



MENU

Starring:
Happy
Wombat
Hazelnuts,
Nest food
garden
tomatoes,
cucumbers,
zucchini,
figs, herbs,
Ron &
Margarets
Honey, post
office
peaches
Webbies
meat
sourced
from local
farms Cors
Laurel Hill
Blackberrie
s, Snowy
Mountains
Smoked
trout and
all our
lovely local
suppliers

2017 Tumbanest Menu

Tonight's menu is a collection of our backyard and other local produce, summer inspiration and local favourites, created and brought to you by us.

Starters and Sharing plates

Olive oil herb salted pizza with trio of dips: tomato relish, coriander pesto, balsamic & oil

Chilled carrot and ginger soup with greek yoghurt & our hazelnut dukkah + a baguette crostini stick

The Local Vege lineup of Roasted eggplant, baby capsicum and a mushroom each stuffed and baked with ricotta & herbs accompanied by our tomato relish

\$15 each or \$40 for Trio

Also: Sweet potato Wedges with lemon mayo \$12 bowl/ \$7 side

Pizza

Snowy Mountain Smoked Trout, lemon zested cream cheese, red onion, capers, shaved parmesan on a garlic butter base and topped with fresh baby spinach \$26

Classic Salami on a tomato base with cheese, roast heirloom tomatoes & basil \$20

Fresh Fig, creamy ricotta, Hampden Bridge bacon & rosemary with fresh rocket and drizzled with local honey \$22

The Little Pig with tomato base, ham, pineapple and cheese \$20

Nest Vegetarian Roast Pumpkin, Zucchini, Fetta, Mushrooms, Olives, Spinach, Sundried tomatoes & Pinenuts on a Tomato Base \$22

The Main Fare

Slow cooked lamb in local wine served with roast golden garden squash stuffed with pearl couscous, fetta and fresh herbs \$28

Whole smoked trout fillet with salad greens, our dressing with Wilgro raspberry vinegar and toast fingers \$26

Pasta calabrese tossed with poached chicken, fresh coriander pesto, sweet heirloom tomatoes, baby spinach and shaved parmesan to serve \$24

Summer Salad plate featuring sweet grilled peaches, spicy fresh rocket, zucchini ribbons & mint, creamy housemade labneh, crunchy toasted hazelnuts and dollops of herb pesto \$24

Save room for Dessert

Star anise vanilla bean panacotta with wild blackberry sauce and apple wafer

Balsamic roasted fig on brown sugar sour cream and coconut crisp

Peach and rosewater sorbet with peach schnapps

\$10 each

And then there is our Nest cake and cookie selection

Have you tried a Nest Cocktail?