



MENU

Starring:
Happy Wombat
Hazelnuts &
raspberries,
stonefruit, kaffir
lime, **Highfield**
Farm Lamb,
Nest food garden
tomatoes,
cucumbers,
zucchini, squash
figs, herbs,
pumpkin,
spinach, rockette
garlic, **Ron &**
Margarets
Honey,
Coolamon
Cheeses,
Webbies meat
sourced from
local farms
Snowy
Mountains
Smoked trout ,
Pretty Parrot
Gin, **Wilgro**
orchard
vinegars, **Lindas**
vegetables and
her care for our
garden, and all
our lovely local
suppliers

Tumbanest Banquet

Tonight's banquet is a collection of our backyard and other local produce, summer inspiration and local favourites. Served at your table to share with friends. We hope you enjoy the feast before you.

Starters

Chilled cucumber soup shot with kaffir lime & Lemon myrtle gin

Beef roquette and pesto pinwheel

Grilled stonefruit, labneh with pistachio & bacon crumb

Herb tempura vege with honey soy sauce & chilli

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 rockette

The Main Fare

Ottolenghi star anise orange slow cooked pork belly

Slow roasted Dukkah crusted Highfield Lamb

Fresh mint jelly

Roasted Heirloom tomatoes, Coolamon fetta with lemon zest & Brushwood olive oil

Pasta with Roasted backyard garlic, basil and Coolamon Lemon Myrtle Cheese

Roasted garden harvest salad with harissa

Dessert

Kaffir lime ginger, star anise sorbet

Fresh Fig and sweet wine ice-cream

Dark chocolate hazelnut crusted fresh figs

Berry studded Tumberumba wine jelly

Instagram @nestcinemacafebooks #tumbafest