



# LUNCH

## Autumn 2022

### Sourced from Snowy Valleys and surrounds. Produce From

Nest grown herbs + vege, Happy Wombat Hazelnuts & berries, Queen & Bee Honey, Linda's garden, Tumba Meats, Freedom Glen Natural Foods Garlic, 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 there could be traces of these ingredients

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Banquets, picnics, private parties and catering available  
**Café Nest**  
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Tumbarumba

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### Black Garlic Bruschetta \$22

Freedom Glen Black garlic, labneh, our preserved lemon with toasted sourdough and Brushwood olive oil

### Chicken Nacho Salad Bowl \$28

Poached chicken in a tomato chilli jam, fresh apple slaw, crunchy corn chips, sourcream, thai basil and lime

### Corn Zucchini Fritters \$24

A trio of fried corn zucchini & fetta mint fritters with sour cream, our chilli jam and salad greens

### Harvest Steak Stack \$32

Scotch fillet steak with chargrilled seasonal vegetables from the garden with our fresh herb hazelnut pesto

### Lamb Burger \$29

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 \$5)

### Polenta and Roast Tomato Ragu \$26

Fried polenta on a bed of wilted spinach, topped with our fresh roasted tomato ragu, crispy prosciutto, parmesan and parsley

### Loaves & Fishes \$19

Portuguese Sardines with Sourdough toast + side of fresh herb tomatoes & house pickles

### Autumn Nourish Bowl \$25

The seasons best roasted vegetables, Brushwood groats, fetta, dukkah, fresh apple slaw, black garlic, figs + Brushwood Olive oil & balsamic glaze

### Deluxe Bacon Egg Roll \$12.5

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

### Simple Toastie \$10

Ham, cheese and roasted tomato on sourdough

## FOR THE KIDS

### Toastie \$7

Kids size plain cheese toastie

### Spaghetti \$12

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

### Picky Plate \$10

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

And other seasonal dishes inspired by produce and weather

## SIDES & EXTRAS

Beer battered chips \$14 side \$8

Sweet potato wedges \$16 side \$9

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

