

NOMAD

PRIVATE DINING & EVENTS

187 Flinders Ln, Melbourne



NOMAD ^{MEL}

Located along the recognisable and buzzing Flinders Lane dining precinct, NOMAD Melbourne is housed in an iconic subterranean space.

With an impressively roaring wood fired oven as the centrepiece to the large open kitchen, the sophisticated dining room compliments the venue's quintessentially Melbournian interiors. The space also houses an intimate private dining room for unforgettable gatherings.

NOMAD Melbourne is suitable for private dining up to 10 guests, group dining for 18 guests, or can be hired exclusively for private events up to 100 guests.





WINE ROOM

An intimate and private space, the Wine Room is perfect for long lunches, and corporate or social celebrations, seating up to 10 guests.

When hired exclusively, the Wine Room has its own dedicated wait staff, ready to create the perfect event for you and your guests.

The Wine Room can be hired for lunch and dinner, Monday through Sunday.

Monday – Thursday:

\$1,500 - \$3,600 minimum spend

Friday – Sunday:

\$1,800 - \$5,000 minimum spend



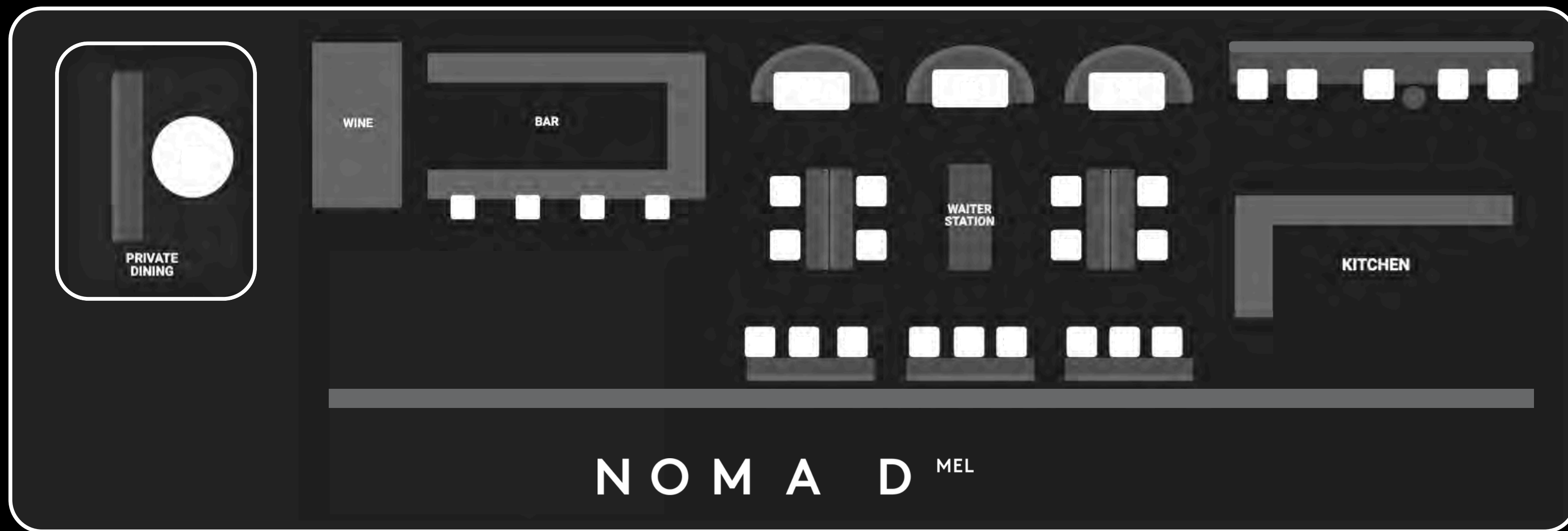
EXCLUSIVE HIRE

NOMAD Melbourne can accommodate up to 75 guests seated and 100 guests standing for private events.

Exclusive hire of the whole venue is available 7 days per week for lunch and dinner.

Perfectly suited for a range of events including corporate dinners, product launches and family celebrations, our dedicated events team will work with you to curate an unforgettable experience.

FLOORPLAN





THE MENU

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

We source the best produce from small growers who share that passion. Our take on forgotten skills of the kitchen involves a commitment to getting the best out of our produce. Our focus on woodfired and charcoal-grilled dishes is at the heart of what we love.



SET MENUS

EXPRESS - \$90PP

Fried green olives, nduja

Wood fired flatbread, our za'atar

Burrata, fennel jam, extra virgin olive oil

Zucchini flowers, truffle honey, pecorino

Market fish, saffron potatoes, runner beans,
shellfish sauce

Local farm leaves, sherry vinaigrette, pine nuts

Orange blossom and passionfruit caramel "magnum"

FEAST - \$110PP

Wood fired flatbread, our za'atar

Hummus, spiced lamb, pepitas, sumac

Burrata, fennel jam, extra virgin olive oil

NOMAD charcuterie selection

Raw yellowfin tuna, broad bean tahini,
wood roasted citrus

Zucchini flowers, truffle honey, pecorino

Charcoal roast chicken, harissa, toum, guindilla

Blue Moon potatoes, hawaij butter, coriander

Olive oil ice cream sandwich, halva, pistachio, honey

EXPERIENCE - \$170PP

Oysters of the day, our Worcestershire

Smoked king salmon basturma, apple, salmon roe

Wood fired flatbread, our za'atar

Burrata, fennel jam, extra virgin olive oil

NOMAD charcuterie selection

Raw yellowfin tuna, broad bean tahini,
wood roasted citrus

Wood roasted skull island tiger prawn, charcuterie xo

Dry aged ribeye, smoked tallow gremolata, white onion

Fried Maris Piper potatoes, hawaij butter, coriander

Green apple granita, coconut, jasmine, pumpkin seed

Menus are subject to change based on seasonality and availability



MEZZE LUNCHEs

\$55PP daily mezze style lunch

Add on free flowing beverages for \$55 (available on the weekends only)

MEZZE

Wood fired flatbread, NOMAD za'atar

Hummus, EVOO, Aleppo pepper

Turkish style mussel dolma

Wood fired carrots, pilpelchuma & sunflower

Wood grilled pork skewer, ras el hanout,
yellow peach, labneh

Guindilla chillies

Toum & confit chilli oil

Sumac onions

Coriander, mint, cucumber & radish

Mango granita, cashew nut sorbet,
lemon verbena

SPRITZ

Davo Spritz

Autonomy 'Davo Plum' Aperatif, Unico Zelo

Yuzu Vermouth, Prosecco, Soda

WINE

NOMAD Sauvignon Blanc

NOMAD Pinot Noir

BEER

'The Wanderer' Pale Ale

Love Shack Lager

*Free flowing beverage is available for 90
minutes from the start of your reservation time.
Menu subject to change.*



BEVERAGE

Our wine list has been curated to highlight the very best of Australian wine. We showcase small, up-and-coming producers and some of the country's most iconic bottles. Due to our continued commitment to sustainability, we favour growers who embrace organic farming practices.

In addition to our Australian stars, we also offer a selection of international wines representing unique and distinctive styles. This includes a range of grower Champagnes and a collection of premium Pinot Noir and Chardonnay from different terroir around the world.

STANDARD PACKAGE

2HR | 75 PP / 90PP inc. cocktail on arrival

3HR | 110PP / 125PP inc. cocktail on arrival

NV Alpino Prosecco

2022 NOMAD by Gilbert Family Wines Chardonnay

2022 NOMAD by Gilbert Family Wines Rosé

2022 NOMAD by Gilbert Family Wines Pinot Noir

Wanderer Pale Ale

Sailors Grave 'Sou' East Draft' Lager

PREMIUM PACKAGE

2HR | 110PP / 125PP inc. cocktail on arrival

3HR | 160PP / 175PP inc. cocktail on arrival

NV Daosa Natural Reserve Sparkling

2023 Swinney Riesling

2023 Lambert Chardonnay

2023 Marli Russell Rosé

2023 Fleet Pinot Noir

2021 Spinifex 'Bete Noir' Shiraz

Wanderer Pale Ale by Nomad

Sailors Grave 'Sou' East Draft' Lager

A multi-layered tiramisu cake is presented on a white ceramic stand. The cake is composed of several layers of dark chocolate cake, white cream, and coffee-soaked ladyfinger biscuits. The top surface is decorated with a dense pattern of small, round dollops of cream, each dusted with a fine layer of cocoa powder. A single slice is being cut from the center of the cake by a silver knife, revealing the internal layers. The entire scene is set against a dark, moody background, with the cake resting on a light-colored, possibly marble, surface.

LET THEM EAT CAKE

CELEBRATION CAKES

Whether you are celebrating a special occasion or just because you can, why not do it with cake?

NOMAD's in-house pastry chef is ready to bake your celebratory cake for your special event.

Strawberries and cream

Small \$100 - serves up to 8 people

Large \$180 - serves up to 16 people

Tiramisu

Small \$100 - serves up to 8 people

Large \$180 - serves up to 16 people

*Cake orders must be placed at least 72 hours in advance



TERMS AND CONDITIONS

FOOD & BEVERAGE

All tables of 7 or more are required to dine on one of the shared set menus. Beverage can be supplied as a package or on consumption, with pre selection available. Dietary requirements can be accommodated with advance notice.

ADDITIONAL CHARGES

A service charge of 10% is added to the final bill. This is a gratuity that goes directly to the staff.

All credit card payments will incur a variable processing fee. A 10% surcharge is applicable on Sundays and a 15% surcharge will apply on Public Holidays.

FINAL CONFIRMATIONS

Final guest numbers, provision of allergy requirements and selection of your chosen set menu is required 7 days prior to your booking date. The number of guests confirmed at this time, will be the minimum number of guests charged for on your booking date.

BOOKING & CANCELLATIONS

Wine Room:

- A minimum spend applies to food & beverage in the Wine Room
- Credit card details to be kept on file are required to secure your reservation
- Provision of these details confirms your acceptance of the terms & conditions
- All cancellations must be provided in writing to eat@nomad.melbourne
- Cancellations within 7 days of the booking date will incur the full minimum spend

Group Dining (for groups of 19 or larger):

- Credit card details to be kept on file are required to secure your reservation
- Depending on your booking type, a minimum spend and deposit payment may also apply
- Provision of these details confirms your acceptance of the terms & conditions
- All cancellations must be provided in writing to eat@nomad.melbourne
- Cancellations within 7 days of the booking date will incur a \$100pp fee or the full minimum spend

Contact Information

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eat@nomad.melbourne

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