



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
PRODUCE FROM
Nest grown herbs + vege, Happy Wombat Hazelnuts, berries, lime, Blakes Tumba Honey, Lindas garden, Webbies meat sourced local farms, Highfield Farm Lamb, 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.

Please advise us if you have any food allergies and we will accommodate.

GF-99% gluten free.

October 2019

Spring Lunch at Nest

From our food garden, nearby orchards, fields, streams and lots of lovely locals – this is where the menu begins. While the garden’s sprouting to life with spring greens, building up to summer bounty we’re still enjoying preserved produce from seasons past.

GRAZE

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

Fried Haloumi chips with beetroot relish \$12.50

Deluxe A starter to share or light lunch: Coolamon cheese, Highfield Farm lamb chorizo, Beetroot relish, pickled pear, spiced roasted local nuts, grissini & sourdough \$25

Nuts Spiced roasted hazelnuts and pistachios \$7 – perfect local salty side

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)

HASH STACK Our potato herb hash browns with Highfield Farm lamb chorizo, sourcream, beetroot relish, fresh roquette salad \$22 (GF)

SPRING SALAD Super Greens Bowl loaded with seasonal greens broccoli, asparagus, roquette, parsley, indulged with avocado, sprinkled with nigella seeds & pepitas, accompanied by black rice & dressed in sweet chilli agrodolce \$22 (GF, V)

STEAK Deluxe Local ribeye fillet steak, Coolamon Blue cheese, beetroot relish on our potato hash and fresh roquette salad \$25 (GF)

STEAK Sandwich Local ribeye fillet steak, our 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, served cold with little salad, kaffir lime mayo & sourdough \$26

LAMB Lovely local lamb cutlets with a quinoa tabbouleh salad, Coolamon Fetta, Brushwood olive oil and charred asparagus \$24 (GF)

CHICKEN Fresh Zesty Nachos Chilli jam lime chicken with citrus guacamole, fresh cucumber, carrot slaw, greens, coriander, black rice, sour cream and corn chips \$22

RISOTTO BALLS Pumpkin rosemary parmesan risotto fried balls served with fresh greens, asparagus and Lemon Myrtle cheese \$19

BACON & EGG Deluxe Roll Crispy Hampden Bridge bacon, fried egg, cheese and Nest tomato relish in Turkish Bread \$12.5 upgrade w Avo \$2.5

BRUSCHETTA

Continental Creamy blue Coolamon cheese, prosciutto, asparagus and La Barre finishing vinegar \$16

Persian Avocado, Coolamon fetta, hazelnut dukkah & preserved lemon \$15

FOR THE KIDS

Toastie: Kids size plain cheese toastie \$6.5

Graze Plate: Cheese, ham, tomato, cucumber, avocado toast fingers + fruit \$8.5

SIDES + EXTRAS

Glass of greek yoghurt, fruit & Tumba honey	6.0
Housemade Gluten Free Bread (2 slices)	6.0
Beer Battered Chips Side serve	6.0
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
	1.0

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