

BREAKFAST

PIC KLE in THE MID dle

(BREAKFAST AVAILABLE ALL DAY)

House-made crumpets with preserves	8
Spelt and rye crumpets with two varieties of house-made preserves and butter (V)	
Granola bowl	12
Macadamia buckwheat granola, natural yoghurt, rhubarb, quandong and lemon myrtle compote, nashi and toasted almonds (GF, V)	
+ <u>Substitute</u> our house-made coconut yoghurt (Vgn)	+2.5
Black sesame waffles	16
Overnight waffles, cardamom-spiced whipped mascarpone and cream, poached quince and maple blueberries, pistachios, salted brown sugar syrup (V)	
Mushrooms and grits	16
Roasted mixed mushroom ragu, parmesan grits, smoked jalapeno and capsicum salsa, walnut gremolata, house made corn chip. (GF, V; Available Vgn)	
+ <u>Add</u> poached free-range egg	+2.5
+ <u>Add</u> haloumi	+3
Breakfast greens	16
Poached egg, shredded kale, asian greens, snow peas, lentil sprouts, pickled carrot, wakame, toasted seeds, orange tarragon vinaigrette, fermented chilli hot sauce (GF, V; available Vgn)	
+ <u>Add</u> avocado	+3
+ <u>Add</u> extra egg	+2.5
Eggs on toast	13
Poached free-range eggs, artisan wheat + rye sourdough, Pickled Eggplant relish	
+ <u>Substitute</u> our house-made gluten free seed bread (GF)	+2
+ <u>Add</u> Venison Chorizo/ kangaroo mettwurst / caraway lemon sauerkraut	+3 each
+ <u>Add</u> free-range ham / hash browns / haloumi / avocado / mushroom ragu	+3 each
+ <u>Add</u> free-range house cut bacon	+4
Sardines on toast	18
Pan seared lemon cured sardines with carrot jam, preserved lemon, greens, fried capers Artisan wheat + rye sourdough	
+ <u>Substitute</u> our house-made gluten free seed bread (GF)	+2
+ <u>Add</u> poached free-range egg	+2.5
Smashed avocado	13
Avocado on Artisan wheat + rye sourdough, pickled red onions, kale, micro herbs, and toasted tamari seeds with macadamia feta (Vgn)	
+ <u>Substitute</u> our house-made gluten free seed bread (GF)	+2
+ <u>Add</u> grilled haloumi	+3
+ <u>Add</u> poached free-range egg	+2.5
+ <u>Add</u> beetroot cured salmon	+5

LUNCH

Roasted beetroot and sweet potato soup	9
Roasted beetroot + sweet potato, toasted walnuts, fresh herbs, cashew cream, herb and cheese muffin (V; available Vgn, GF)	
Spiced Chickpea Salad	16
Spiced chickpeas, kale, pickled onion, toasted walnuts and almonds, herbs and pomegranate seeds. With pomegranate vinaigrette and tahini yogurt (V)	
Cheese 'n' Pickle Toastie	13
Mustard Zucchini pickles, smoked mozzarella parmesan-cruste focaccia, salad (V)	
+ <u>Add</u> honeyed pickled jalapeno	+1
+ <u>Add</u> free-range ham	+3
Pickle in the Middle sandwich	14
(Available from 11am) Italian pickled eggplant, green olive and cashew tapenade, roast pumpkin, beetroot, lettuce (Vgn)	
+ <u>Add</u> cured beef filet or soft-boiled egg	+2
+ <u>Add</u> avocado	+3
Satay bowl	16
Soy-marinated tofu with spicy satay sauce, fresh cucumber, charred broccoli, pickled chili, spring onion, toasted coconut, wild and brown rain-fed rice (GF, Vgn)	
+ <u>Add</u> soft-boiled free-range egg	+2
(SOMETHING EXTRA: BAKED GOODS)	
Banana tahini loaf fresh or toasted	4.5
Salted Caramel Brownie (GF, Available Vgn)	4
Monte Carlo biscuit with seasonal jam	4.5
Cake of the Day	4
Wholewheat chocolate chip cookie	2.5

LUNCH

