

PICKLE
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House-made crumpets with preserves	9.5
Spelt & rye crumpets with two varieties of house-made preserves and butter (V, Avail Vgn)	
Granola bowl	14.5
Macadamia buckwheat granola, yoghurt, and seasonal fruit with rhubarb compote (GF, V)	
+ <u>Substitute</u> our house-made coconut yoghurt (Vgn)	+2.5
Oat and chia porridge	14.5
Prune and fig compote, fresh pear, toasted pepitas and sunflower seeds	
Vanilla waffles	17.5
Orange scented ricotta, honey and cinnamon roast pears, pistachio praline (V)	
Breakfast greens	17.5
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	+4
+ <u>Add</u> extra egg	+2.5
Eggs on toast	13.5
Poached free-range eggs on sourdough with Pickled Eggplant relish (V)	
+ <u>Substitute</u> our house-made gluten free seed bread (GF) OR scrambled eggs	+2.5
+ <u>Add</u> Caraway lemon sauerkraut/confit tomato/ hash brown/ sauteed greens	+3 each
+ <u>Add</u> haloumi / avocado/ roasted mushroom	+4 each
+ <u>Add</u> bacon/chorizo	+4.5 each
Eggs Benedict	17.5
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	+2.5
Smashed avocado	16
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	+4
+ <u>Add</u> poached free-range egg	+2.5
+ <u>Add</u> beetroot cured salmon	+5.5
Cheese 'n' Pickle Toastie	14
Mustard Zucchini pickles, smoked mozzarella parmesan-crusted focaccia, salad (V)	
+ <u>Add</u> honeyed pickled jalapeno/ham	+1/+3

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

Soup of the day	10
Served with focaccia	
Roast vegetable ratatouille	17.5
Crisp polenta, basil, rocket and cashew pesto, truffle oil (GF, Vgn)	
+ <u>Add</u> grilled chorizo/ chicken	+4.5/+5
+ <u>Add</u> poached egg	+2.5
Sardines on toast	20
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
Pickle in the Middle sandwich	14
Italian pickled eggplant, green olive and cashew tapenade, roast pumpkin, beetroot, lettuce (Vgn)	
+ <u>Add</u> avocado	+3
+ <u>Add</u> ham	+3
Soba noodle and fennel satay bowl	18.5
With tofu, zucchini, lentil sprouts, ponzu dressing, fried shallot, chopped peanuts, soft boiled egg and pickled radish, carrot and chili (V, GF; available Vgn)	
+ <u>Add</u> grilled chicken	+5
Salmon Poke Bowl	20
Beetroot cured salmon, rice, edamame beans, cucumber ribbons, sesame seeds, pickled onion, pickled chili, ponzu dressing (GF)	
+ <u>Add</u> poached free-range egg	+2.5
+ <u>Add</u> house made seed bread (GF)	+2.5
+ <u>Add</u> avocado	+4
Amigo bowl	18.5
Black bean & jalapeno pelotas, corn salsa, avocado, cucumber, pickled turnip, mixed leaves, chili mango lime dressing, chipotle aioli, crisp tortilla (GF, Vgn)	
+ <u>Add</u> grilled chorizo/chicken	+4.5/+5
+ <u>Add</u> poached egg	+2.5