



The NIDO Experience

SAMPLE MENU

Grazing Platter

Salami | Prosciutto | Marinated Mixed Olives |
Section 28 Monte Forte | *Udder Delights* Mawson Blue
& Brie | Uraidla Sourdough | Lavosh



The Nido

Sous Vide Egg Yolk | Potato | Asparagus |
Black Garlic | Truffle Dressing



Salmon Nori

Salmon Tartare | Nori | Smoked Soy Dressing



Smoked Duck with Soba

Slow-Cooked Pasture Fed Duck | Soba Noodles |
Coriander | Mint | Basil | Asian Broth



Honey Panna Cotta

Served with *Kangaroo Island* Eucalyptus
Cup Gum Honey

G O L D I N G