



MENU

Starring:
Happy Wombat
Hazelnuts &
raspberries, Nest
food garden
tomatoes,
cucumbers, zucchini,
figs,
pomegranate,
rainbow chard,
capsicum, herbs,
Pound creek
produce garlic,
Ron & Margarets
Honey,
Clearstream farm
peaches, Webbies
meat sourced
from local farms
Jolly blueberries,,
Snowy
Mountains
Smoked trout
and all our lovely
local suppliers

Tumbanest Banquet

Tonight's menu is a collection of our backyard and other local produce, summer inspiration and local favourites. Served at your table to share with friends.

Starters

Goats' cheesecake with red onion jam

Raw carrot hazelnut chilled soup

Fried Haloumi zucchini mint salad bite

Herb tempura vege with honey soy sauce & Wilgro vinegar

Pizza

Snowy Mountain Smoked Trout, lemon zested cream cheese, red onion, anchovies grana Padano cheese on a garlic butter base and topped with baby spinach

Balsamic roasted fig, prosciutto, cream cheese, grana Padano cheese on a hazelnut pesto base and topped with fresh rocket

The Main Fare

Ottelenghi star anise orange slow cooked pork belly

Moroccan lamb cutlets with honey tzatziki & pomegranate

Hampden Bridge Bacon wrapped chicken roulade stuffed with caramelised figs, cream cheese & thyme

Rosemary pesto and heirloom tomato pasta

Roast pumpkin, salad greens, labneh, dukkha and raw honeycomb

\$45 per person

The Sharing Dessert Board

Flourless whole orange chocolate cake

Peach rosewater curd meringue tartlet

Dark chocolate hazelnut crusted fresh figs

Drunken espresso granita with Chantilly cream

Star anise panacotta sweet dukkha & pomegranate

Sparkling Tumberumba wine jelly

Fresh local berries + honey caramel popcorn

\$29 per couple

Or browse our cake and cookie selection

Instagram @nestcinemacafebooks #tumbafest