

BREAKFAST (ALL DAY)

Chia & coconut granola	[VGN]	\$18
Coconut yoghurt, macerated & fresh berries, SQ1 coffee granola		
Breakfast platter	[GFO]	\$22
Soft boiled eggs, dill labneh, smoked salmon, pickled cabbage & carrots		
Garden Florentine	[V/GF]	\$21
Victorian asparagus & broad beans, poached eggs, sumac hollandaise		
Avocado toast	[V/DF/GFO]	\$19
Soft boiled eggs, pickled chilli & Fennel		
+ bacon \$6		
+ halloumi \$5		
Crumpets	[V]	\$14
Toasted crumpets, whipped honey butter		
Corn fritter stack	[V/GF/VGO]	\$18
Smoked feta, salsa verde		
+ 2 poached eggs \$5		
+ avocado \$5		
Two eggs on toast	[V/GFO]	\$14
Any style of eggs on your choice of bread - sourdough, ciabatta, rye		

SIDES

Grilled bacon / \$6	Smoked salmon / \$6
Smoked feta / \$4	Avocado / \$5
Corn fritter / \$5	Small fries / \$5
Spinach / \$4	Small garden salad / \$5
Poached egg / \$4	Halloumi / \$5

LUNCH (ALL DAY)

Buttermilk chicken schnitzel		\$26
Spring garlic sauce, heide garden salad, chips		
Grilled barramundi	[DF/GF]	\$36
Fennel slaw, crispy potatoes, preseeded lemon		
Saffron & confit tomato risotto	[V/VGO]	\$24
CGP tomatoes, bronze fennel, fresh marigold		
Ploughman platter for two	[GFO]	\$55
Chef's selection of cold meats, house pickles, cheese, condiments, toast		
Cesar salad	[VO/GFO/DFO]	\$22
Baby cos, soft-boiled egg, pancetta, anchovies, everything bagel croutons, roast chicken, parmesan		
Brown rice breakfast bowl	[GF/VG]	\$19
Australian brown rice, grilled zucchini, spiced carrots, kimchi, sweet corn		
+ avocado \$5		
+ extra poached egg \$4		
Heide Kitchen cheeseburger	[GFO/DFO]	\$26
Angus beef patty, american cheddar, butter lettuce, house ketchup		
+ bacon & onion jam \$6		
Zucchini & asparagus salad	[V/GF/VGO]	\$22
Roasted zucchini, victorian asparagus, broadbeans, miso & horseradish dressing, pine nuts		
Cauliflower & grain salad	[V/VGO]	\$23
Spice roasted cauliflower, farro & quinoa, citrus dressing, baby cos lettuce, pumpkin seeds		
Bowl of fries		\$9
Chicken salt, house ketchup		

HEIDEKITCHEN

SANDWICHES

Pastrami on rye	[GFO]	\$19
Brisket pastrami, reuben sauce, swiss cheese, dill pickle		
Caprese toastie	[V/GFO]	\$18
Heirloom tomato, buffalo mozzarella, balsamic onion, rocket pesto		
+ avocado \$5		
Club toastie	[GFO]	\$18
Chicken mayo, bacon, lettuce, tomato		
Marinated eggplant toastie	[VG/GFO]	\$18
Bullhorn peppers, artichokes, vegan mozzarella, rocket		
Ham & Cheese toastie	[GFO]	\$16
Smoked leg ham, cheddar & mozzarella mix, mustard mayo		
+ sliced tomato \$3		
Sausage muffin		\$16
Grilled salami cotto, swiss cheese, coffee mayo		
+ add small side fries or small garden salad \$5		

[GF/GFO] Gluten Free/Gluten Free Option [V/VO] Vegetarian/Vegetarian Option

[DF/DFO] Dairy Free/Dairy Free Option [VG/VGO] Vegan/Vegan Option

Please note a 10% surcharge applies on Saturday & Sunday, as well as 15% on public holidays.

@heidekitchen
@squareonecoffee
@commongroundproject

Heide Kitchen is proud to support
Common Ground Project by
donating 10% of profits to the
farm & its programs.



Take a tour of
Common Ground Project here