the flavours of the Mediterranean using local Australian ingredients to create a dynamic and seasonally driven menu.

Our take on forgotten skills of the kitchen involves a commitment to getting the best out of our produce. Our regional wine list showcases the classically recognised, to the weird and wonderful wines made by Australia's viticulturists and winemakers.

We will host your event with ease, so you can sit back, eat, drink and enjoy your company, wether it be your closest friends, family or business associates.



# To eat

For tables of 8 guests or more, Chef offers a specially chosen menu of NOMAD favoured dishes to be shared amongst the table. To provide the best possible experience to all our guests, unfortunately a'la carte is not available for tables of 8 or more.

We offer two options, 7 dishes for \$69 per person. Or a premium menu of 10 of our signature dishes for \$95 per person. Ask us about adding a cheese course to your selected Feast.

*Due to our use of seasonal ingredients there is a possibility that the menus may change.*



## FEAST 69pp

House Baked Sourdough

Pickles

Whipped Ricotta | Roasted Peppers

Housemade NOMAD Charcuterie

Zucchini Flower | Pecorino, Truffle Honey

BBQ Cauliflower | cashew, wild rocket

BBQ Spatchcock | Harissa, Toum, Guindilla

Ice Cream Sandwich | Olive Oil Parfait, Halva Crumble, Pistachio, Honey

## Bigger Feast 95pp

House Baked Sourdough

Pickles

Whipped Ricotta | Roasted Peppers

Housemade Nomad Charcuterie

Rangers Valley Wagyu Tartare | Spiced Chickpea, Fried Eschallot

Moreton Bay Bug Tail | Black Garlic, Chive Oil, Nori

NOMAD Jersey Milk Haloumi | Roast Crimson Grapes, Honey, Sherry

Wood Roasted Fish of the Day | Sweet & Sour Eggplant, Saffron Yoghurt

or

600g Dry Aged O'Connor Striploin | Baby Cabbage, Pedro Ximinez

Choice of Side    Cauliflower / Garden Salad

Ice Cream Sandwich | Olive Oil Parfait, Halva Crumble, Pistachio, Honey

Valrhona Chocolate | Rose Water, Raspberry



# Let them eat cake!

No celebration is complete without the cutting of a cake, let us take care of that too, just let us know with your confirmation.

We offer a small or a large cake in two distinct flavours:

Orange syrup cake, white chocolate butter cream  
Chocolate mud, hazelnut ganache

*Please note that we require 4 days notice.*



# The nitty gritty

Here are a few of the finer details we'd love you to take the time to read. We want to ensure your experience with us is perfect, please get in touch if there's anything here you'd like to find out more about.

## **Allergies**

We want to make sure that everyone at your event has an excellent food experience. To help us accommodate your guest's dietary needs, please provide as much information as possible, when you complete your booking form.

## **Table decorations**

Whilst you're absolutely welcome to decorate your table, do bear in mind that the food is shared and placed down the middle of the table. And we do ask that you do not use glitter or confetti. Whilst it may be festive, it's a nightmare to clean.

## **Seating Arrangements**

Please be aware that tables of 18 people or more may be seated on 2 tables

## **Service Charge**

A discretionary service charge of 10% is added to all bills for tables of 8 people or more. This is a gratuity that goes directly to the staff.

## **Minimum Spend**

On Thursday, Friday and Saturday nights, for all tables of 8 and over, a minimum spend of \$100 per person will be required. If at the end of your event, your party has not reached the minimum spend requirement, the difference will be added as "minimum spend".

### **Finishing Times**

Bookings for lunch must finish by 4.45pm. For dinner bookings, last drinks will be offered at 11.30pm and the restaurant must be closed by 12.00am. This is to comply with the terms of our licence.

### **Confirmation**

After you have completed your booking form, one of our staff will be in touch to take credit card details. Credit card authorisation is used to secure your reservation only; no deposit is taken. The full bill is to be paid at completion of your meal. Please note that NOMAD does not invoice clients after the event and payment must be made in full via cash or credit card.

### **Cancellation Fees**

If you decide to cancel your event at NOMAD, please provide 48 hours notice. If you cancel your event at NOMAD with less than 48 hours notice of the booking, NOMAD unfortunately must charge your credit card for \$50 per person.

Please contact the restaurant, 24 hours prior to your event, to inform us of the final numbers. Please note, that once guest numbers have been confirmed the final bill will be charged at the guest numbers confirmed.



# What to do next?

Simply head back to the email we sent you and click on the link to the form. The form will allow you to choose your menus, advise dietary requirements, order a cake and everything else you need to have the perfect experience.

*Thank you and we look forward to hosting you.*

Call us with any questions (02) 9280 3395



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NOMAD