

SIDES, BITES & SNACKS TO SHARE

GRILLED PITA BREAD & OLIVE OIL | VG

HOUSE PICKLES, FERMENTS, CRUDITÉS | VG

CROQUETTES (2 PIECES) | GF

SALTBUSH & VINEGAR ROSTI (2 PIECES) | GF | VG

SEASONAL CHEESE & HEIDE PICKLED PLUMS | GF | V

BUFFALO MOZZARELLA, CGP PEPPERS & HONEY | GF | V

SEASONAL CHARCUTERIE PLATE | GF

FRENCH FRIES | GF

BOWLS & SALADS

CHICKPEA & QUINOA SALAD | GF | VG

Pickled beans, cucumber, rocket, cherry tomato, leaves

SMOKED CHICKEN SALAD | GF | DF

Cos, pickled celery, apple, smoked almonds, grapes

CHARRED BRASSICAS | GF | VG

Almond cream, smoked almonds, heide herbs

ROASTED HEIRLOOM CARROTS | GF | VG

Coconut yoghurt, turkish chilli oil

BROWN RICE BOWL | GF | VGO

Avocado, miso mushrooms, greens, pickled pumpkin, poached egg

ROLLS

MARINATED ZUCCHINI | GFO | VG

Artichokes, capers, pickled onions, mayo, rocket

CHICKEN | GFO

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

HAM | GFO

Ham, provolone, mayo, heide bread & butter pickles, rocket

HEIDE KITCHEN

8

9

9

INDIVIDUAL OR SHARING

9

CUTTLEFISH | GFO | DF

27

Grilled cuttlefish, lemon, capers, olive oil, fresh heide herbs, pita

16

MARKET FISH | GF | DF

MP

Locally sourced fish, chickpea + zucchini caponata

16

17

GNOCCHI | GF | VG

28

Chickpea gnocchi, pumpkin sugo, pickled pumpkin, spiced pepita, herbs

10

RIGATONI MEATBALLS | DFO | GFO

28

Pork + fennel meatballs in sugo, heide garden herbs

24

CRUMBED PORK CUTLET | GF | DF

29

Twice cooked pork cutlet, mustard, apple & kohlrabi remoulade

28

FLANK STEAK | GF | DFO | COOKED TO MEDIUM

32

Cafe de Paris butter, fries (sauce contains fish)

24

TARTS

24

CHOCOLATE TART, WHIPPED CREAM | GF

9

24

ALMOND FRANGIPANE & FRUIT TART, WHIPPED CREAM | GF

9

[GF/GFO - gluten-friendly option available]

[DF/DFO - dairy-friendly options available]

[V /VO- vegetarian option available]

[VG/VGO - vegan option available]

18

19

19

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

A 1.3% surcharge applies for all credit card transactions.

Amex transactions incur a 1.7% surcharge.

@heidekitchen

@squareonecoffeeoasters

@commongroundproject

@themulberrygroup

GRANOLA | V | GF | VGO 17

Puffed buckwheat & seed granola with seasonal poached fruit and yoghurt.

FRENCH TOAST | V 22

Brioche cinnamon french toast, whipped cream, Heide jam, seasonal fruit.

AVOCADO TOAST | DFO | V | VGO 23

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

BROWN RICE BOWL | DF | GF | V | VGO 24

Brown rice, avocado, miso mushrooms, sautéed greens, pickled pumpkin, poached egg.
+ chicken | 7

NDUJA SCRAMBLED EGGS | DF | GFO 23

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

ROSTI BENEDICT | GF | V 24

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

TOAST | DFO | GFO | V 10

Toasted sourdough or gluten free served with butter, house jam, vegemite, honey, peanut butter or olive oil.

EGGS YOUR WAY | DFO | GFO | V 16

Poached, folded or fried eggs, toasted sourdough, butter.

SIDES

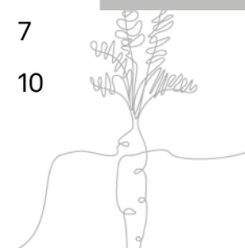
Extra toast or Gluten-free toast | Poached egg | Fried egg 4

Sauteed garden greens | Garden salad 5

Folded eggs | Avocado | Miso glazed mushrooms 6

Bacon | Chicken | Prosciutto 7

Bowl of fries 10



HEIDEKITCHEN