



# LUNCH

## Spring 2023

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

Nest grown herbs + vege, Happy Wombat Hazelnuts & berries, Blakes Tumba Honey, Linda's garden, Tumba Meats, Freedom Glen Natural Foods Garlic, Batlow Apples, Quinty Bakehouse sourdough, Coolamon Cheese, Clearstream Batlow citrus, 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 there could be traces of these ingredients

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

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## Starters and Sides \$15

**Giardiniera sott'aceto: Italian style spring vegetables** in vinegar + house bread & prosciutto - (vinegar stimulates salivary glands improving your digestion & appreciation of the food)

**Cheese plate:** Coolamon Soft Cheese, house sesame lavosh & our cumquat relish

**Croquettes:** Highfield Farm chorizo fried morsels + Freedom Glen black garlic mayo

## Spring Fritter Salad Bowl \$24

A trio of fried fetta, pea, mint fritters with sour cream, our chilli jam, salad greens and tabbouleh

## Big Beef Burger \$29

House beef patty, swiss cheese, bacon jam, lettuce, beetroot, pickles in a garlic butter turkish roll and side of beer battered chips + egg \$3

## Dukkah Lamb Cutlets \$33

Local lamb cutlets with house dukkah featuring. Happy Wombat Hazelnuts with fetta and fresh tabbouleh salad

## Snowy Mountain Smoked Trout \$30

Snowy Mountain Smoked Trout with salad of fetta, beetroot, chargrilled asparagus & Batlow Seville orange dressing

## Spring Green Nourish Bowl \$26

Warm bowlful of all the good green vege of the season with rice noodles in a spiced coconut lime broth with zesty kaffir lime and five spice chicken (avail Vego)

## Housemade Ravioli \$26

Fresh ricotta, spinach ravioli tossed with Brushwood olive oil, peas, lemon zest, parmesan, crispy prosciutto + pangrattato (Italian crispy breadcrumbs)

## Salad Days served as a side \$8 or whole bowl \$16

Tabbouleh : Super fresh herb, tomato and bulgur (cracked wheat) salad

Asparagus: Chargrilled asparagus, fetta, beetroot & Seville Orange dressing

## Deluxe Bacon Egg Roll \$12.5

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

## FOR THE KIDS

### Burger \$12

Kids size Beef cheese burger with tomato sauce

### Pasta \$12

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

### Picky Plate \$10

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

### Cheese Toastie \$7

Simple, cheesy toastie

## Beer battered chips \$14 side \$8

## Sweet potato wedges \$16 side \$9

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

And other seasonal dishes inspired by local produce and weather

