

# BREAKFAST

# PICKLE in THE MIDDLE

<b>House-made crumpets with preserves</b>	9
Spelt & rye crumpets with two varieties of house-made preserves and butter (V, Avail Vgn)	
<b>Granola bowl</b>	14
Macadamia buckwheat granola, yoghurt, and seasonal fruit with rhubarb compote (GF, V)	
+ <u>Substitute</u> our house-made coconut yoghurt (Vgn)	+2.5
<b>Waffles</b>	17
Fresh banana, salted caramel ice cream, spiced toffee pecans, brown sugar syrup (V)	
<b>Sardines on toast</b>	19
Grilled sardines on sourdough, pickled red onion and herb salad, curried green tomato and carrot jam	
+ <u>Substitute</u> house-made seed bread (GF)	+2.5
+ <u>Add</u> poached egg	+2.5
<b>Breakfast greens</b>	17
Poached egg, spinach, Asian greens, snow peas, lentil sprouts, quinoa, pickled carrot, toasted seeds, orange tarragon vinaigrette, fermented chili hot sauce (GF, V; available Vgn)	
+ <u>Add</u> avocado	+3
+ <u>Add</u> extra egg	+2.5
<b>Eggs on toast</b>	13
Poached free-range eggs on sourdough with Pickled Eggplant relish (V)	
+ <u>Substitute</u> our house-made gluten free seed bread (GF)	+2.5
+ <u>Add</u> Caraway lemon sauerkraut/confit tomato/ hash brown/ sauteed greens	+3 each
+ <u>Add</u> haloumi / avocado/ roasted mushroom	+3.5 each
+ <u>Add</u> ham / bacon/ Venison Chorizo	+4 each
<b>Eggs Benedict</b>	17
House made English muffins topped with ham, soft poached eggs and orange scented hollandaise. Served with confit tomato and herb salad (Avail V)	
+ <u>Substitute</u> beetroot cured salmon	+2
<b>Smashed avocado</b>	14.5
Avocado on sourdough, pickled red onions, mixed lettuce, micro herbs, and toasted tamari seeds with macadamia feta (Vgn)	
+ <u>Substitute</u> our house-made gluten free seed bread (GF)	+2.5
+ <u>Add</u> grilled haloumi	+3.5
+ <u>Add</u> poached free-range egg	+2.5
+ <u>Add</u> beetroot cured salmon	+5.5

GF = gluten free, V = vegetarian, Vgn = vegan  
A surcharge of 10% will be added on public holidays

# LUNCH

<b>Zucchini, corn and coriander fritters</b>	17
Served with green papaya salad and poached egg (GF, V, avail Vgn)	
+ <u>Add</u> lemongrass chicken	+5
+ <u>Add</u> beetroot cured salmon	+5.5
<b>Tahini baked eggplant &amp; spiced cauliflower</b>	17
Coconut yoghurt, chickpea, brown rice & quinoa, spiced almond, cherry balsamic (GF, Vgn)	
<b>Cheese 'n' Pickle Toastie</b>	14
Mustard Zucchini pickles, smoked mozzarella parmesan-cruste focaccia, salad (V)	
+ <u>Add</u> honeyed pickled jalapeno	+1
+ <u>Add</u> ham	+3
<b>Pickle in the Middle sandwich</b>	14
Italian pickled eggplant, green olive and cashew tapenade, roast pumpkin, beetroot, lettuce (Vgn)	
+ <u>Add</u> avocado	+3.5
+ <u>Add</u> ham	+3
<b>Satay Bowl</b>	17
Soy-marinated tofu with spicy satay sauce, rice, spiced grilled pineapple, sambal green beans, pickled chili and coriander (GF, Vgn)	
+ <u>Add</u> lemongrass chicken	+5
<b>Salmon Poke Bowl</b>	19
Beetroot cured salmon, rice, edamame beans, cucumber ribbons, sesame seeds, pickled onion, pickled chili, ponzu dressing (GF)	
+ <u>Add</u> soft-boiled free-range egg	+2.5
+ <u>Add</u> house made seed bread (GF)	+2.5
+ <u>Add</u> avocado	+3.5
<b>Quesadilla bowl</b>	17
Spicy quesadilla, black bean salad, avocado, jalapeno, cucumber, mango salsa, chipotle aioli (GF, V)	
+ <u>Add</u> grilled chicken	+5
+ <u>Add</u> grilled chorizo	+3