

HEIDEKITCHEN



AVOCADO TOAST

Avocado, ashed goat cheese, pickled carrots, Heide garden herbs, radish, seeds, ciabatta. DFO | V | VGO
+ add a poached egg | 4

ROSTI BENEDICT

Potato rosti, garden greens, poached eggs, mustard hollandaise. GF | V
+ add prosciutto | 8

NDUJA SCRAMBLED EGGS

Spicy scrambled eggs, nduja, Heide garden herbs, toasted sourdough. DFO | GFO
+ add bacon | 7

FRENCH TOAST

Brioche cinnamon french toast, whipped cream, Heide rhubarb jam, summer berries. V

TOAST

Toasted sourdough, gluten free or toasted potato focaccia served with butter, house jam, vegemite, honey, peanut butter or olive oil. DFO | GFO | V

EGGS YOUR WAY

Poached, folded or fried eggs, toasted ciabatta, butter. DFO | GFO | V

SIDES

Extra toast or Gluten-free toast | Poached egg | Fried egg 4

Sauteed garden greens | Garden Salad 5

Folded eggs | Avocado | Miso glazed mushrooms 6

Bacon | Hot smoked trout | Chicken 7

Prosciutto | Grilled pork & fennel sausage 8

Bowl of fries 10

23 BROWN RICE BOWL

Brown rice, avocado, miso mushrooms, sautéed greens, pickled pumpkin, poached egg. DF | GF | V | VGO
+ add hot smoked trout | 7

24 BROCCOLI SALAD

Fried halloumi, broccoli, cos, smoked almonds, radishes, mint. GFO | VGO
+ add chicken | 7

23 PANZANELLA SALAD

Tomatoes, pickled red onions, cucumber, croutons, bocconcini, basil. V | GFO
+ add hot smoked trout | 8

22 CHICKEN COTOLETTA CAESAR

House crumbed chicken schnitzel topped with caesar salad. GFO

10 TROUT NICOISE SALAD

Chilli pickled beans, olives, cherry tomatoes, cucumber, baby potatoes, boiled egg, hot smoked trout. GF

16 BEEF BURGER

Milk bun, cheese, lettuce, pickles, fries, tomato sauce. GFO
+ add bacon | 5

CHICKEN ROLL*

Grilled chicken, pickled red onions, olive tapenade mayo, rocket. GFO

MORTADELLA ROLL*

Mortadella, tomato, provolone, mayo, rocket. GFO

6 EGGPLANT ROLL*

Eggplant, marinated artichokes, capers, pickled onions, mayo, rocket. GFO | V | VGO
+ add prosciutto | 8

10

*Rolls are served fresh however can be toasted upon request.

23 RAVIOLI

Heide flower ravioli filled with ricotta + spinach, summer veg + brown butter sage sauce. V

GNOCCHI

23 Chickpea + potato gnocchi, tomato sugo, Heide herb verde, parmesan. GFO | VGO

MARKET FISH

Locally sourced fish, chickpea + eggplant caponata. GF | DF

23 CAPRESE

Fresh mozzarella, tomato, basil, rocket. V
+ add prosciutto | 8

27 PROSCIUTTO ANTIPASTI

Prosciutto, San Rocco cheese, house pickles, potato focaccia.

28 MEATBALLS IN SUGO

Pork + fennel meatballs in sugo, fresh Heide garden herbs, potato focaccia.

CUTTLEFISH

27 Cuttlefish salad with lemon, capers, olive oil, fresh Heide herb salad, potato focaccia.

19 [GF/GFO - gluten-friendly option available]

[DF/DFO - dairy-friendly options available]

[V /VO- vegetarian option available]

[VG/VGO - vegan option available]

19

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

19

A 1.3% surcharge applies for all credit card transactions.

Amex transactions incur a 1.7% surcharge.

@heidekitchen
@squareonecoffee
@commongroundproject
@themulberrygroup

Vegan Menu

TOAST

10

Toasted sourdough, gluten free or toasted potato focaccia served with house jam, vegemite or olive oil | GFO

AVOCADO TOAST

23

Avocado, pickled carrots, Heide garden herbs, radish, seeds, vegan feta, ciabatta | GFO
+ miso mushrooms | 6

BROWN RICE BOWL

23

Brown rice, avocado, miso mushrooms, sautéed greens, vegan feta, pickled pumpkin | GF

BROCCOLI SALAD

23

Broccoli, cos, smoked almonds, radishes, vegan feta, mint | GFO

EGGPLANT ROLL

19

Eggplant, marinated artichokes, capers, pickled onions, vegan mayo, rocket | GFO
+ toasted upon request

GNOCCHI

29

Chickpea + potato gnocchi, tomato sugo, Heide herb verde, vegan feta | GFO

SIDES

Extra toast or Gluten-free toast

4

Sauteed garden greens | Garden Salad

5

Avocado | Miso glazed mushrooms

6

Bowl of fries + vegan mayo

10

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