



LUNCH

Spring 2022

Hey our favourite cook Nat is back! To celebrate, we've created this menu inspired by new season & classic Nest dishes of our past .

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, Tumbarumba wines, 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

Banquets, private parties and catering available

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FOLLOW THE
GOOD LIFE



Spring Starter \$24

Grazing board of Housemade labneh, Coolamon cheese, Ham, spiced cumquat relish and black sesame lavosh

Risotto Balls \$25

Pumpkin parmesan sage risotto fried up into bite sized balls and served with crispy prosciutto apple salad

Corn Fritters \$22

The classic Nest trio of fresh herb, corn, pea and fetta fritters with crispy bacon, avocado, sour cream and our sweet chilli sauce

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)

Lamb Burger \$26

An old Nest fave: lamb patty with roasted eggplant, fried haloumi, fresh tomato, greens, tzatziki in a turkish roll + beer battered chips (swap to sweet potato chips add \$2)

Croque Monsieur \$19

French, literally, (one) bites with a crunch (the) gentleman.

The ultimate toastie of ham, two cheeses and creamy bechamel

Smoky Mountain Hash Stack \$28

Snowy Mountain Smoked Trout with creamy lemon zested fetta, garden pesto spring salad greens and two housemade crispy potato hash.

Green Nourish Bowl \$25

Fried broccoli, avocado, fetta with lemon+ parsley, local roasted hazelnuts, crunchy greens, pepitas, seeds, brown rice, creamy roast garlic hummus & our honey chilli dressing

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, ham, buttery toast fingers + fruit / tarnies

SIDES & EXTRAS

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

And BLACKBOARD SPECIALS according to produce and inspiration

