



LUNCH

Autumn 2024

Sourced from Snowy Valleys and surrounds.

Produce From

Nest grown herbs, tomatoes, eggplant, chilli, zucchini, quince, pomegranate, fig, Happy Wombat Hazelnuts & berries, Blakes Tumba Honey, Linda's garden, Tumba Meats, Freedom Glen Natural Foods Garlic, Batlow Apples, Nest sourdough, 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

Banquets, picnics, private parties and catering available

Café Nest
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Tumarumba

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**FOLLOW THE
GOOD LIFE**



Cheese Board \$35

Smoked Vintage cheddar, King Island double Brie and creamy Blue, house made pickles, Nest slow roasted quince and our seedy sourdough crackers

Corn Zucchini Fritters \$24

The come back dish of fried corn zucchini fritters with sour cream, our tomato ginger chilli jam and salad greens // Add bacon \$3

Pumpkin Gnocchi \$22

House made ricotta and pumpkin gnocchi with sage butter sauce, parmesan and pangrattato

Lamb Burger \$28

The favourite herbed lamb patty with fried haloumi, fresh tomato, lettuce with our creamy tzatziki in a garlic butter turkish roll + side of beer battered chips (Vego version avail)

Polpettone in Tomato Sauce \$26

Or fancy meatloaf. Prosciutto parcel of meaty herby terrine served with our roast tomato sauce and fresh apple salad

Smoked Trout Hash Stack \$35

Fish and chips Nest style with Snowy Mountain Smoked trout, our potato herb hash balls, fetta, house pesto and salad greens

Autumn Nourish Bowl \$25

The seasons best roasted vegetables, our green hummus, fetta, dukkah, fresh apple, salad greens and black garlic

Lamb Rogan Josh \$35

A hearty bowl of aromatic curry featuring Highfield farm lamb served with rice, tzatziki and papadum for crunch

Deluxe Bacon & Egg \$15

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

And other seasonal dishes inspired by produce and weather

SIDES & EXTRAS

Beer battered chips \$12 side \$7

Sweet potato wedges \$16 side \$9

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

Picky Plate for Little Eaters \$10

Ham, cheese, tomato, toast fingers, fruit

Simple Cheese Ham Toastie \$9

Sourdough Toast with Green Hummus \$9

Sourdough Toast with Jam/Vegemite/Peanut Butter \$8

Enjoy a glass \$10 or half serve \$5 of the local wine feature with your meal

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