



# MENU

Would you like to celebrate today with a glass of **local** wine, cider, beer, juice 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, Happy Wombat Hazelnuts, berries, lime, Blakes Tumba Honey, Lindas garden, Webbies meat sourced local farms, Highfield Farm Lamb, Muddy Pig pastured pork, Snowy Mountains Smoked trout, Quinty Bakehouse sourdough, Coolamon Cheese, Lesleys Free range eggs, Tumbarumba wines, Knights Hampden Bridge Bacon, Wilgro Vinegars, Brushwood Farm oats, groats & oil and all our lovely local suppliers & neighbours who share their produce.

## Autumn Lunch at Nest

From our food garden, nearby orchards, fields, streams and lots of lovely **locals** – this is where the menu begins. Right now we have pumpkin, quince, roquette, spinach, pomegranate, late tomatoes, pears, apples, pork, lamb, ham, mint, groats, hazelnuts, honey, trout, rosemary, local wines... so this is what you get

### GRAZE

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

**Cheesy** Haloumi chips with fresh herb hazelnut pesto \$12

**Deluxe** A platter to share or meal for one: Coolamon Double brie, salami, Nest relish + pickles, autumn fruit, spiced roasted local nuts, honeycomb, grissini & bread \$25

**Nuts** Spiced roasted hazelnuts and pistachios \$6 – *perfect local salty side*

**PASTRY** Moroccan lamb & quince sausage roll served with our tzatziki \$15

**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)

**PASTA** chorizo, garlic, chilli, heirloom tiny tomatoes, grana Padano and fresh roquette \$20

**Highfield farm LAMB Autumn Salad** Slow cooked dukkah crusted lamb on a salad of Brushwood groats, honey roasted sumac pumpkin, Coolamon fetta, fresh greens, fresh beetroot and mint \$24

### STEAK TWO WAYS

**Deluxe** Local ribeye fillet steak, Coolamon Blue cheese, bacon jam, fresh pear & roquette 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 kaffir lime mayo & sourdough \$25

**RISOTTO BALLS** Pumpkin rosemary parmesan risotto fried in balls served on fresh roquette and a side of Trent Harvey bacon jam \$20

### SANDWICH

**Deluxe Bacon & Egg Roll** Crispy Hampden Bridge bacon, fried egg, cheese and Nest tomato relish in Turkish Bread \$12.5 upgrade with Avo \$2.5

**Toastie** Muddy Pig Pastured Pork Ham, Coolamon Alpine pepper cheese & fresh apple in sourdough \$12

### FOR THE KIDS

**Pasta:** Pasta with napolitana sauce and cheese \$9

**Toastie:** Kids size plain cheese toastie \$6.5

**Graze Plate:** Cheese, ham, tomato, Avocado toast fingers + fruit \$7

### SIDES + EXTRAS

Glass of greek yoghurt, fruit & Tumba honey 6.0

Housemade Gluten Free Bread (2 slices) 6.0

Bowl of Beer Battered Chips Side serve 6.0 8.0

Bowl of Sweet Potato Wedges Side serve 7.0 9.5

+ *choice of sauce: Kaffir Lime Mayo/ Sweet chilli & sour cream/Pesto Mayo/* 1.5

*Tomato or BBQ sauce* 1.0

*Please advise us if you have any food allergies and we can accommodate*

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