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BREAKFAST

available all day

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TOAST (V)

With house made butter and seasonal preserve
Sourdough / Pumpkin Multigrain - \$6.00
Rye / Fruit / Crumpets / Gluten free - add \$1.00

PALEO GRANOLA (V, GF, DF)

Mixed seeds, nuts and dried fruits with
coconut yogurt and fresh fruits
- \$14.00 -

MATCHA CHIA PUDDING (V, GF, DF)

With fresh fruits, mango sorbet,
almond, cashew and pepitas crumble
- \$16.00 -

OAT PORRIDGE (V)

Oat and flaxseed porridge with fresh fruits,
mascarpone, cocoa nibs and nut crumble
- \$15.00 -

AVOCADO (V, GF)

On polenta and sweet potato croquette with pickled beetroot,
charred corn, pomegranate and poached eggs
- \$18.00 -

BENEDICT

Pulled smoked ham hock, poached eggs,
watercress salad and aerated hollandaise on potato rosti
- \$19.00 -

BLACK WAFFLES (V)

Charcoal waffles with mascarpone ice cream, maple syrup,
hazelnut brittle, compressed rockmelon and textures of strawberries
- \$18.00 -

TRIO MUSHROOMS (V)

On brioche toast, cauliflower puree, wilted spinach,
pecorino cheese, pickled zucchini, poached eggs and black truffle oil
- \$18.00 -

BEETROOT CURED SALMON

Lightly smoked and served with rye toast, dill creme fraiche,
poached egg, salad of fennel, grapes and compressed pears
- \$19.00 -

OPEN OMELETTE

With jamon, manchego, green harissa, tomatoes, piquillo peppers
and pumpkin multigrain toast
- \$18.00 -

EGGS ON TOAST (V)

Poached / Fried / Scrambled eggs on
Sourdough / Pumpkin multigrain - \$10.00
Rye / Crumpets / Gluten free - add \$1.00

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EXTRAS

Poached Egg / Fried Egg / Hollandaise - \$2.00
Roasted Cherry Tomatoes / Wilted Spinach - \$3.00
Scrambled Eggs / Sautéed Mushrooms - \$4.00
Avocado / Pork Sausage / Thick Cut Bacon - \$5.00
Coca Sardines / Cured Salmon - \$6.00
Halloumi fries with mint yoghurt, pomegranate molasses - \$9.00

LUNCH

available all day

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PAN SEARED BARRAMUNDI (GF)

With braised fennel, mussels, broccoli,
tomato salsa and bisque sauce

- \$21.00 -

DUCK AND WAFFLES

Crispy confit duck leg, cheese and herb waffles, fried egg,
orange infused maple syrup, apple and celeriac remoulade

- \$23.00 -

CHICKEN BURGER

With butter lettuce, mustard coleslaw, pickled cucumber
on brioche bun, chunky fries and tomato ketchup

- \$20.00 -

Gluten free option available add \$1.00

BBQ GLAZED WAGYU BRISKET

With caramelized onion puree, kipler potatoes, 64 degrees egg,
slow cooked salad onion, bacon and porcini crumbs

- \$24.00 -

TARRAGON AND RICOTTA GNUDI (V)

Pea puree, medley tomatoes, baby corn, snow peas,
toasted pine nuts, sage, goat cheese foam

- \$19.00 -

(V) Vegetarian

(GF) Gluten free

(DF) Dairy free

Please advise us of any dietary requirements

No substitutions to the menu

No split bills on the weekend

10% surcharge on selected public holidays





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