

What's to *EAT* at Middle St?

BREAKFAST

Fresh assorted pastries by dench	5
toasted raisin loaf, our own churned butter, homemade preserves	7
sourdough toast, our own churned butter, homemade preserves	7
Warm banana bread, banana jam and mascarpone	8.3
Muesli Board;	14
Poached summer fruits, fresh berries, toasted and raw muesli, spiced labna, local honey, organic coconut milk	
Toasted Muffin;	8
Smoked beef tongue, homemade HP relish, fried egg	
Crispy egg omelette:	19
Four free range eggs, shaved raw shitake, lightly cured cobia, crispy shallot, chive, chilli oil dressing	
Prawn and scallop toast;	18
Fried white bread, avocado, poached free range egg, nori, truffle, leek	

Brekkie burger;	16
Jonai farms smoked ham hock, two fried eggs, warm brioche & tarragon mayo	
Freestyle brekkie;	
Two free range eggs done to your liking on sourdough toast	10
With....	4
Cherry tomatoes and young basil	
soy and ginger cured cobia (+1.00)	
Braised, buttered kale + silverbeet	
Our own dry cured bacon	
Toulouse breakfast sausage	
Ragout of mushrooms	
terrine of our own black pudding	
chorizo	
Pot of homemade baked beans	
Avocado + goats curd	
Grilled new season asparagus + truffled pecorino + hazelnuts	
our own kibbeh + labbeh	

Other menu additional;	
Gluten Free bread	1.
A seasonal salad with Halal certified chicken	16.5
Little chilli plate	3
Kids eggs on toast	6.5
Toasted free range, organic ham and gruyere croissant	7.3
Sourdough toasty w gruyere and tomato	6.5
add free range organic ham	1.3

LUNCH (*MIDDAY ONWARDS*);

Harrissa spiced chickpeas, fried cauliflower, our own handmade Kibbeh, sheeps milk yoghurt, coriander	19
Chilled buckwheat noodles, our own tofu, raw and pickled mushrooms, wasabi leaves, crispy seaweed	18
Crispy fried oyster roll; warm brioche bun, smashed papaya salad with chilli, cashew + lime, spiced mayo	19
Jonai farms, beer fed beef cheeseburger; Handcut 160g chuck patty, gruyere and cheddar, pickles, slaw and fries	20
Cuttlefish 'la plancha'; with chorizo, pequillo peppers, black garlic, avocado, buckwheat and amaranth	19

What's to *DRINK* at Middle St?

COLD

Our own cold pressed juice (400ml)

7

Green;

Spinach, kale, cucumber, ginger,
green apple, mint, coriander

Citrus;

grapefruit, Valencia, blood orange,
tangelo, lemon

Tropic;

papaya, lychee, pineapple, young coconut,
dragon fruit

Blood:

beetroot, blackberry, purple carrot, blood plum

Fresh squeezed juices

6.5

Watermelon, orange, pineapple, apple, carrot, ginger

(create your own mix)

Allpress supremo cold drip, served over ice 5

Allpress iced coffee/ Kali iced chocolate, with homemade
vanilla bean ice cream 7.5

Fancy Milkshakes: 7.5

Almond croissant, amaretto crème'

Toasted pink marshmallow, strawberries and cream

Hepburn springs still and sparkling mineral water (check
fridge for prices)

Chamelia organic iced tea 500ml carafe

Lemongrass and ginger or English breakfast with lemon
and mint/ sparkling or still 5.5

HOT

Allpress coffee

Locally roasted in Collingwood the supremo blend is
bold but beautiful. A sweet taste of red berries and
cocoa.

Espresso/Double/long black/piccolo 3.8

With milk 3.8

Decaf 3.8

Babycino 0

It's okay... We're fussy coffee drinkers too!! Just let us
know how you like it and we are happy to make it like
that! We don't charge more for soy or extra shots.

Selection of Tea by Larsen and Thompson:

'Good morning' Indian black

Jasmine pearls

Earl grey

Lemongrass and ginger

peppermint

'white peony' Chinese white tea

'iron goddess' Chinese oolong

Yunnan oolong 3.80

Kali hot chocolate 3.8

Chamellia Nine spice, organic chai 4.3

MIDDLE st

**FOOD &
COFFEE**