

•••

TOAST (V)

With house made butter and seasonal preserve
Sourdough / Pumpkin multigrain / Rye / Fruit - \$7.00
Crumpets / Gluten free - \$8.00

PALEO GRANOLA (V, GF, DF)

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

BIRCHER MUESLI (V, DF)

Mandarin juice soaked oats, coconut yogurt,
nashi pears, fresh fruits, mixed nut and seed crumbs
- \$15.00 -

CHIA PUDDING (V, GF, DF)

Coconut milk chia pudding with fresh mango mint salsa,
raspberry sorbet, maple syrup, cashew and sunflower seeds
- \$16.00 -

AVOCADO (V, GF)

On polenta and sweet potato croquette with
pickled beetroot, charred corn, pomegranate and poached eggs
- \$19.00 -

BENEDICT

Thick cut grandmother ham, poached eggs
and aerated hollandaise on potato rosti
- \$19.00 -

COOKIES AND CREAM WAFFLES (V)

Charcoal and white chocolate waffles, strawberries, stone fruit jelly,
toasted hazelnuts, maple syrup and vanilla bean ice cream
- \$18.00 -

FRENCH TOAST (V)

With cherry puree, caramelised pineapple, fresh cherries,
coconut, milk crumbs and coconut ice cream
- \$18.00 -

BEETROOT CURED SALMON

With salad of cos lettuce, grapes and compressed pears,
rye toast, crème fraîche and 64 degrees egg
- \$20.00 -

TRIO MUSHROOMS (V)

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

•••



EGGS ON TOAST (V)

Poached / Fried / Scrambled eggs on
Sourdough / Pumpkin multigrain / Rye - \$11.00
Crumpets / Gluten free - \$12.00

EXTRAS

Poached egg / Fried egg / Hollandaise - \$2.00
Roasted cherry tomatoes / Wilted spinach / Feta - \$3.00
Scrambled eggs / Sautéed mushrooms / Thick cut ham - \$4.00
Avocado / Pork sausage / Thick cut bacon / Halloumi with fig jam - \$5.00
Beetroot cured salmon - \$6.00

PAN FRIED BARRAMUNDI (DF)

With grilled octopus, anchovy mayo, kipfler potatoes, green beans,
boiled egg, cherry tomatoes, capers, snow pea shoot and lemon vinaigrette
- \$23.00 -

DUCK AND WAFFLES

Crispy confit duck leg, cheese and herb waffles, fried egg,
orange infused maple syrup, apple and fennel salad
- \$23.00 -

CHICKEN BURGER

On brioche bun with mayonnaise, coleslaw,
pickled cucumber, tomatoes and potato chips
- \$20.00 -
Gluten free option available - add \$1.00

SLOW COOKED BEEF (DF)

Glazed with house made BBQ, and served with sweet potato puree,
dutch carrots, snow peas, baby corn and fried shallots
- \$24.00 -

GRAIN SALAD (V, DF)

Mixed of quinoa, barley, burghul, and smoked almonds,
served with grilled watermelon, zucchini, roasted sweet potato,
charred broccolini and pomegranate molasses
- \$19.00 -
Feta cheese - add \$2.00

(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





Follow us on Instagram
[@middletowncafe](#) [#middletowncafe](#)
—
[middletown.com.au](#)

