

HEIDEKITCHEN

SMALL

MARINATED MOUNT ZERO OLIVES VG	6
GRILLED PITA BREAD & OLIVE OIL VG	8
STRACCIATELLA, FERMENTED CHILLI, SPRING VEGETABLES GF	12
WHIPPED COD ROE GF	8
GRILLED SCALLOP, SHELLFISH BUTTER GF EA	6
CROQUETTES (2 PIECES) GF	10
SEASONAL CHARCUTERIE, GUINDILLA GF	10
SEASONAL CHEESE, HOUSE PICKLES, FERMENTS GF	20
MARKET FISH CRUDO, PRAWN CRACKER, TOMATO DRESSING GF DF	20
FRENCH FRIES GF DF	10

BOWLS

BROWN RICE BOWL GF VGO Avocado, miso mushrooms, greens, pickled pumpkin, poached egg + add Chicken 7	28
GRILLED CHICKEN SALAD GF DF Rocket, radicchio, pear, fennel, goat cheese, prosciutto, smoked almonds with maple vinaigrette	28
BEET SALAD GF VGO Roasted beets, faro, labneh, spiced pepitas, parsley, mint, fennel fronds, candied beets	28

@heidekitchen
@squareonecoffeeroasters
@commongroundproject
@themulberrygroup

10% surcharge applies on Saturday + Sunday
15% surcharge on public holidays

MEDIUM

NDUJA RIGATONI GFO Kaiser bacon, spring vegetables, ricotta, pecorino + add Chicken 7	32
NETTLE & WILD GARLIC RISOTTO VGO GF Nettle, Heide wild garlic, goat cheese, flowers + add Prosciutto 7	32
WILD CAUGHT MARKET FISH GF DFO Green beans, asparagus, potatoes, salt bush beurre blanc	36
SAUSAGE DE MORTEAU DF GF Smoked pork sausage, mustard potato salad, Heide leaves	36

LARGE - FOR TWO

SEASONAL VEGETABLE RATATOUILLE GFO VGO Fennel, zucchini, peppers, sugo, basil, stracciatella, salad greens, pita	60
CHAR-GRILLED WHOLE CHICKEN GF DF Lemon & herb chicken, salad greens, fries, aioli	70
STEAK FRITES GF DFO 600gm Char-grilled rib-eye (medium), fries, cafe de paris butter	90

DESSERT

Pain d'épices spiced apple cake, whipped custard	12
Meyer lemon panna cotta, rhubarb, ginger crumble GF	12

[GF/GFO - gluten-friendly option available]
[DF/DFO - dairy-friendly options available]
[V /VO- vegetarian option available]
[VG/VGO - vegan option available]

GRANOLA + COYO GF | NF | DF | VG

Seasonal fruits, house-made granola & coconut yoghurt

20

STRAWBERRIES + CREAM HOTCAKE | GF | NF

Whipped cream, strawberries, house-made Meyer lemon gel, Heide flowers

23

AVOCADO TOAST | DFO | V | VGO

Avocado, ashed goat cheese, pickled carrots, Heide garden herbs, radish, sourdough

25

+ poached egg | 4

BROWN RICE BOWL | DF | GF | V | VGO

Brown rice, avocado, miso mushrooms, sautéed greens, pickled pumpkin, poached egg

28

+ chicken | 7

NDUJA SCRAMBLED EGGS | DF | GFO

Spicy scrambled eggs, nduja, Heide garden herbs, toasted sourdough

26

+ bacon | 7

ROSTI BENEDICT | GF | V

Potato rosti, garden greens, poached eggs, mustard hollandaise

26

+ prosciutto | 7

TROUT OMELETTE | GFO

Smoked trout, potato, CGP pickled onions, Heide herbs, sourdough

26

TOAST | DFO | GFO | V

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

10

EGGS YOUR WAY | DFO | GFO | V

Poached, folded or fried eggs, toasted sourdough, butter

16

ZEALLY BAY SOURDOUGH FRUIT TOAST | DFO | V

Toasted Zeally Bay sourdough served with butter, house jam, vegemite, honey, peanut butter or olive oil

10

SIDES

Extra 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

HEIDE KITCHEN



SWEETS

Croissant	7
Almond croissant	8
Danish	7
Banana bread	7
Carrot cake	8
Chocolate brownie GF	8
Passionfruit slice	6
Frangipane Tart	8
Miso peanut butter cookie	6
Anzac biscuit VG	6
Choc chip cookie	6
Sweet muffin	7
Date/chocolate protein balls GF	4
Apricot calls GF	4
Gingerbread people	6
Caramel Slice	6



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!

10% surcharge applies on Saturday + Sunday
 15% surcharge on public holidays
 1.3% surcharge applies for all credit card transactions
 1.7% surcharge applies for Amex



HEIDEKITCHEN



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 its programs. Take a tour of Common Ground Project at the QR code above.

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heide.com.au