



nest cafe

COFFEE • COMFORT • COMMUNITY

F U N C T I O N S

Events

CATERING MENU

Canapés • Grazing Tables • Pizza • Set Menus

89 to 93 Cimitiere St, Launceston TAS 7250

0447 602 226 • NESTCAFE.COM.AU



NEST CAFE

Community and Connection

Nest Cafe sits in Launceston on the banks of Kanamaluka, the Tamar River. A relaxed, welcoming space where community and connection come first.

We respectfully acknowledge the Palawa people as the Traditional Custodians of Lutruwita, Tasmania. This always was, and always will be, Palawa Country.

COFFEE

Locally roasted,
poured with care

COMFORT

A warm, relaxed room
that feels like home

COMMUNITY

Food made to bring
people together

Celebrate Flavour

We work with the finest local, seasonal ingredients to craft menus that showcase the best of Launceston, from delicate canapés and grazing tables to full seated menus.

Whether it's an intimate gathering or a large event, every menu is tailored to your guests, your dietaries and your budget.

GF, DF, vegetarian and vegan available

Final numbers 7 days prior · Please advise allergies at booking



NEST CAFE

Canapés

MINIMUM ORDER OF 25 PIECES PER DISH

Savoury

\$5.50 each

Minimum order of 25 pieces per dish

- Arancini Balls, Sundried Tomato Aioli
- Puff Pastry Rolls (Vegetable or Chicken)
- Crostini (Mushroom or Smoked Salmon)
- Tartlets (Goat's Cheese & Caramelised Onion, or Chicken & Mushroom)
- Tomato Bruschetta (DF)
- Fritters (Corn, Cauliflower or Paneer)
- Vol au Vent (Chicken or Mushroom)

Gluten Free Savoury **\$5.50 each**

Minimum order of 25 pieces per dish

- Skewers (Tandoori Chicken, Garlic Herb Prawns or Paneer)
- Panipuri Balls (DF)
- Caprese Skewers
- Spiced Falafel with Hummus (DF)

Substantial Canapés **\$8.50 each**

Minimum order of 25 pieces per dish

- Bao Buns (Crispy Chicken, Pulled Beef, Pulled Pork or Mushroom)
- Mini Sliders (Beef, Crispy Chicken, Pulled Pork or Veggie)
- Samosa with Mint Chilli Chutney (DF)
- Tacos (Prawn or Fish) with Lime Aioli

Pizza

\$25 each

Minimum order of 10 pizzas · Gluten free & dairy free bases available

CLASSIC

- Hawaiian
- Pepperoni
- BBQ Chicken
- Meat Lovers
- Butter Chicken

GOURMET

- Margherita
- Capricciosa
- Diavola
- Mediterranean
- Mushroom Bianco

Sweet

\$5.50 each

Minimum order of 25 pieces per dish

- Tartlets (Lemon Curd & Meringue, Chocolate Ganache, or Vanilla Custard & Seasonal Fruit)
- Tiramisu
- Vanilla Crème Brûlée
- Panna Cotta

Gluten Free Sweet **\$5.50 each**

Minimum order of 25 pieces per dish

- Fruit Skewers (DF)
- Vanilla Custard with Seasonal Fruits

DF = Dairy Free · All menus can be adjusted to suit dietary requirements



NEST CAFE

Grazing Tables

SERVED TO SHARE

Hot and Cold

\$35 pp

Minimum of 30 people

FINGER FOODS

- Mix Veg Falafel (DF, GF)
- Mushroom Arancini with Rosemary Aioli
- Chicken Satay Skewers with Black Sesame, Lime and Coriander

DIPS

- Beetroot Hummus, Herb Cottage Cheese, Basil Pesto

BREADS

- Baguette, Olive Sourdough, GF Wholemeal Loaf

RAW VEGETABLES & PICKLES

- Carrot, Capsicum, Celery, Tomatoes, Cucumber, Radishes
- Marinated Olives, Cornichons, Turmeric Cauliflower, Red Onions

ARTISAN CURED MEATS

- A selection of premium cured and smoked meats including Prosciutto, Hot Soppressa, Smoked Pancetta

CHEESES

- Soft Brie, Aged Cheddar, Blue Cheese

CRACKERS & NUTS

- Crackers, Salt Pretzel, Fig Paste, Dry Dates and Apricots, Nuts

Cold

\$30 pp

Minimum of 25 people

DIPS

- Beetroot Hummus, Herb Cottage Cheese, Basil Pesto

BREADS

- Baguette, Olive Sourdough, GF Wholemeal Loaf

RAW VEGETABLES & PICKLES

- Carrot, Capsicum, Celery, Tomatoes, Cucumber, Radishes
- Marinated Olives, Cornichons, Turmeric Cauliflower, Red Onions

ARTISAN CURED MEATS

- A selection of premium cured and smoked meats including Prosciutto, Hot Soppressa, Smoked Pancetta

CHEESES

- Soft Brie, Aged Cheddar, Blue Cheese

CRACKERS & NUTS

- Crackers, Salt Pretzel, Fig Paste, Dry Dates and Apricots, Nuts

FRUITS

- Melons, Kiwi, Grapes, Strawberries, Oranges

Please Note: A fully vegetarian grazing table is available upon request. The Artisan Cured Meats will be replaced with Chef's Potato Salad and Cold Panini Pasta Salad.



NEST CAFE

Set Menus

SEATED AND SHARED DINING

Canapés & Two Course **\$65 pp**

Minimum of 20 people

ARRIVAL CANAPÉS

- Choose any three canapés from our canapé menu

Served as canapé flights during standing arrivals

MAIN COURSE (SELECT ONE)

- Pumpkin Truffle Gnocchi, Grilled Zucchini, Tomato Pesto & Shaved Pecorino
- Seasonal Grilled Fish, Dutch Carrots, Asparagus, Romesco Sauce & Kimchi
- Slow Braised Beef Ribs, Truffle Mash, Braised Beef Tortellini, Bordelaise Sauce & Dutch Carrots

DESSERT (SELECT ONE)

- Roasted Apple Crème Brûlée, Fairy Floss & Freeze Dried Raspberries
- House Strawberry Ice Cream, Berry Compote, Freeze Dried Raspberries & Fairy Floss
- Mango & Coconut Chia Pudding (Vegan), Fresh Mango, Coconut & Freeze Dried Raspberries

Three Course Table Buffet **\$85 pp**

Minimum of 20 people

ENTRÉE TO SHARE

- Spanakopita
- Fresh Pacific Oysters, Ginger Lime Caviar, Cucumber & Shallot Mignonette, EVO Oil & Chilli
- Mushroom Arancini, Pecorino & Microgreens

MAIN TO SHARE

- Homemade Gnocchi, Grilled Zucchini, Tomato Pesto & Pecorino
- Beef Ribs, Truffle Mash, Braised Beef Tortellini, Bordelaise Sauce & Dutch Carrots

DESSERT TO SHARE

- Cherry Ripe Tart
- Vanilla Custard with Fresh Fruits



NEST CAFE

Premium Set Menus

CHOOSE YOUR COURSES

Three Course Set Menu **\$75 pp**

Minimum of 20 people

ENTRÉE (CHOOSE ONE)

- Fresh Pacific Oysters, Ginger Lime Caviar, Cucumber & Shallot Mignonette, Extra Virgin Olive Oil, Chilli
- King Island Scallops, Pea Velouté, Lemon Oil

MAIN (CHOOSE ONE)

- Pumpkin Truffle Gnocchi, Grilled Zucchini, Tomato Pesto, Pecorino
- Seasonal Grilled Fish, Dutch Carrots, Asparagus, Romesco Sauce & Kimchi
- Beef Ribs, Truffle Mash, Braised Beef Tortellini, Bordelaise Sauce, Dutch Carrots

DESSERT (CHOOSE ONE)

- Roasted Apple Brûlée, Fairy Floss & Freeze Dried Raspberries
- House Strawberry Ice Cream, Berry Compote, Freeze Dried Raspberries & Fairy Floss

Five Course Set Menu **\$95 pp**

Minimum of 20 people

COURSE ONE

- Mushroom Arancini, Pecorino & Microgreens

COURSE TWO

- Guacamole, Smoked Salmon, Potato Pavé, Capers & Microgreens

COURSE THREE

- Pumpkin Truffle Gnocchi, Grilled Zucchini, Tomato Pesto & Pecorino

COURSE FOUR

- Beef Ribs, Truffle Mash, Braised Beef Tortellini, Bordelaise Sauce & Dutch Carrots

COURSE FIVE

- Roasted Apple Brûlée, Fairy Floss & Freeze Dried Raspberries



NEST CAFE

Vegan & Indian Inspired

PROPOSED SET MENUS, AVAILABLE ON REQUEST

Three Course Vegan Menu **\$75 pp**

Minimum of 20 people

ENTRÉE

- Maple Glazed Pumpkin, Whipped Tahini, Toasted Nuts

MAIN (CHOOSE ONE)

- Creamy Coconut Chickpea Curry served with Basmati Rice, Lemon and Microgreens
- Seasonal Vegetables, Pita Bread, Pickles and Falafel

DESSERT

- Mango & Coconut Chia Pudding, Freeze Dried Raspberries

Indian Inspired Three Course **\$75 pp**

Minimum of 20 people

ENTRÉE

To share as either a table buffet or canapé flights

- Pani Puri
- Paneer Tikka Skewers
- Tandoori Chicken
- Veg Manchurian
- Dahi Bhalla (Lentil Dumplings with Yoghurt and Chutneys)

MAIN (CHOOSE ONE)

Option 1: Individual Tassie Dhaba Thali

Option 2: Shared Table Feast

- Basmati Rice, Choice of Curry from the Tassie Dhaba menu, Roti, Raita, Chutney, Pickles, Papadum

DESSERT (SHARED)

- Gulab Jamun Sponge with Ice Cream
- Ras Malai



NEST CAFE

Contact Us

PHONE

0447 602 226

WEBSITE

nestcafe.com.au

FIND US

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*Talk to us about tailoring any grazing table, canapé selection
or set menu to your guests.*

Whether it's an intimate gathering or a large
celebration, our team would love to help you plan a
menu your guests will remember.