NOMAD

Let us help you create the perfect event

Wine Cave

Private dining room

NOMAD can accommodate up to 26 guests, sit down, within our intimate private dining room. The Wine Cave is perfect for those long lunches, corporate or social celebrations, small weddings, product launches and anything in-between.

When booked exclusively this space has its own dedicated wait staff, ready to create the perfect NOMAD experience for you and your guests.

The private dining room is available for hire for lunch & dinner, Monday - Sunday.

Monday – Sunday lunch:
4,000 - $7,200 minimum spend

Sunday- Thursday dinner:
$4,000 - $7,600 minimum spend

Friday – Saturday dinner:
$4,000 - $8,000 minimum spend

** Please note the minimum spends for the Wine Cave vary during peak seasons and for exclusive use. There is a 10% service charge on the total bill.

Room hire fees may apply.

Our event team will create a detailed quote specifically for your event.

Exclusive Use

Exclusive restaurant book out

Needing a large space all to yourself? Hire the whole restaurant exclusively for your next event. Whether you are planning a networking event, product launch, a cocktail party, a wedding or a large celebration of any kind NOMAD can accommodate up to 140 guests within our restaurant.

With our large, converted warehouse and flexible layout, the options are endless for your next function. Enjoy oysters and champagne on arrival in a beautifully lite cocktail area, followed by a sit-down dining experience like no other.

Our private dining room, the Wine Cave is the perfect spot for any storage needed or a space for additional experiences. Whatever it is you need, we are here to work with you and help bring your visions to life.

You will be assisted by our professional, knowledgeable and friendly wait staff that are dedicated to providing you with the perfect NOMAD experience.

NOMAD is available for an exclusive book out 7 days a week for breakfast, lunch or dinner. The minimum spend varies depending on the time and day of the event. Please contact our reservations team for specific costings.

** Please note capacity is subject to theming, layout and AV requirements. There is a 10% service charge on the total bill.

The Front

NOMAD's main dining area can be divided into two smaller areas, for a semi-private function space. Our front dining area can accommodate up to 40 guests over three tables and is perfect for those champagne breakfasts and product launch brunches. A unique dining space with beautiful natural lighting.

** Please note this area can be used as part of an exclusive book out or as a semi-private area, in which case the restaurant will still operate as per usual. Minimum spends per head do apply for this area.

The Back

The back dining area can accommodate up to 70 guests over multiple tables. This area is great for those larger corporate or social dining experiences, not to mention you can watch all the action coming from the kitchen.

** Please note this area can be used as part of an exclusive book out or as a semi-private area, in which case the restaurant will still operate as per usual. Minimum spends per head do apply for this area.

Menu

NOMAD's menu draws on the flavours of the Mediterranean using local Australian ingredients to create a dynamic and seasonally driven menu. 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. We invite you to experience the art of smoke and fire.

CANAPES

COLD

Sydney rock oysters, NOMAD worcestershire 5.5ea

Vannella stracciatella, fennel jam, fried bread 7ea

Kingfish ceviche, avocado, finger lime, coriander cracker 10ea

Cold smoked ocean trout basturma gilda 9ea

David Blackmore wagyu bresaola 10ea

Polanco Grand Reserve Oscietra caviar & creme fraiche tart 20ea

HOT

Green olive felafel 6ea

Zucchini flower, truffle honey, pecorino 8ea

Salted kingfish head croquette, XO 9ea

Wood roasted mushroom & bone marrow empanada 10ea

Smoked spring bay mussel hash brown 9ea

Date glazed wagyu tongue, baharat spice 10ea

Sweet & sour eggplant b'stilla 10ea

Spiced lamb pide 12ea

SWEET

Olive oil ice cream & halva magnum 8ea

Orange blossom & macadamia baklava 9ea

Roast banana, kataifi & salted honey caramel 10ea

*Menus are subject to change, please contact our staff for the most up to date menus.

CLASSIC $105PP

Flatbread, Persian lime & wattleseed za’atar

NOMAD Charcuterie selection

Roasted carrot hummus, walnut tarator

Burrata, fennel jam, extra virgin olive oil

Zucchini flowers, truffle honey, pecorino

Raw Hiramasa kingfish, avocado, finger lime, coriander crackers

Whole lamb shoulder, sweet & sour currants, almond

Potatoes, curry leaf brown butter

Olive oil ice cream sandwich, halva, pistachio, honey

ADD ONS

Merimbula rock oysters, our Worcestershire

half dozen | dozen

Holy Goat Brigid’s Well, wild honeycomb, seeded lavosh

Prom Country Granny’s blue, wild honeycomb, seeded lavosh

The below menu is our $105.00pp feast which changes seasonally. Should you wish to customise your menu we can have our executive chef work with you to create a bespoke menu that perfectly fits your occasion. Please contact our team for the most updated menu.

SIGNATURE $150PP

Appellation rock oyster, our Worcestershire

Kingfish rillette, saltbush, brik pastry

Zucchini flower, truffle honey, pecorino

Roast carrot hummus, walnut tarator, flatbread

NOMAD charcuterie selection

Beetroot, buffalo curd, pepita tarator

Skull island tiger prawns, Charcuterie XO butter

400g Jacks Creek Sirloin, mushroom escabeche, spring onion, our mustard

Leaves, soft herbs, palm sugar vinaigrette

Garnet Plum, white chocolate mousse & lemon

The sample menu is our $150.00pp premium feast which changes seasonally. Should you wish to customise your menu we can have our executive chef work with you to create a bespoke menu that perfectly fits your occasion. Please contact our team for the most updated menu.

Beverage Packages

Beverage Packages

Our wine list has been curated to highlight the very best of Australian wine. We showcase small, up and coming producers, as well as 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 which represent 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.

Choose from one of our beverage packages or alternatively chat to our experienced and friendly staff to help you pre-select your beverages.

Have a few wine enthusiasts amongst the group? Go that little bit further and for an additional $X have a dedicated Sommelier for your event. They will be there to assist with all your questions and create the perfect food and wine parings.

STANDARD
2 HOUR BEVERAGE PACKAGE
75pp (Sample)

Enjoy unlimited pours of the wines, as well as a sparkling wine and a choice of two beers.

NV Ba-Ba Rumba Prosecco
NOMAD Sauvignon Blanc by Gilbert Family Wines
NOMAD Rose by Gilbert Family Wines
Swinging Bridge M.A.W Pinot Noir

Dangerous Ales ‘Crispy Boi’ Lager
Bright Brewery ‘Bright’ Pale Ale

PREMIUM
2 HOUR BEVERAGE PACKAGE
110pp (Sample)

Enjoy unlimited pours of our Premium beverages, selected by our Sommelier.

Daosa 'Natural Reserve' Sparkling Wine
Clos Clare Riesling
Leeuwin Estate 'Prelude' Chardonnay
Clyde Park Pinot Noir
Rusden 'School Days' Shiraz, Barossa Valley

Dangerous Ales ‘Crispy Boi’ Lager
Bright Brewery ‘Bright’ Pale Ale

NON-ALCOHOLIC
2 HOUR BEVERAGE PACKAGE
20p (Sample)

Enjoy unlimited seasonal juices & NOMAD Housemade sodas:

Native Mint & Lemon Soda

Yuzu Soda

Pomegranate and Lime
Ice Tea

Strawberry and Vanilla
Ice Tea

The package also includes tea & coffee.

*Beverage packages run for two hours from when the first drink is served to the table. Items are subject to change. Any replacements will be like for like. NOMAD is committed to the responsible service of alcohol. Intoxicated guests will not be served. It is a requirement by NSW Responsible service of Alcohol laws that any intoxicated persons are removed from licensed premises.

Let Them Eat Cake!

Whether you are celebrating a special occasion or just because you can, why not do it with cake? NOMAD's in-house baker is ready to bake your celebratory cake for your special event.

Wood roasted banana & chocolate cake
CHOCOLATE CAKE
(gluten free)
Small $100 (serves up to 8 people)
Large $180 (serves up to 16 people)

Passion fruit meringue cake
(nut free)
Small $100 (serves up to 8 people)
Large $180 (serves up to 16 people)

**Please note we require 48 hours notice to arrange your cake.

Flowers

Florals styled by the creative team of My Violet.

Our Reservations team and MyViolet can help you add that special something to your upcoming event. Just ask us for more information.

Needing That Extra Special Experience?

NOMAD has you covered for those unique moments that will leave a lasting impression. Chat with our team on some special moments for your guest.

Terms & Conditions

MINIMUM SPEND
A minimum spend and room hire applies for your event. Any expenses incurred above the minimum spend will be charged accordingly & added to the final bill at the completion of your event. Please provide as much detail as possible so we can create the perfect experience for you.

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

HOST / SECURITY
A Security/Host is required for the duration of your event for a minimum 4-hour charge. Please see rates below. We book 1 host/guard for every 100 guests pending service requirements. Security/Host will be from 30 mins prior to bump in and 30 mins after bump out based on the above times. Rates are per host/guard: Monday-Sunday $40per hour, Public Holidays $80 per hour & Special Event Days $100 per hour.

BOOKING STATUS
Enquiry only, we are currently not holding a reservation for your event, so availability cannot be guaranteed. Please contact the Reservations team to proceed, your reservation is secured once we have received your deposit and credit card details.

DEPOSIT
25% of the minimum spend requirement is payable to secure your reservation. 30 days out from your event we require the remain 75% of the event to be paid.

ROOM INCLUSIONS
Wait staff: ratio approx. 1 for 25-30 for cocktail events pending service requirements. Free Wi-Fi on request. In house background music.

GENERAL
NOMAD is a fully licensed premises, please let us know if minors are attending. The full bill is to be paid at completion of your event. Please note that NOMAD does not invoice clients after the event and payment must be made in full.

SAFE DINING
Nomad is taking every possible measure to reduce the risk of transmission of COVID19 within its venue/s and other workspaces. We are a registered Covid-Safe Business. We request all guests: * Respect and maintain social distancing. *Make use of the hand sanitisation stations on entry and exit.
* Follow the directions of the NOMAD Covid-Safe officer when requested.

SURCHARGE
All credit card payments will incur a 2% processing fee.
A 10% surcharge is applicable on Sundays & Public Holidays.

WHO TO CONTACT
02 9280 3395 for the Reservations Team or email us at eat@nomad.sydney .

Please email us to discuss your next event at NOMAD and to arrange a time for you to view the space at your convenience.

Let’s get together to create a very special event,

eat@nomad.sydney
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Instagram
Facebook
Website

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