

HEIDEKITCHEN

SIDES, BITES & SNACKS TO SHARE

GRILLED PITA BREAD & OLIVE OIL | VG

CROQUETTES (2 PIECES) | GF

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

SEASONAL CHEESE, HOUSE PICKLES & FERMENTS | GF | V

SLICED CHARCUTERIE | GF

FRENCH FRIES | GF

BOWLS & SALADS

SOUP OF THE DAY

SMOKED CHICKEN SALAD | GF | DF

Cos, pickled celery, apple, smoked almonds, grapes

GRILLED & ROASTED WINTER VEGETABLE SALAD | GF | VG

Almond cream, smoked almonds, heide herbs

BROWN RICE BOWL | GF | VGO

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

BAGUETTES

MARINATED ZUCCHINI | GFO | VG

Roast broccoli, plant based feta, rocket, pickled red onions

CHICKEN | GFO

Grilled chicken, herb yoghurt, pickled red onion, slaw

HAM | GFO

Ham, provolone, mayo, heide house pickles, rocket

INDIVIDUAL OR SHARING

8 CUTTLFISH | GFO | DF 27

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

9 MARKET FISH | GF | DF MP

20 Locally sourced fish, braised chickpea + heide jerusalem artichoke
caponata

9 GNOCCHI | GF | VG 28

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

PENNE MEATBALLS | DFO | GFO 28

Pork + fennel meatballs in sugo, heide garden herbs

MP CRUMBED PORK CUTLET | GF | DF 29

28 Twice cooked pork cutlet, mustard, apple & kohlrabi remoulade

BRAISED BEEF | GF 32

24 Cauliflower & parmesan puree, sautéed farm greens, jerusalem artichoke
chips

24 TARTS

CHOCOLATE TART, WHIPPED CREAM | GF 9

18 ALMOND FRANGIPANE & FRUIT TART, WHIPPED CREAM | GF 9

[GF/GFO - gluten-friendly option available]

[DF/DFO - dairy-friendly options available]

19 [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.

A 1.3% surcharge applies for all credit card transactions.

Amex transactions incur a 1.7% surcharge.

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PORRIDGE V VGO	18
Oat porridge, seasonal poached fruit & seed granola crumble	
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



SWEETS

Croissant \$7

Almond Croissant \$8

Danishes & Sweet Pastries \$7

Banana Bread \$7

Carrot Cake \$8

Brownie \$6

Caramel Slice (GF) \$8

Apricot/Chocolate Protein Balls (GF) \$4

Miso Peanut Butter Cookies \$6

Anzac Cookies (VG) \$6

Choc Chip Cookie \$6

Sweet Muffins \$6

Gingerbread Men \$6

Chocolate Cheesecake Brownie \$8

Tart of the Day \$9



WINE

NV Eddie McDougall Prosecco King Valley	12 58
2023 Harvest Moon Chardonnay King Valley	12 55
2024 Landing Place Sauvignon Blanc Limestone Coast, SA	13 65
2023 Stone Dwellers Riesling Strathbogie Ranges	14 68
2021 Love & Valour Pinot Grigio Orange, NSW	12 65
2023 Sentio Aligote King Valley	79
2021 Cloak & Dagger Rosé Multi-region, VIC	14 70
2021 Underground Pinot Noir Mornington Peninsula	12 56
2022 The Dagger Sangiovese King Valley	15 70
2019 Jericho Shiraz McLaren Vale, SA	16 72
2022 Weemala Tempranillo Mudgee, NSW	65
2022 The Story 'Super G' Syrah Grenache Mourvèdre Grampians	80

BEER & CIDER

Mismatch Lager	11
Peroni Red	10
Mountain Goat 'very enjoyable beer'	11
Moon Dog 'Old Mate' Pale Ale	12
Heaps Normal XPA (0.5%)	10
Coldstream Apple Cider	10
Fellr Passionfruit Seltzer	12

SPIRITS

Available upon request | served with a mixer | add to your choice of house made soda or cold pressed juice



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HEIDEKITCHEN

COFFEE

by Square One Coffee Roasters

Regular coffee	5.2
Large coffee	+1
add Oat Almond Soy + 0.7	

Chai Latte (loose leaf)	5.5
Hot Chocolate	5.2

Affogato espresso & ice cream	10
+ add kahlua or frangelico 8	
+ macadamia syrup 2	

Iced Coffee	7.5
Iced Chocolate	7.5
Iced Mocha	7.5
Iced Chai	7.5
add ice-cream + 3	

TEA

by Larsen and Thompson	
English Breakfast	5
Earl Grey	5
Peppermint	5
Green Sencha	5
Lemongrass Ginger	5
Chamomile	5
Chai Tea (loose leaf)	5

COLD-PRESSED JUICE

by Super Pressed Co.	
Orange	9
Gold Carrot, Pineapple, Orange & Ginger	10
Pink Watermelon, Apple & Mint	10

NON ALCOHOLIC COCKTAILS

Gin & Tonic	9
Blood Orange Spritz	14

HOUSE-MADE SODAS & SOFT DRINKS

Fig & Aged Balsamic Soda	7.5
Heide Mixed Berry & Lemon Myrtle Soda	7.5
Heide Native River Mint Lemonade	7.5
Melon and Heide Native Basil Soda	7.5
Mint, Lemongrass & Lime Iced Tea	7.5

COCKTAILS

Mimosa	16
Prosecco orange juice	
Pimms Cup	13
Pimms ginger beer lemonade citrus	
Aperol Spritz	18
Prosecco aperol soda orange	
Negroni	20
Gin campari sweet vermouth	
Espresso Martini	18
Vodka kahlua espresso sugar syrup	

