



MENU

Would you like to celebrate today with a glass of local wine, cider, beer, juice or Taras Cordial?

PRODUCE FROM

Nest grown herbs + vege, Happy Wombat Hazelnuts, berries, Blakes Tumba Honey, Lindas garden, Webbies meat sourced local farms, Highfield Farm Lamb, Snowy Mountains Smoked trout, Quinty Bakehouse sourdough, Coolamon Cheese, Fourmile Farm freerange eggs, Tumberumba wines, Wilgro Vinegars, Brushwood Farm oats, groats and all our lovely local suppliers & neighbours who share their produce.

Please advise us if you have any food allergies.

Please be aware as we make most of our food in house, our kitchen contains dairy/wheat/gluten/eggs/nuts/seeds – We take precautions with your allergy however we can't guarantee there will be no traces of these ingredients

APRIL 2021

Autumn Lunch at Nest

From our food garden, nearby orchards, fields, streams and lots of lovely locals – this is where the menu begins. With a few extra feature dishes on the blackboard, here is what it tastes like this summer in Tumberumba.

Starters

Meat + Cheese Platter: Highfield Farm lamb chorizo, creamy Coolamon Brie, Nest pear paste, tomato relish, pickles, hummus, roasted nuts, warm bread \$35

Bread, Olive Oil +Dukkah: Salted nutty seedy spice mix to dip with bread & oil \$9

LAMB BURGER House made lamb patty, haloumi cheese, fresh tomato & greens topped with a dollop of Nest tzatziki in black brioche bun +beer battered chips \$20 (swap to sweet potato chips \$22)

SMOKY HASH STACK Our potato hash browns with Snowy Mountains Smoked trout fillet, fetta, fresh tomato, greens and our Pesto (GF) \$25

CORN ZUCCHINI FRITTERS A Nest classic trio of fritters served with crispy bacon, sour cream, housemade tomato chilli jam & fresh greens \$22

STEAK SANDWICH Sirloin on garlic turkish bread with cheese, our onion jam, fresh tomato, greens and beer battered chips \$25

CHICKEN BURGER Crispy satay chicken with lettuce, cucumber, carrot and peanut satay sauce on black sesame bun and beer battered chips \$22

Like it spicy – add chilli

RISOTTO SALAD Little cheesy fried pumpkin sage risotto balls on a fresh apple salad with Coolamon cheese and balsamic glaze \$22 (V/GF)

MOROCCAN LAMB SALAD Junee Lamb with roast pumpkin, sundried tomato, fetta, salad greens and hummus (GF) \$25

BACON EGG ROLL Crispy bacon, fried egg, cheese, tomato relish in Turkish bread \$12.5 upgrade with Avocado \$3

TOASTIE Fresh local apple, Coolamon cheese, prosciutto in Quinty Sourdough \$3

SPECIALS As the season changes, we'll feature soup and bowl food

FOR THE KIDS

Toastie: Kids size plain cheese toastie \$6.5

Picky Plate: Cheese, tomato, avocado toast fingers + fruit \$7

SIDES + EXTRAS

Glass of greek yoghurt, fruit & Tumba honey 7.0

Beer Battered Chips 8.0 Side serve 6.0

Sweet Potato Wedges 9.0 Side serve 7.0

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