



# LUNCH

## Winter 2022

Would you like to celebrate today with a glass of local wine, cider, beer, juice or Taras Cordial?

### Produce From

Nest grown herbs + vege, Happy Wombat Hazelnuts, berries, Queen & Bee Honey, Linda's garden, Webbies meat sourced local farms, Highfield Farm Lamb, Snowy Mountains Smoked trout, Batlow Apples, Quinty Bakehouse sourdough, Coolamon Cheese, Fourmile Farm free range eggs, Tumarumba wines, Wilgro Vinegars, Brushwood Farm oats, Olive Oil and all our lovely local suppliers & neighbours who share their produce.

### Please advise us if you have any food allergies.

Please be aware as we make most of our food in house, our kitchen contains dairy/wheat/ gluten/ eggs/nuts/seeds – We take precautions with your allergy however we can't guarantee there will be no traces of these ingredients

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Banquets, private parties and catering available

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### Ploughmans Lunch \$22

Winter picnic on a plate - Coolamon cheese, Ham, pickles, relish and toasty sourdough with side of seasonal fruit

### Barley Risotto \$22

Creamy risotto served with a hearty mix of roast vege, fresh apple, rocket and shaved parmesan

### Winter Fetta Fritters \$25

Crispy corn, chilli & pea fritters served with roasted tomato, bacon, sourcream and chipotle mayo + garden greens

### Classic Steak Sandwich \$29

Scotch fillet steak on garlic sourdough with cheese, onion jam, fresh tomato, greens + beer battered chips (swap to sweet potato chips add \$2)

### Highfield Farm Dukkah Lamb \$26

Louise & Davids slow roasted Dukkah lamb shoulder on a fresh apple and roasted root vegetable salad with fetta yoghurt dressing & pretty pomegranate

### The Big Reuben Sandwich \$22

Corned beef, house made Sauerkraut, swiss cheese and Russian dressing (the perfect creamy tangy mayo combo) + a side of pickles

### Harvest Hash Stack \$22

Our potato hash brown with roasted pumpkin, creamy fetta, wilted winter greens, garden pesto and salad greens. Add Bacon OR Smoked Trout \$5

### Snowy Mountains Smoked Trout \$26

A long standing local favourite- trout fillet served with fresh apple fetta salad with kaffir lime mayonnaise

### Deluxe Bacon Egg Roll \$12.5

Crispy bacon, fried egg, cheese, tomato relish in Turkish bread upgrade with Avocado \$3

## FOR THE KIDS

### Toastie \$6.5

Kids size plain cheese toastie

### Picky Plate \$7

Cheese, tomato, corned beef, buttery toast fingers + fruit / tarrines

## SIDES & EXTRAS

Winter Salad of fresh apple, fetta, greens, red onion,

Beer Battered Chips 8.0 Side serve 6.0

Sweet Potato Wedges 9.0 Side serve 7.0

+ sauce: Lime Mayo/ Sweet chilli & sour cream/Pesto Mayo/Chipotle Mayo 1.5



