



# LUNCH

## Summer 2022

**Huzzah its holiday season! We've created this menu with a bit of festive fa la la, summery dishes sourced from Snowy Valleys and surrounds. Produce From**

Nest grown herbs + vege, Happy Wombat Hazelnuts & berries, Queen & Bee Honey, Linda's garden, Tumba Meats, Highfield Farm Snowy Mountains Smoked trout, Batlow Apples, Quinty Bakehouse sourdough, Coolamon Cheese, Fourmile Farm free range eggs, Tumarumba 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

**Café Nest**  
56 Winton Street  
Tumarumba

Tel 02 6948 2950  
laura@café-nest.com  
[cafe-nest.com](http://cafe-nest.com)

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## Party Season Little Plates \$12.5

- Coolamon Cheese, ham, crackers and our festive blueberry relish
- Dukkah with Brushwood olive oil and sourdough
- Warm Bread + dunking pots - beetroot dip, harissa, oil & balsamic

## Chicken and Avocado Salad Stack \$28

Fresh poached chicken, avocado, tomato and herbs in a citrus mayonnaise piled between crispy fried wontons with fresh cucumber and salad greens

## Festive Fritters \$24

The summer Nest trio of fried corn & fetta mint fritters with housemade party dips - Beetroot, Harissa and Guacamole + salad greens

## Dukkah Lamb Salad \$29

Junee Lamb rump with our fresh festive salad of orange zested French beans, snowpeas, fetta, roasted hazelnuts and salad greens

## Lamb Burger \$28

Lamb patty with roasted eggplant, fried haloumi, fresh tomato, greens, tzatziki in a turkish roll PLUS beer battered chips (swap to sweet potato chips add \$2)

## Chilli Prawn Pasta \$30

We've taken the classic festive prawns (from afar for holiday season), tossed through spaghetti, a slurpable sauce of local wine and garlic, spiked with chilli & rocket

## Loaves & Fishes \$19

Portuguese Sardines with Sourdough toast + side of fresh herb tomatoes & Frankies Fine Brine pickles optional extra of Harissa \$2

## Snowy Mountain Smoked Trout \$25

Superstar Snowy Mountain Smoked Trout fillet served with side of bread & kaffir lime mayo

## Deluxe Bacon Egg Roll \$12.5

Crispy bacon, fried egg, cheese, tomato relish in Turkish bread // avo \$3

## 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)

## FOR THE KIDS

### Toastie \$6.5

Kids size plain cheese toastie

### Spaghetti \$12

Bowl of bisketti with housemade napolitana sauce+cheese if they please

### Picky Plate \$10

Cheese, cucumber, ham, buttery toast fingers + fruit / tarnies

## SIDES & EXTRAS

Side of fresh festive salad \$9

Beer battered chips \$9 side \$6

Sweet potato wedges \$12 side \$8

+ sauce: Tomato/BBQ \$1.0 // Lime Mayo/ Sweet chilli & sour cream \$1.5

