

Nomad

LOCAL • REGENERATIVE • **FARMS**
Collaborative Menu

"Nature has done a few million years of research and development. We harness that thoughtfully and share it locally." Nomad's Farmer Tom Bradman

Chicken pate and Davidson plum
spring roll

Spiced chicken wings

Beef tartare, Kangaroo Island garlic
and white soy

Toasted grain ice cream
with organic honey

Half roasted charcoaled chicken to share,
cos lettuce and roasted potato

Custard tart

Monday - Friday \$50
Saturday \$55

Bookings essential call 8213 8844
quote Nomad Farm at the time of booking

Nomad Farms is an award winning family owned and run farm in the Finniss Valley on the Fleurieu Peninsula in South Australia. Producing a range of organic, pasture raised produce of the highest quality. The production methods, uniquely, regenerate landscapes, and it is the principle of regeneration - ecologically, socially and economically upon which this business is based.

Minimum of 2 and maximum of 12 guests per booking.
Not valid with any other offer. No discounts apply.
Dinner only. Available 30th September - 15th December 2019.
Not available special event days and public holidays.
Menu is subject to change.

