



# LUNCH

## M2024

### Sourced from Snowy Valleys and surrounds.

#### Produce From

Nest grown herbs, chilli, quince, pomegranate, greens, Happy Wombat Hazelnuts & berries, persimmon, Batlow Pats citrus, beets, carrots, eggplants, pumpkins Blakes Tumba Honey, Linda's garden, Highfield Farm Lamb Freedom Glen Natural Foods Garlic, Batlow Apples, Nest sourdough, 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

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

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

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 GOOD LIFE**



### Two Cheese Toastie

Smoked Vintage cheddar, creamy brie, prosciutto and our quince paste, house sourdough + fresh apple salad, house pickles \$18

### Soup of the Day

Making the most of what's seasonal served hot in a big bowl

### Classic Steak Sambo

Scotch fillet, smoky onion jam, cheese, fresh tomato, salad on garlic butter turkish bread. \$26 + Side beer battered chips \$6

### Lamb Red Wine Rosemary Pie

Sunday roast in a pie - Highfield Farm lamb, Tumbarumba red wine and all the gravy goodness in a buttery flaky pie crust + smashed hash, fresh greens \$30

### Deluxe Bacon & Egg

Crispy bacon, fried egg, cheese, tomato relish in Turkish bread \$15. +Avo \$3

DISHES made to SHARE and sample the season in Tumbarumba  
 Individual serves are ok too

Choose 2,3 or all to share banquet style at your table.

Pretty Persimmon Stack: fresh persimmon, double brie, crispy prosciutto, roasted hazelnut, black garlic, pangrattato \$35

Warm Root Salad: Roasted beetroot, carrot & orange, fried haloumi, dukkah, pomegranate, winter greens & honey citrus fennel dressing \$24

Eggplant Schnitzel: Last of Autumn aubergines fried in sourdough crumb, fresh apple salad, black garlic mayo \$22

Winter Fritters: Pumpkin, spinach fetta & sage fritters, sour cream, our tomato chilli jam \$22

Snowy Mountain Smoked trout, potato herb hash, fetta, house pesto, salad greens, citrus \$35

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/Turkish Toast + Green Hummus \$9

Sourdough/Turkish Toast + Jam/Vegemite/Peanut Butter \$8

Enjoy a glass \$10 or half serve \$6 of the local wine feature with your meal

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