



# MENU

Would you like to celebrate today with a glass of local wine, cider, beer, decadent iced chocolate or fancy Cordial?

We are open for Dinner Friday & Saturday nights and We have an armchair dine in Cinema –ask for a tour!

**PRODUCE FROM**  
Nest grown herbs + vege (ask about today's harvest)  
Happy Wombat  
Hazelnuts, berries, lime, Blakes Tumba  
Honey, Webbies  
meat sourced local farms, Snowy Mountains Smoked trout, Quinty Bakehouse sourdough, Grand Oak Truffle, Coolamon Cheese Factory, Lindas leeks, Lesleys Free range eggs, Tumarumba wines, Knights Hampden Bridge Bacon, Wilgro Vinegars, Brushwood Farm oats, groats & oil and all our lovely local suppliers & neighbours who share their produce.

## September Lunch at Nest

### GRAZE

**Dip** Sourdough, Brushwood olive oil & our hazelnut dukkah \$9

**Crunch** Haloumi chips with Beetroot Relish \$9.5

**Dumplings** Japanese vegetarian dumplings + honey soy chilli sauce \$15

**Cheese** A Coolamon Cheese trio+ crackers + our quince paste \$20

+A glass of this weeks local feature wine to any of the graze choices for \$7

**PIE Lunch size Pot Pie** chicken and leek with puff pastry lid and beer battered chips on the side \$18

**NOURISH Salad bowl** roast pumpkin agrodolce, raw brassica salad, toasted hazelnuts, avocado, Brushwood groats, Coolamon fetta \$20

**BURGER** House made lamb patty, haloumi cheese, grilled eggplant, fresh tomato & greens topped with a dollop of Nest tzatziki in turkish bread +beer battered chips \$20 (swap to sweet potato chips \$22)

**BEEF** Slow cooked honey balsamic pulled beef, zesty slaw, avocado, lime, tortilla and \$17 (DF)

### STEAK TWO WAYS

**Deluxe** Local ribeye fillet steak, creamy Sacrebleu cheese, beetroot relish & roquette served on garlic toasted sourdough with sweet potato chips \$25

**Nest Classic** Local ribeye fillet steak, Nest caramelised onion relish, fresh tomato, cheese & greens in toasted garlic turkish bread with beer battered Chips \$23

**FISH Snowy Mountains Whole Smoked Trout Fillet** from the nearby Tumut waters perfectly smoked and served with a little salad \$25 (GF)

**PASTA** mushroom and Grand Oak truffle semolina pasta tossed through shaved parmigiana Reggiano cheese and baby spinach \$25

### SANDWICH

**Deluxe Bacon & Egg Roll** Crispy Hampden Bridge bacon, fried egg, cheese and Nest tomato relish in Turkish Bread \$12.5

**Double Brie** creamy Coolamon brie, avocado, crispy prosciutto, pesto & roquette served open style on toasted sourdough \$15

### SIDES + EXTRAS

Quinty Sourdough toast 2 slices with butter	6.0
Housemade Gluten Free Bread (2 slices)	6.0
Bowl of Beer Battered Chips Side serve	6.0
Bowl of Sweet Potato Wedges Side serve	7.0
+ choice of sauce: Kaffir Lime Mayo/ Sweet chilli & sour cream/Pesto Mayo/ Tomato or BBQ sauce	1.5
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Please advise us if you have any food allergies and we can accommodate