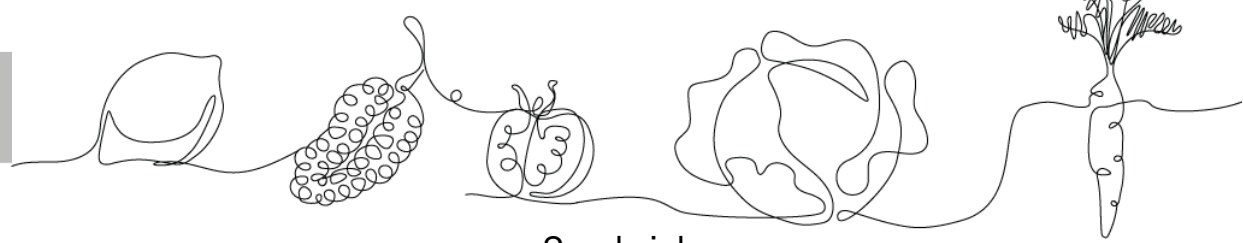


HEIDEKITCHEN



All day breakfast

Baked Cookie Baked to order salted caramel coffee sauce vanilla ice-cream V	15
Eggs on Toast Poached, folded or fried eggs toasted ciabatta butter DFO GFO V	15
Avocado Toast Avocado ashed goat cheese pickled carrots Heide garden herbs radish ciabatta DFO GFO V VGO + poached egg 4	23
Turkish Fried Eggs Yoghurt Turkish chilli oil Heide garden herbs crispy chick peas ciabatta V	21
Tomato & Roast Capsicum Shakshuka Poached eggs crispy charcuterie crumble grilled ciabatta Heide herbs GFO VO	24
Smoked Pork & Fennel Sausage Tarte Tatin Sunflower cream heide garden leaves house pickles	22
Rosti Benedict Garden greens poached eggs mustard hollandaise GF V + prosciutto 8 + miso glazed oyster mushrooms 6 + avocado 6	25

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

Lunch

Salade Niçoise Chilli pickled beans olives cherry tomatoes cucumber baby potatoes hard boiled egg GF V VGO + chicken 7 + hot smoked trout 7
Roasted Potato Salad Seeded mustard dressing garden greens boiled egg crispy charcuterie crumble GF VO
Roast Broccoli Salad Fried halloumi cos smoked almonds radishes mint GF V VGO + chicken 7 + hot smoked trout 7
Brown Rice Bowl Brown rice avocado miso mushrooms greens pickled pumpkin poached egg DF GF V VGO + chicken 7 + hot smoked trout 7
Ploughman Deli meats cheese dip pickles toasted bread GFO
Chicken Schnitzel Cesar House crumbed schnitzel topped with a classic cesar salad GFO
Cheeseburger Pickles chips + salad burger sauce GFO + bacon 5
Fish & Chips Locally sourced fish chips pickles Heide garden salad tartare sauce GFO

Sandwiches

22 Fresh Roast Beef & Horseradish Sandwich Shaved roast beef horseradish mayo garden leaves	20
Fresh H.L.A.T. Halloumi lettuce avocado tomato mustard mayo V	20
22 Chicken Toastie Poached chicken celery walnuts apple mustard mayo GFO	20
22 Tuna Melt Mozzarella pickled onions corn GFO + small fries 5 + small heide garden salad 5	20

Sides

Toasted ciabatta or Gluten-free Poached egg Fried egg	4
Sauteed garden greens	5
25 Folded eggs Avocado Miso glazed oyster mushrooms	6
Bacon Hot smoked trout Chicken	7
28 Prosciutto Grilled pork & fennel sausage	8
Bowl of fries	10
26 [GF/GFO - gluten-free option available] [DF/DFO - dairy-free options available] [V /VO- vegetarian option available] [VG/VGO - vegan option available]	
28	

@heidekitchen
@squareonecoffeeoasters
@commongroundproject
@themulberrygroup

HEIDE KITCHEN



images left to right:
Sunday Reed digging c. 1946, photographer unknown, Reed/Heide Photograph Collection, State Library Victoria;
Sweeney in the pomegranate tree c. 1949, photographer unknown, Reed/Heide Photograph Collection, State Library Victoria;
Albert Tucker, *Treeplanting: Sidney Nolan and Sunday Reed with Hank* c. 1945, gelatin silver print, 25.2 x 36.7cm, Heide Museum of Modern Art, gift of Barbara Tucker 2001

Functions & Events

A celebration at Heide is a truly unforgettable experience. With stunning heritage gardens, shady river glades and sweeping views linked by contemporary sculpture and architecture, Heide is the perfect location for an intimate wedding, birthday party, anniversary, end of year celebration, Christmas party or Celebration of Life. Choose from an afternoon tea, grazing table, canapés, a sit-down dinner or a cocktail reception. For more information, please contact our events team: events@heidekitchen.com.au

**COMMON
GROUND**
project



Common Ground Project is a regenerative agriculture community farm and social enterprise based in Freshwater Creek. With a focus on promoting food security, empowering agency and advocacy, and fostering community collaboration, CGP offers inclusive spaces for growing, cooking, and knowledge sharing. Through their hands-on workshops, training programs, and food relief efforts, CGP is dedicated to creating fair access to locally grown, healthy food while inspiring positive change in the lives of individuals and the community. 10% of Heide Kitchen profits are donated to CGP to support the farm and it's programs. Take a tour of Common Ground Project at the QR code above.

Did you know Heide has two productive kitchen gardens? Established in the 1930s and 1960s, they were the creative projects of Heide founder Sunday Reed, who was an advocate of self-sufficiency and the nourishing benefits of organic, home-grown vegetables and fruits. Today her garden-to-plate ethos continues at Heide, with produce harvested from the kitchen gardens on your menu!

heide.com.au