

Nest.

by Day

Ruffle Farm mushroom toast whipped ricotta, garlic confit, mushroom jerky & pangrattato 24

Sobrassada & Ortiz anchovy on focaccia caper cream, duck fat potatoes & herbs 27

Divorced eggs poached eggs, romesco, chimichurri, Meredith Farm feta & pistachio crumble 24

Char siu speck poached eggs, pickles, sesame hollandaise, focaccia 25

Free range eggs on toast poached or fried 14

Sides

free range egg	3
char siu speck	7
grilled halloumi	6
roast portobello	5
seasoned avocado	6
sesame hollandaise	3

Sandwiches *all sandwiches served on ciabatta*

Bacon & egg house tomato relish, aioli, mixed greens 17

Grilled halloumi egg, tomato relish, aioli, mixed greens 17

New York pastrami Russian dressing, Gruyère, pickles 23

Pastry

House muffin rotating daily	6
House quiche seasonal	9



Sandwiches

Roast Chicken Waldorf-style, mustard cream	21
Bacon & Egg Roll Tomato relish, aioli, mixed greens	17
Halloumi & Egg Roll Tomato relish, aioli, mixed greens	17
Roasted Eggplant Zucchini ribbons, toasted almond, garlic cashew cream	17
NY Pastrami Swiss cheese, pickled cabbage, house pickles, russian dressing	23

Pastries

(Made and baked in-house daily)

Spinach, ricotta & buffalo mozzarella filo pie	10
House-made quiche	9
Brown rice, mushroom & ginger sausage roll	9
House-made muffin	7.5

Nest.

by Day

Coffee + Tea by Madding Crowd

(alt milk +0.50 | iced +0.50 | extra shot +0.50)

Single origin cold brew	6.5
Single origin batch brew	6.5
Espresso with milk	5.5/6
Espresso	5.5
Brewed sticky chai	6.5
Loose leaf tea (English breakfast, jasmine green, chamomile, peppermint)	6
Matcha latte	7

Juices

Apple, carrot & ginger	9.5
Apple	8.5
Orange	9

Brunch Cocktails

Mimosa — prosecco, orange	15
Bloody Mary — vodka, tomato, house pickles, lemon, cracked pepper, smoked salt, house hot sauce	20
Bloody Maria — tequila, tomato, house pickles, lemon, cracked pepper, smoked salt, house hot sauce	20
De Beaurepaire Annabelle Spritz — Campari, fresh raspberry, cardamom	22
Verroca — orange Berocca, soda, vodka	17

Nest.

by night

Bar Snacks

Duck fat nuts house spice, smoked salt	6
Nest bag crisps, manchego, nduja crumb, pickled peppers	15
Ruffle Farm mushroom pâté fried bread, burnt onion, chervil	14

Small Plates

Jerusalem artichoke nduja butter, olive caramel, lemon	22
Bitter leaves pink peppercorn mustard, cured egg yolk, smoked gouda	20
Cured market fish house lavosh, kohlrabi, smoked crème fraîche, tarragon oil	MP

Plates

Ruffle Farm mushroom ragù sheep's yoghurt flatbread, whipped ricotta	26
Confit duck croquette beetroot, brown butter, anchovy, fermented kombu	28
Coronation chicken Maryland pina colada glaze, moru	32
Charred prawns morcilla sausage, chimichurri, pangrattato	36

Grazing

Charcuterie cured meats, fresh bread, burnt butter, caperberry tapenade	34
Cheese seasonal cheeses, pear & whisky jam, house-made lavosh	32

Nest.

by night

During my time in the Central West, I explored some incredible NSW vineyards. De Beaurepaire and Jessop Wines really stood out. With similar climates and a strong sense of place, both are doing something special, and we're stoked to showcase them at Nest.

It's a small list with a bit of everything, so no need to head out west, just pop in for a drink. But if you ever get the chance, go visit. They're amazing.

WHITES / ROSÉ / ORANGE

De Beaurepaire — "Match Point" Rosé 2024 Dry and fresh — crisp acidity, cherry	14/54
Jessop Wines — Riesling 2024 Citrus pith, green apple, pear, mineral	14/54
De Beaurepaire — "Billet Doux" Semillon Sauvignon Blanc 2024 Clean and bright — lemon, lime, hint of melon, crisp finish	14/54
Jessop Wines — Amphora Pinot Gris (Orange) 2025 Mandarin, peach, cardamom, green tea — textural, gentle tannin	14/54

REDS

Jessop Wines (Orange) — Sagrantino 2025 (<i>chilled</i>) Strawberry, cream, liquorice — light, juicy, best served cold	54
De Beaurepaire (Rylstone) — "Le Marquis" Cabernet Sauvignon 2024 Dark chocolate, floral, blueberry, blackberry	14/54
De Beaurepaire (Rylstone) — "Percival" Pinot Noir 2023 Vanilla, rich cherry	14/54
Jessop Wines (Orange) — "Brambles" Shiraz 2023 (<i>chilled optional</i>) Blackberry, plum, spice — soft tannin, medium-bodied	54

BEER & CIDER

We've always loved working with Young Henrys, Newtown's go to for beer for good reason, they're fucking cool. For now, we're keeping things tight. It was important for us to walk before we run, so this list is a small showcase of three producers we rate highly. Cocktails and spirits are on the way, and if you're after something non alcoholic, just ask the team. We've got you!

Young Henrys — Natural Lager Balanced, hazy golden, easy drinking	9
Young Henrys — IPA Hazy golden, balanced bitterness, refreshing finish	9
Young Henrys — Cloudy Cider Fresh apple, lightly cloudy, crisp finish	9